

# RAMEN WITH BEEF & MUSHROOMS

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## INGREDIENTS

8 dried shiitake mushrooms  
2 tablespoon peanut oil  
500 gram beef strips  
4 green onions, sliced thinly  
2 clove garlic, crushed  
2 centimetre piece fresh ginger (10 grams),  
grated  
1 litre (4 cups) beef stock  
3 cup (750 millilitres) water  
1 tablespoon light soy sauce  
2 tablespoon rice wine  
180 gram fresh ramen noodles

## METHOD

### Step 1

Place mushrooms in small heatproof bowl, cover with boiling water; stand 20 minutes, drain. Discard stems; slice caps thinly.

### Step 2

In a large saucepan, heat half the oil; cook beef, in batches, until browned all over. Remove from pan.

### Step 3

Heat remaining oil in same pan; cook half the onion with garlic and ginger, stirring, until onion softens. Add stock, the water, sauce and wine; bring to the boil.

### Step 4

Add mushrooms, beef and noodles; bring to the boil. Reduce heat; simmer, uncovered, about 5 minutes or until noodles are tender.

### Step 5

Divide soup among serving bowls; sprinkle with remaining onion.

# THE COOKERY

by The Secret Jozi Chef