



Recipe

Title

Ramen

Ingredients

1 bok choy chopped
4 mushrooms
chopped
1 lamb stock pot
1 beef stock pot
50g fresh grated
ginger
2 cloves garlic
1 packet fresh
rice noodles
1 large egg
5 tender stem
broccoli chopped
2 diced carrots
2 spring onion
chopped 1 tsp
sesame seeds
half tsp chili flakes
salt & pepper

Method

Boil 750 mls of water in a pot
and add the stockpots.
Add the spring onion except
for the green of one.
Add all the veg.
Add chili flakes, salt & pepper.
Stir together well.
Cover pot and simmer until
the veg softens.
In a 2nd pot soft boil egg.
Heat the noodles and add
to the bowl.
Add broth to the bowl on
top of the noodles.
Peel and cut the egg in half
and add to the bowl
Add remainder of spring
onion and sprinkle with sesame
seeds.