



# UCOOK

## Miso Pork Belly Ramen

with edamame beans, pak choy & a spring onion oil

This hearty bowl of egg noodles is topped with crispy, golden-brown pork belly pieces, wilted pak choy leaves, and edamame beans. A fragrant miso broth, seasoned with togarashi spice and dashi granules, ties it all together. Finish it off with a drizzle of fragrant spring onion oil and a sprinkle of shredded nori for a ramen experience that's sure to hit the spot.

---

**Hands-on Time:** 55 minutes

**Overall Time:** 65 minutes


---

**Serves:** 4 People

---

**Chef:** Rhea Hsu

---

 Adventurous Foodie

---

 Strandveld | Adamastor White Blend

---

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

## Ingredients & Prep

400g	Pak Choi <i>trimmed, rinsed, stems finely sliced &amp; leaves sliced in half lengthways</i>
1	Egg Noodles (Tai Ping)
20ml	Dashi No Moto
160ml	Soy Base <i>(40ml Mirin, 20ml Sake, 80ml Low Sodium Soy Sauce &amp; 20ml Sesame Oil)</i>
10ml	Togarashi Spice
125ml	Miso Paste
2	Nori Sheets
800g	Pork Belly Pieces
1	Spring Onion <i>rinsed, trimmed &amp; thinly sliced</i>
160g	Edamame Beans

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Paper Towel

**1. BUBBLING AWAY** Bring a pot of salted water to the boil. Blanch the halved pak choi leaves until wilted but still vibrant green, 30-60 seconds. Drain on paper towel and set aside. Add the noodles to the pot of boiling water. Cook the noodles until al dente, 7-8 minutes. Drain and rinse in cold water.

**2. MISO EXCITED!** Return the pot to medium heat with the dashi granules, the soy base, ½ the togarashi spice (to taste), and 2L of water. Bring to a simmer. Add the pak choi stems and simmer until al dente, 2-3 minutes. Remove from the heat. Stir through the miso paste (to taste) and cover. Reheat over a medium heat just before serving.

**3. NOW FOR THE NORI** Place the nori sheets in a pan over medium heat. Toast until crispy, 30-60 seconds per side. Remove from the pan and roughly shred. Set aside.

**4. PORK BELLY** Season the pork belly pieces. Return the pan to medium heat (the pork will cook in its own fat). When hot, sear the pork pieces until crispy and golden brown, 2-3 minutes per side. Remove from the pan, reserving any rendered fat, and set aside.

**5. PUT A SPRING IN YOUR OIL** Return the pan with the rendered fat to medium heat with 80ml of oil. When hot, fry the sliced spring onion until fragrant, 1-2 minutes (shifting occasionally). Remove from the pan, reserving the oil.

**6. RAMEN = READY!** Bowl up the egg noodles. Top with the wilted pak choi leaves, the edamame beans, the pork belly pieces, and the fried spring onion. Ladle over the hot miso broth, and drizzle over the spring onion oil (to taste). Sprinkle over the remaining togarashi spice (to taste). Garnish with the shredded nori.



## Chef's Tip

Air fryer method: Season the whole pork belly pieces and air fry at 200°C until crispy and golden, 20-25 minutes. Rest for 5 minutes before thinly slicing.

## Nutritional Information

Per 100g

Energy	796kJ
Energy	190kcal
Protein	11.5g
Carbs	15g
of which sugars	2.3g
Fibre	1.4g
Fat	9.4g
of which saturated	2.9g
Sodium	870mg

## Allergens

Egg, Gluten, Allium, Sesame, Wheat, Sulphites, Fish, Alcohol, Soy, Shellfish

Cook  
within 2  
Days