

Shoyu ramen with duck in rich broth

Total time **60 mins** 25 mins preparation time **35 mins** cooking time

INGREDIENTS

10 portion(s)

For the shoyu tare:

300 ml	<u>Kikkoman Naturally Brewed Soy Sauce</u>
100 ml	mirin
60 ml	sake (optional)
20 g	kombu (dried seaweed)
20 g	dried shiitake mushrooms
10 g	ginger, sliced
10 g	garlic (2 cloves), lightly crushed
10 g	brown sugar

For ramen and toppings:

10	eggs, soft-boiled and halved
400 g	dried ramen noodles
800 g	duck breast, skin on
3 litre	chicken stock
100 ml	rapeseed oil
200 g	shiitake mushrooms, sliced
400 g	baby pak choi, quartered
150 g	baby corn, tinned, halved
30 ml	Kikkoman Sesame Oil

For garnish:

50 g	spring onions, sliced
2	nori sheets, each cut into 10 pieces

PREPARATION

Step 1

Place the Kikkoman Soy Sauce, mirin and sake in a saucepan. Add the kombu, dried mushrooms, ginger, garlic and sugar. Heat gently for about 10 minutes without bringing to the boil. Set the tare aside for about 20 minutes, then strain.

Step 2

Marinate the egg halves in part of the shoyu tare.

Step 3

Cook the ramen noodles separately according to the packet instructions. Score the skin of the duck breasts in a criss-cross pattern. Place the duck skin-side down in a cold pan and slowly render the fat over a low heat. Fry on the skin side for about 6 minutes, then turn and fry for a further 2 minutes. Transfer to the oven and finish cooking at 160 °C top/bottom heat for 8–10 minutes. Leave to rest briefly, then slice.

Step 4

Heat the rapeseed oil in a pan and sauté the shiitake mushrooms, pak choi and baby corn for 3–4 minutes, tossing occasionally. Place the ramen noodles in bowls. Add 2–3 tbsp of shoyu tare and the Kikkoman Sesame Oil. Pour over a portion of the hot stock. Add the vegetables, arrange the duck slices on top and finish with the marinated egg. Serve garnished with the spring onions and nori.