



ASIAN NOODLE SOUP

Exclusive recipe with
Sirocco vegetable stock

Main course for 4 persons

INGREDIENTS:

1.5 liters water
approx. 1.5 tbsp Sirocco vegetable stock
1 dl light soy sauce
1 tbsp sugar
40 g ginger
2 lemon grass stalks
4 Kaffir lime leaves

250 g brown mushrooms
2 carrots
250 g ramen (Japanese noodles)
100 g baby spinach
4 soft-boiled eggs
8 coriander sprigs
4 tbsp dried roasted onions, if desired

Optional:

2 chili peppers
rice vinegar

PREPARATION:

Bring stock, soy sauce and sugar to a boil.
Thinly slice ginger and lightly crush lemon grass with the flat side of a kitchen knife, coarsely shred Kaffir lime leaves. Add everything to the stock and gently simmer for about 10 minutes.

Slice mushrooms in half, simmer in the stock for about 2 minutes, remove and reserve. Cut carrots into julienne strips, simmer in the stock for about 3 minutes, remove and reserve.

Cook ramen noodles for about 2 minutes, remove and set aside.

Divide ramen noodles, mushrooms, carrots and spinach among 4 large soup bowls. Pour soup over them. Peel eggs, cut them in half and put them on top. Sprinkle with coriander and dried roasted onions.

REFINEMENT TIP:

Finely slice 2 chili peppers into rings, boil with 1 teaspoon sugar and $\frac{3}{4}$ dl rice vinegar until the sugar has dissolved. Let cool and serve with soup.

Preparation time approx. 40 minutes

Have fun and enjoy!

SIROCCO VEGETABLE STOCK, 500G TIN

