

RAMEN WITH BEEF & MUSHROOMS

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