KIKKOMAN

Grizgaluska leves (semolina dumpling soup)

Total time **25 mins** **10 mins** preparation time **15 mins** cooking time

Nutritional facts (per portion):
1,380 kJ / 332 kcal

Fat: **22.6 g** Protein: **9.4 g**
Carbohydrates: **21.7 g**

INGREDIENTS

2 portion(s)

Semolina dumplings:

125 ml	milk
30 g	butter
40 g	durum semolina
1	egg yolk
1 tsp	Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour
2 pinch	ground nutmeg

Vegetables:

1	carrot
2	spring onions
120 g	broccoli
1 tbsp	Kikkoman Toasted Sesame Oil
600 ml	water
2 tbsp	Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour

Garnish:

3 tbsp	chopped parsley

PREPARATION

Step 1

For the semolina dumplings

125 ml milk - **30 g** butter - **40 g** durum semolina - **1** egg yolk - **1 tsp** Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour - **2 pinch** ground nutmeg

Bring the milk and butter to the boil in a small saucepan. Sprinkle in the semolina and cook, stirring constantly, until the mixture comes away from the sides of the pan, then leave to cool. Stir in the egg yolk and season with the Kikkoman Ramen Soup Base and nutmeg.

Step 2

1 carrot - **2** spring onions - **120 g** broccoli - **1 tbsp** Kikkoman Toasted Sesame Oil **600 ml** water - **2 tbsp** Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour

Dice the carrot and slice the spring onions into rings, then break the broccoli into small florets. Heat the Kikkoman Sesame Oil in a saucepan and gently sauté the vegetables. Pour in the water and the Kikkoman Ramen Soup Base and bring to the boil.

Step 3

3 tbsp chopped parsley

Using two teaspoons, scoop small portions of the semolina mixture and shape into little oval dumplings. Drop them into the hot soup and cook gently for about 10 minutes until they rise to the surface. Ladle the soup into bowls, garnish with parsley and serve.