KIKKOMAN®

Ramen with meatballs

INGREDIENTS

4 portion(s)

Meatballs:

200 g	minced pork and veal
2	cloves garlic
1 tbsp	grated ginger
1	egg
3 tbsp	Kikkoman Naturally Brewed Soy Sauce
3 tbsp	wheat flour
4	bok choy
300 g	noodles
4	sheets nori seaweed
4	spring onions
2 tbsp	sesame seeds
2 litre	chicken or pork stock/bouillon
50 g	miso paste
100 ml	Kikkoman Naturally Brewed Soy Sauce
50 ml	sake (or dry white wine)
3 tbsp	rice vinegar
2 tbsp	sesame oil

PREPARATION

Step 1

Mix all ingredients for the meatballs until it has a good consistency. Leave the meatball mix in the fridge for 15 minutes. Make meatballs roughly same size as golf balls. Bring water to the boil in a large pot and put the meatballs into the boiling water. Turn down the heat so the water does not boil and poach the meatballs for 3-4 minutes until they pop up to the surface. Take out the meatballs and fry them gently in a bit of oil until they a bit of colour.

Step 2

Cut bok choy in halves and blanch them in the water from the meatballs.

Step 3

Cook the noodles according to the directions on pack and place them in 4 bowls. Put bok choy, meatballs, thin strips of nori, pieces of spring onions and sesame seeds on top.

Step 4

Bring the stock/bouillon to the boil and season with miso paste, soy sauce, sake, rice vinegar and sesame oil. Let the soup simmer for 10 minutes and pour it into the bowls before serving.