

# Ramen Soup

Rezept für 4 Personen



Vegetarisch, Laktosefrei

**Nährwert / Portionen** 431 kcal

# Zubereitung

## Zutaten Tare (sauce)

- 1 tsp ginger, finely grated
- 1 tbsp sake
- 1 tbsp miso paste
- 1 litre Japanese broth -> [recipe here](#)
- (alternatively also vegetable stock with soya sauce and ginger)

## Zubereitung Tare (sauce)

Mix all the ingredients for the tare, bring to the boil and set aside.

## Zutaten Topping

- 20 g red radish
- 2 tbsp rice vinegar
- 1 tsp sugar
- Salt and pepper

## Zubereitung Topping

Grate the radish, mix with the remaining ingredients and set aside.

## Zutaten Pickle

- 200 g organic tofu
- 3 tbsp soy sauce
- 1 small red chilli
- 1-2 medium-sized carrots
- 80 g Chinese cabbage
- 2 eggs
- 1 pak choi, quartered
- 240 g ramen noodles
- 120 g sweetcorn, frozen or fresh
- 80 g shiitake, quartered
- 2 spring onions, cut into rings

## Zubereitung Pickle

Cut the tofu into cubes and marinate with a few chopped pieces of chilli. Boil the eggs for 6-8 minutes, rinse with cold water and peel. Finely slice the carrots and Chinese cabbage, briefly blanch the pak choi in salted water and immediately rinse in cold water. Fry the tofu in a non-stick pan until golden brown. Cook the noodles in salted water according to the packet instructions. Place the vegetables and noodles in a bowl. Pour in the boiling vegetable stock, garnish with the tofu, an egg and some spring onions.