KIKKOMAN

Cold somen ramen-style noodle bowl

Total time **20 mins** **10 mins** preparation time **10 mins** cooking time

INGREDIENTS

2 portion(s)

300 g	somen noodles
1 handful	of mushrooms
1	carrot
1	small radish
1	pak choi
2	eggs
4 tbsp	Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour
1 handful	of ice cubes
540 ml	water
1 tsp	black sesame seeds
1 tsp	chilli flakes
1	spring onion

PREPARATION

Step 1

1 handful of mushrooms - **1** carrot - **1** small radish - **1** pak choi

Wash the vegetables thoroughly. Finely slice the mushrooms and fry in a pan with a little oil until golden brown. Peel the carrot and cut into thin sticks. Peel the radish and slice into thin strips. Depending on size, halve or quarter the pak choi lengthwise and roughly chop the leaves. You can use the vegetables raw, briefly blanch them or lightly fry them in a pan like the mushrooms—whichever you prefer.

Step 2

2 eggs

Boil the eggs for 7 minutes, then cool under cold water. This gives you soft-boiled eggs with a slightly creamy yolk.

Step 3

300 g somen noodles - **1 handful** of ice cubes

Cook the somen noodles in boiling water for about 3 minutes. Drain in a colander, rinse under cold water and place in a bowl of iced water to cool quickly and preserve their firm texture.

Step 4

4 tbsp Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour - **540 ml** water

Mix the Kikkoman Ramen Soup Base with the water until well blended.

Step 5

Now it's time to bring everything together: divide the noodles, vegetables, mushrooms and peeled

eggs evenly between two bowls and top generously with the ramen stock.

Step 6

1 tsp black sesame seeds - **1 tsp** chilli flakes - **1** spring onion

To serve, sprinkle the cold somen with spring onion, black sesame seeds and chilli flakes.