



## SHITAKE RAMEN AT HOME

If the thought of making Ramen seems a bit intimidating, take a deep breath, crack a bottle of Broc Love Rosé, and follow this simplified recipe designed to get you where you need to be and bring comfort to the whole family.

### **Ingredients:**

8 Cups (32oz) of your favorite Veggie Broth  
1oz Dried shiitake mushrooms  
12oz De-stemmed and sliced fresh shiitake mushrooms  
1/4 Cup Tamari (or whatever soy you may have)  
1 Small yellow onion, diced  
4 Garlic cloves, minced  
1 Inch fresh ginger, peeled and minced  
4 Tbsp. tomato paste  
1 lb. of baby bok choy, quartered lengthwise  
1 Tbsp. white miso paste  
3 Tbsp. good quality butter, cut into 3 equal pieces  
2 Tbsp. toasted sesame oil  
2 lbs. of fresh ramen noodles (substitute dry noodles if you like)  
4 eggs, boiled for 7-8 minutes, then placed quickly in an ice bath

### **Directions:**

1. First, combining the veggie broth and dried shiitakes in a medium pot. Bring to a boil, then cover and remove from heat. You'll want to let the mushrooms steep for 30 minutes.
2. Remove mushrooms from the liquid with a slotted spoon and place them in a blender with approximately 1 cup of said liquid. Puree this mixture until very smooth. Add the mixture back to the pot along with the tamari (soy sauce) and turn your heat back on to medium low, while keeping the lid on. You don't want a rapid boil at this point, just a light simmer, or enough to simply keep the broth warm.
3. At this point, you'll want to start a large pot of salted water to boil, which we'll use for the bok choy and noodles. If you haven't cooked your eggs yet, you can always use this water to cook the eggs first, then the bok choy, then the noodles.
4. In a large frying pan, heat one tablespoon of olive oil over medium high heat and when the pan is hot, add the sliced onion. Season with a little kosher salt and pepper, then keep it moving for about 5 minutes, or until they're nice and golden brown. Add the minced garlic, ginger, and tomato paste, and stir for roughly 2 more minutes. You can now add this mixture to your large pot of pureed shiitake and veggie stock.

5. By this time your water should be boiling, so you can add your bok choy and cook for 2 minutes. Remove with a slotted spoon and set aside. Add your eggs (if you haven't cooked them yet) to the boiling water and cook for 7-8 minutes, then remove and place quickly in an ice bath. Finally, add your noodles to the boiling water and cook according to the directions.

6. Right when you put in the bok choy, start heating up the large frying pan you used for the onion over medium high heat and add another tablespoon of olive oil. After you add in the eggs to boil, your large frying pan should be hot enough to add the fresh shiitake mushrooms. Add a couple of pinches of salt and let sauté for about 5 minutes. If you time this correctly, they should be done right about the time you're taking the eggs out of the pot. If not, then no need to worry. Just set aside when they're done.

7. Now, if you've got a helpful friend nearby (hopefully assisting with that Rose) kindly ask them to start assembling individual bowls. They'll want to put a portion of noodles, peeled/halved eggs, mushrooms, sesame oil, and bok choy into each bowl. While your buddy is doing this (don't worry, if you're working solo, you're still going to do a great job) you'll want to add your miso paste and stir your butter into the broth, one piece at a time.

8. Finally, it's almost time to ladle your broth into the prepared bowls. Before you do this, however, it's imperative that you taste the broth for proper seasoning. Chances are, you may need to add a little more salt to it, but that's obviously your call. Now you can ladle in the broth into the bowl, just shy of the level of the noodles. Serve immediately with chopsticks and large spoons.

After you've gotten a basic understanding of this process, start adding any of the other delicious things you like to toss into your bowl of Ramen. But for now, just pop an ice cold bottle of Broc Chenin Pet Nat and have some noodles...

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