Vegan Ramen
Serves 2

Vegan broth;

- 10g dried shiitake mushrooms
- 2 pieces dried kombu
- 500ml vegan stock
- 2 cloves garlic, peeled and bruised
- Thumb sized piece of ginger, sliced
- 2 tbsp soy sauce
- 1 1/2 tbsp white miso

- 1 tbsp rapeseed oil
- 60g shiitake mushrooms, halved if large
- 140g firm tofu, cut into 2cm squares
- 2 baby bak choi, halved
- 1 medium carrot, julienned
- 1 small courgette, julienned
- 2 packs spicy noodles

Fresh coriander and chilli oil, to serve:

In a large saucepan, cover the dried mushrooms and kombu with 500ml water and soak overnight.

Add the stock, garlic, ginger and soy sauce to the saucepan. Mix the miso with a little bit of stock to loosen it then add it to the pan. Bring to the boil and simmer for 1 hour, until reduced by about 1/4. *This step can be done ahead of time and stored in the fridge for up to 3 days.

Heat the oil in a frying pan over a medium heat. Sauté the mushrooms until golden, then remove from the pan. Add the tofu and brown on both sides. Pour in the sauce sachets from the noodles and reduce down until thickened and glossy. Turn the tofu pieces to coat in the sticky glaze then remove from the pan.

Cook the noodles according to the instructions on the packet. Bring the stock back up to a simmer and add the halved pak choi. Cook for 1-2 minutes or until the stems are just tender.

Divide the noodles between serving bowls, use tongs to remove the pak choi and lay over the noodles. Pour over the broth and add the mushrooms, carrot, courgette and

tofu to the bowl.

Garnish with fresh coriander and a drizzle of chilli oil.