



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: 30 minutes

Overall Time: 50 minutes

Serves: 3 People

Chef: Thea Richter

 Vegetarian

 Anthonij Rupert | Cape of Good Hope Altima Sauvignon Blanc

Loved the dish? Let us know. Join the UCCOOK community. Share your creations + tag us @ucooksa #lovingucook

Ingredients & Prep

15ml	Black Sesame Seeds
45ml	Gochujang
15ml	Vegetable Stock
375g	Shimeji Mushrooms <i>trimmed at the base</i>
60g	Fresh Ginger <i>peeled & thickly sliced</i>
3	Spring Onions <i>finely sliced, keeping the white & green parts separate</i>
30ml	Tomato Paste
300g	Pak Choi <i>trimmed</i>
60ml	Low Sodium Soy Sauce
150g	Ramen Noodles
225g	Julienne Carrot
12g	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 90ml 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 1L of boiling water. Place a pot over medium-high heat with a drizzle of oil. Once hot, add the shimeji mushrooms and fry for 4-5 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 2-3 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 7-9 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 5-7 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