

MISO RAMEN (味噌 ラーメン)



Developed in Hokkaido, miso ramen combines miso with an oily broth to create a thick, slightly sweet, and very hearty soup.

With its strong flavour, miso soup stands up to a variety of toppings.

PREP: 30 min

COOK: 1.5 hr

SERVES: 3

WHAT YOU'LL NEED

- A large pot or donabe
 - Measuring jug
 - Spice grinder
 - Chopping board
 - Small frying pan
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INGREDIENTS

- 1 Tbsp sesame oil
 - 2 pieces of ginger
 - 3 spring onions
 - 125 g ground pork, optional
 - 3 Tbsp red miso
 - 1 Tbsp sugar
 - 1.5 liters chicken stock,
 - White pepper, to taste
 - 4 garlic cloves
 - 1 onion
 - 2 Tbsp sesame seeds, toasted
 - 1 tsp gochujang
 - 1 Tbsp white miso
 - 2 Tbsp sake
 - 2 tsp soy sauce
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TOPPINGS (OPTIONAL)

- Nori
 - Spring onions
 - Pak choi
 - Chicken breast
 - Ramen egg
 - Corn
 - Tofu
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STEPS

1. In a large pot, heat sesame oil over medium heat.
 2. Add the garlic, ginger, onion and spring onion, and stir fry until fragrant.
 3. If using, add the pork and stir fry until cooked through.
 4. Add gochujang and red and white miso. Stir quickly to incorporate with the meat and to prevent burning.
 5. Add the sesame seeds, sugar and sake and cook for 2 minutes.
 6. Add chicken stock and bring to a gentle simmer.
 7. Add soy sauce and pepper to taste.
 8. Simmer for 1 hour.
 9. Serve over noodles, with your favourite toppings.
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