

Wild Mushroom and Halloumi Ramen



PUNK CHEF
ON THE ROAD

Ingredients

For the wild mushroom broth...

- 40g dried wild mushrooms
- 250g shiitake mushrooms, trimmed, cleaned and sliced
- 1 shallot, finely chopped
- 2 garlic cloves, minced
- 4cm fresh ginger, sliced
- 1 litre chicken stock
- 2 tbsp miso paste
- 2 tbsp tamari
- 1 tbsp sesame oil
- 400g Udon noodles

For the garnish...

- 2 eggs, boiled for 4 minutes so that the white is firm but the yolk is soft
- 2 pak choi, trimmed, with leaves removed
- 4 spring onions, trimmed and very thinly sliced
- Dried chilli flakes (optional)
- A drizzle of sesame oil (optional)

For the halloumi...

- 400g halloumi cheese
- 20g sesame seeds, toasted lightly
- 4 tbsp sesame oil

Method

1. Pour a cup of boiling water onto 40g dried mushrooms in a bowl and set aside to steep for 20 minutes.
2. Bring a separate pot of salted water to the boil over medium heat. Add the noodles and cook as directed. Strain and set aside.
3. In a large saucepan, warm 1 tbsp sesame oil over medium heat. Add the onions and cook for 3 minutes until soft. Add the garlic, ginger and shiitake mushrooms and continue to cook for another 5 minutes, then pour in the chicken stock and bring to the boil.
4. Add the miso paste, tamari and the rehydrated mushrooms (with the liquid they're sitting in) to the saucepan and whisk until everything is combined. Bring to the boil then reduce to simmer for a further 10 minutes.



5. Sieve the broth, reserving the shiitake mushrooms for the finished dish. Put the liquid back on a medium heat and simmer.

6. In a frying pan, toast the sesame seeds until lightly brown then put them aside until required. In the same frying pan, add 4 tbsp of sesame oil over medium heat and fry the halloumi until it's crispy and a nice golden colour.



7. TO SERVE: Put the noodles and rehydrated mushrooms into a large bowl. Pour the hot mushroom broth over the top, adding fried halloumi, pak choi and a soft boiled egg. Finish the dish with a sprinkling of sesame seeds, spring onions, chilli flakes and a drizzle of sesame oil.