



SIMPLE BLACK GARLIC RAMEN

PREP TIME **45 MINS.**

COOKING TIME **20 MINS**

SERVES 2

INGREDIENTS

1L Chicken Stock (homemade is best)
3 Aged Black Garlic Cloves, minced
3Tbsp White Miso Paste
5cm knob ginger, sliced
4Tbsp Light Soy Sauce
3Tbsp Sake
2Tbsp Mirin
1Tsp Sugar
300g thinly sliced Chashu Pork Belly
3 Spring Onions, sliced
Ramen Noodles of your choice
(We prefer Hakubaku Organic Ramen brand, cooked to package instructions)
2 Marinated Soft-Boiled Eggs
Edamame Beans, podded
Sliced Mushrooms



METHOD

In a large pot bring the chicken stock to a simmer.

Add the minced Aged Black Garlic, sugar, soy sauce, miso, sesame oil, sake and ginger and simmer for 5 mins.

In a large pot cook your noodles to the package instructions, drain and rinse and place into your bowls.

Fill with hot broth, top with the sliced pork belly, mushrooms, edamame, spring onions and the marinated eggs.

HOW TO MARINATE EGGS

Boil the eggs for 5mins for a soft yolk, rinse under cold water and peel. In a snap lock bag, add the peeled eggs along with 60ml soy sauce, 1Tbsp sake, 1/2Tbsp sugar, 1/2Tbsp Mirin and 120ml water.