



# UCCOOK

## Creation's Vegetarian Spicy Ramen

**with edamame beans, pak choi & DIY  
gochujang oil**

Udon know how much you're going to love this recipe, Chef! Al dente udon noodles soak up an umami-rich broth, made from a special combination of ginger, shimeji mushrooms, vegetable stock, spicy gochujang, soy sauce, & tangy tomato paste. Crunchy edamame beans, fresh carrot, pak choi & black sesame seeds complete this popular Japanese dish.

**Hands-on Time:** 45 minutes

**Overall Time:** 60 minutes

**Serves:** 4 People

**Chef:** Creation Winery

Adventurous Foodie



Creation Wines | Creation Sauvignon  
Blanc/Semillon

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## Ingredients & Prep

20ml	Black Sesame Seeds
60ml	Gochujang
2	Vegetable Stock Sachets
500g	Shimeji Mushrooms <i>trim at the base</i>
400g	Pak Choi <i>trim at the base, separate leaves &amp; rinse thoroughly</i>
80g	Fresh Ginger <i>peel &amp; thickly slice</i>
2	Spring Onions <i>rinse, trim &amp; finely slice, keeping the white &amp; green parts separate</i>
40ml	Tomato Paste
80ml	Low Sodium Soy Sauce
200g	Edamame Beans
400g	Udon Noodles
240g	Carrot <i>rinse, trim, peel &amp; cut into thin matchsticks</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Sugar/Sweetener/Honey  
Egg/s (optional)

**1. SPICY OIL & SEEDS** Place the sesame seeds in a pan over medium heat. Toast until they pop, 2-3 minutes (shifting occasionally). Remove from the pan and set aside. Return the pan to medium-high heat with 125ml 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 just before serving.

**2. MUSHIES** Boil the kettle. Dilute the stock with 1,2L of boiling water. Place a pot over medium-high heat with a drizzle of oil. When hot, fry the trimmed mushrooms until golden, 6-7 minutes (shifting occasionally). Remove from the pot, place into a bowl, and season.

**3. THAT'S SO RAMEN** Finely slice the pak choi stems and set aside. Slice the leafy parts in half lengthways, keeping them separate from the stems. Return the pot to medium-high heat with a drizzle of oil. Once hot, fry the pak choi stems until al dente, 2-3 minutes. Add the ginger slices, the spring onion whites, and ½ the fried mushrooms. Fry until fragrant, 2-3 minutes (shifting constantly). Add the tomato paste and the remaining gochujang (to taste), and fry until fragrant, 1-2 minutes (shifting constantly). Add the diluted stock, reduce the heat, and simmer, 7-9 minutes.

**4. OPTIONAL BOILED EGG** Bring a pot of water to the boil for the eggs (optional). When the water is boiling, cook the eggs for 6-8 minutes for medium, 6 minutes for medium-soft, and 8-10 minutes for medium-hard. Drain and submerge in cold water. Peel, slice in half before serving, 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, the pak choi leaves, the edamame beans, and a sweetener (to taste). Add the udon noodles and cook until al dente, 2-3 minutes. Remove from the heat.

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

## Nutritional Information

Per 100g

Energy	288kj
Energy	69kcal
Protein	3.4g
Carbs	12g
of which sugars	2.8g
Fibre	2.4g
Fat	1g
of which saturated	0.1g
Sodium	269mg

## Allergens

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

Eat  
Within  
2 Days