



Probably not really traditional, but we had to swap Rice Noodles for Wheat Noodles, there?s no point making Sue ill for a week for the sake of a recipe!

Ingredients:-

12 Large Prawns (King or Tiger Prawns, depending on what is available)
100g of round Rice Noodles
1 Onion, diced
1 Tsp of Ginger, grated
2 cloves of Garlic, minced
2 Tsp of Miso Paste
1 Tbsp of Chilli Paste
2 Tbsp of Soy Sauce (Guten free for us)
1 Tbsp of Oyster Sauce
900ml of Dashi Stock (You can buy this in dried sachets on-line)
1 Tsp of Sesame Oil
1 Pak Choy, cut into strips
2 Eggs, boiled then soaked in Shoaxin Wine, Soy Sauce, Rice Wine and Sugar for 2 hours
½ Red Pepper, sliced
2 Spring Onions, sliced to garnish
Sesame Seeds, toasted to garnish
Oil to fry

Method:-

- (1) Boil the Eggs for 7 minutes to achieve a soft boil and then plunge into iced water to stop the cooking process.
- (2) Peel the Eggs gently and marinate them in the fridge in Shaoxing Wine, Soy Sauce, Rice Wine and Sugar for 2 hours.
- (3) Cook the Noodles following the packet instructions. Drain and rinse with cold water.
- (4) Set aside.
- (5) Add the Dashi Stock to a pan and bring to a simmer.
- (6) Add 1 Tbsp of Soy Sauce, 1 Tbsp of Miso Paste, 1 Tbsp of Oyster Sauce and stir in.
- (7) Add the Prawns to the stock and cook gently until pink.
- (8) Remove and set aside.
- (9) In a Wok or frying pan heat Oil and Sesame Oil and fry the Onion, Garlic and Ginger until softened.
- (10) Add 1 Tbsp of Chilli Paste or Sriracha Sauce, 1 Tsp of Miso Paste, 1 Tbsp of Soy Sauce and stir in on a low heat.
- (11) Remove the shells from your Prawns, but leave 4 intact to dress to bowl.
- (12) Add the fried Onion mix to the Stock mix.
- (13) In a separate pan fry the Pak Choy and Pepper until softened.
- (14) Flash fry the Seaweed.
- (15) Add boiling water over the Noodles and drain again.
- (16) Add the Noodles to a bowl, add the Prawns and Stock. Then arrange at shell-on Prawns over the top.
- (17) Add the Pak Choy, Peppers and halved boiled Eggs.
- (18) Garnish with shell-on Prawns, Spring Onions, Seaweed, Sesame Seeds and sliced Red Peppers.

We'd kind of side stepped Ramen because for us a 'Pimped up' Soup isn't really a meal. We'll we were wrong. This really was a hearty meal. We garnished ours with flash fried Seaweed and Sesame seeds and served with a side salad.