

Great RECIPES



Beef Ramen with Asian Master Stock

Serves 4

Ingredients:

2 x 500ml Moredough Kitchens Asian Master Stock
300g ramen noodles
100g button mushrooms sliced
2Tbspn Peanut Oil
400g rare roast beef shaved
200g blanched cauliflower florettes
100g bean shoots
100g frozen soybeans, defrosted
2tspn bonito flakes
2Tbspn Sesame seeds



For the Noodles

Bring a large pot of water to the boil.

Cook Ramen noodles according to instructions on the packet.

For the Soup

Gently heat the Asian Master stock over medium heat.

Blanche cauliflower in the Master stock until tender.

Sauté mushroom slices in peanut oil.

Divide the noodles equally into warmed bowls.

Top with vegetables and beef.

Ladle hot stock over the noodles, vegetables and beef.

Garnish with sesame & bonito flakes.

Cooks Notes:

- Start with Moredough Chicken Stock and blend in miso paste.
- More Traditional toppings include wilted spinach and soft boiled egg
- A perfect meal using left-over Roast Beef

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