



UCCOOK

Sweet & Spicy Ramen

with pak choi, shimeji mushrooms & DIY gochujang oil

Feel the warmth with our take on a tonkotsu-style ramen. A flavourful combo of tomato, soy sauce and ginger, make up the base of our broth. Topped with shimeji mushrooms, gochujang oil, fresh coriander and pak choi. Beautiful!

Hands-On Time: 20 minutes

Overall Time: 40 minutes

Serves: 1 Person

Chef: Thea Richter

 Vegetarian

 Anthonij Rupert | Cape of Good Hope Altima Sauvignon Blanc

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Ingredients & Prep

5ml	Black Sesame Seeds
15ml	Gochujang
5ml	Vegetable Stock
125g	Shimeji Mushrooms <i>trimmed at the base</i>
20g	Fresh Ginger <i>peeled & thickly sliced</i>
1	Spring Onion <i>finely sliced, keeping the white & green parts separate</i>
10ml	Tomato Paste
100g	Pak Choi <i>trimmed</i>
20ml	Low Sodium Soy Sauce
50g	Ramen Noodles
75g	Julienne Carrot
4g	Fresh Coriander <i>rinsed & roughly chopped</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Sugar/Sweetener/Honey
Paper Towel

1. SPICY OIL & SEEDS Place a pan over a medium heat and add the sesame seeds. Toast for 2-4 minutes until they begin to pop, shifting regularly, and set aside. Place the pan back on a medium-high heat with 30ml of oil. Once hot, remove from the heat and pour into a bowl with ½ the gochujang. Gently mix until the oil starts to turn a bright red colour. Strain the oil just before serving.

2. MUSHIES Boil the kettle. Dilute the stock with 400ml of boiling water. Place a pot over medium-high heat with a drizzle of oil. Once hot, add the shimeji mushrooms and fry for 3-4 minutes until starting to brown, shifting occasionally. Season to taste and place in a bowl.

3. THAT'S SO RAMEN Return the pot to a medium-high heat with a drizzle of oil. Once hot, add the ginger slices, the spring onion whites and ½ the fried mushrooms. Fry for 1-2 minutes until fragrant, shifting constantly. Add the tomato paste and the remaining gochujang (to taste) and fry for about 1 minute, shifting constantly. Add the diluted stock. Reduce the heat and leave to simmer for 5-7 minutes until all the flavours have combined.

4. PAK CHOI Separate the leaves of the trimmed pak choi and rinse well. Return the pan to a medium heat with a splash of water. When hot, add in the pak choi, cover with the lid, and steam for 3-5 minutes until wilted. Drain on paper towel and season.

5. BROTH If the broth is too thick, add water in small increments until the desired consistency. Remove the ginger slices. Stir in the soy sauce and a sweetener of choice. Add the ramen noodles and cook for 2-3 minutes or until al dente. Remove from the heat.

6. WOW! Bowl up a helping of the ramen. Drizzle over the gochujang oil and top with the pak choi, the remaining mushrooms, the boiled egg (if using) and the julienne carrot. Sprinkle over the sesame seeds, chopped coriander and spring onion greens. Simply stunning, Chef!



Chef's Tip

If you're looking for that extra pizzazz, add a boiled egg to top your ramen!

Nutritional Information

Per 100g

Energy	402kj
Energy	96Kcal
Protein	3.4g
Carbs	15g
of which sugars	3.2g
Fibre	2.3g
Fat	3.1g
of which saturated	1.3g
Sodium	509mg

Allergens

Gluten, Dairy, Allium, Sesame, Wheat, Sulphites, Sugar Alcohol (Xylitol), Soy

Cook
within 1
Day