

# Feast Of Mushroom Ramen Noodles

Serves 4 / vegan

## for the mushrooms

- 3 tbsps sesame oil
- 3 garlic cloves, minced
- 1 tbsp grated ginger
- 500g mixed mushrooms (portobello, cup, shiitake), sliced
- 1 tbsp light soy sauce
- 1 tbsp kecap manis (dark sweet soy sauce)
- 1 tbsp Shaoxing wine
- ½ tsp Chinese 5-spice powder
- ½ tsp red chilli flakes
- ¼ tsp sea salt flakes
- 1 tsp cornflour (cornstarch) mixed with 1 tbsp hot water
- Sesame seeds, sliced spring onion - to serve

## for the noodles

- 270g ramen noodles (dry)
- 2 tbsps sesame oil
- 1 tbsp grated ginger
- 1 tsp chopped green chilli
- ½ cup cabbage, sliced
- 1 cup chopped coriander (leaves and stalks)
- 1 cup sliced spring onions
- 1 tbsp light soy sauce
- 1 tbsp white vinegar
- ½ tsp sea salt flakes
- black pepper

### **Make Noodles**

1. Put noodles in a pot of boiling water. Cook for 4 mins. Rinse and drain several times in cold water.
2. Heat oil in a large wok. Add ginger and chilli. Sauté for a few seconds. Add cabbage, coriander and half of the spring onion. Stir-fry for a few seconds.
3. Add noodles, soy sauce, vinegar, salt and pepper. Stir fry on high for a minute. Remove from heat, and sprinkle with remaining spring onion.

### **Make Mushrooms**

1. Heat oil in a large wok. Add ginger and garlic. Sauté for a few seconds. Add mushrooms, and stir-fry on high for a minute until mushrooms appear glazed.
2. Add sauces, spices, seasoning, and cornflour mix. Cook for a few seconds until the sauce thickens. Serve noodles topped with mushroom and garnish with sesame seeds and spring onions.