



Chashu Pork Ramen

Serves 3

Chashu Pork;

- 500g Rolled Pork Belly
- 1 ltr water
- 400ml pork belly cooking water
- 60g soft brown sugar
- 50g mirin
- 250g soy sauce
- 15g garlic, minced
- 8g fresh ginger, sliced
- 1 red chilli

Add pork and water in a saucepan, ensure the pork is submerged under the water. Cook over high heat for about 1 hour. Use a meat probe and cook until the core of the pork reaches 70°C.

While cooking the pork, prepare a marinade. Add soy sauce, Honteri, sugar, garlic, ginger and chilli in a saucepan.

When the pork belly is cooked. Add 400ml of the pork cooking water to the marinade. Heat the marinade over low heat, stir to dissolve sugar. Add the pork belly, cook over low heat for an hour. Keep the pork submerged under the sauce.

Keep the pork in the marinade in a ziploc bag, remove air from the bag. Store in the fridge overnight.

Ramen egg;

- 3 medium eggs

Bring a saucepan of water to a rolling boil then carefully add the eggs.

Boil for 6.5 minutes. Gently stir for the first minute of the cooking time to bring the yolk to the centre of the egg.

Cool the eggs immediately in ice water for 6 minutes. Peel the shells.

Pour the leftover Pork Char Shu marinade into a clean ziplock bag and add the egg.

Remove the air from the bag before sealing. Leave in the fridge for at least an hour ideally overnight or up to 2 days.

Broth;

- 700ml chicken stock
- 2 garlic cloves, peeled and bruised
- 2 tbsp soy
- Pinch chilli powder
- Heaped tsp white miso
- 2 slices fresh ginger
- 2 tsp soft brown sugar

Add all ingredients to a saucepan and bring to the boil, stirring to melt the sugar.

Turn the heat down and simmer gently for 5 minutes. Taste and add more sugar or soy as needed, then drain.

To serve;

- 100g shiitake mushrooms, sliced if large
- 3 baby pak choi
- 3 packs Spicy noodles
- 2 spring onions, shredded
- 1 red chilli, finely sliced
- Handful coriander, leaves only
- Sesame seeds, to garnish
- Chilli oil

Heat a splash of oil in a frying pan and sauté the mushrooms for 4-5 minutes or until golden.

Meanwhile, bring a pan of salted water to the boil and blanch the pak choi for 1.5-2 minutes or until the stems are just tender. Lay onto kitchen paper to drain.

Cook the noodles according to the pack but do not add the flavour sachets. Divide the noodles between 3 serving bowls.

Pour the broth over the noodles and top with 2-3 slices of chashu pork, mushrooms, pak choi, ramen egg, spring onions, red chilli, coriander, sesame seeds and a drizzle of chilli oil.