

Spicy Ramen with Shiitake and Ginger

25–30 Min

Preparation

1. Peel and thinly slice the garlic. Rinse the spring onion and cut into thin rings. Keep the green rings back for garnish. Roughly chop the peanuts, rinse and pluck the cilantro leaves. Remove the seeds from the chili and thinly slice the chili.
2. Heat a little oil in a pan. Add the garlic, ginger and the white rings of spring onion and fry briefly. Then add the curry paste, fry for a minute, then pour in the water.
3. Cut the shiitake mushrooms into bite-sized pieces and add to the pan. Pour in the coconut milk and add the Ramen noodles. Cook the noodles according to the instructions on the packaging.
4. Season the finished soup with soy sauce. Dish up into bowls and garnish with the green rings of spring onion, fresh chili, bean sprouts, cilantro leaves, chopped peanuts and black sesame seeds.

Ingredients 4 Portions

= Kotányi Produkte

250 g	Japanese Ramen noodles
500 ml	Coconut milk
150 g	Shiitake mushrooms
100 g	Bean sprouts
1 piece	Scallion
1 piece	Garlic clove
1 piece	Chili pepper, fresh
20 g	Yellow curry paste
800 ml	Water
40 g	Peanuts
20 ml	Soy sauce
20 g	Cilantro leaves, fresh
	Oil for frying
1 tsp.	Organic Ginger, Ground
	Black sesame seeds, to garnish