

Quick: Miso, Chicken & Shitake Ramen

Total Yield: 2 portions Components

Ramen is a pretty special dish that I love and is a chef's guilty pleasure. After work we would go down to a ramen shop in Soho to have a few beers, and a few laughs. My favourite Ramen I EVER had - it nearly made me cry was a Pork Tonkotsu at [Tsuta](#) in Tokyo one of the most affordable Michelin meals you can eat! It's approx. £10 for a bowl of the BEST ramen that is based on a pork bone broth stewed for over 48 hours. They also use a little white truffle oil which with the fattiness of the pork is pretty special! Pre-warning if you are headed there, there could be a wait but the restaurant gives you a ticket so you don't have to stand in line and the steaming bowl at the end is worth the wait.

I have shortened this recipe as Instagram only allows 1 hour for a video and not everyone has 2 days to chill over a stove. This recipe is a spicy miso ramen and still packs a flavour punch with huge Umami bombs!



Ingredients

Broth

1 Small Chicken Whole (we're going to prepare this chicken and not use the breast tonight - if you want to have katsu curry the following evening here's a recipe!)

2 Tbsp Sesame Oil

1/2 Onion *Diced; Peeled*

3 Spring onion *white part only*

3 Garlic Cloves

1" Ginger Sliced

7 Dried Shitake/Dried Mushrooms (optional)

2 tbsp mirin

4 tbsp miso

3 tbsp gochujang

2 tbsp tahini

500mL Chicken stock (fresh pot/ 1/2 cub and 500mL water)

Roast Chicken Thigh

2 Chicken thighs and 2 drumsticks from the whole chicken

1 tsp Salt

1 tbsp Vegetable Oil

Soy Marinated Egg

1 Egg - Burford brown preferred

2 tbsp Soy Sauce

2 tbsp Mirin

Crispy Chicken Skin

Chicken Skin from the thighs

Sesame seeds

To Serve

Ramen Noodles (soba/ egg/ udon)

Chestnut Mushrooms/Shitake Mushrooms -
Pan Fried

Garnish

3 spring onion *Green Part Only Sliced*

2 tbsp Chilli oil (optional)

1 Nori sheet cut into a small square
(optional)

Pre-prep

1. Break your chicken down, remove the Wings, legs and cut into thighs and drumsticks, remove the breasts, cut down the carcass. We won't be using the breasts in this recipe so you can use this for your dinner tomorrow - there's a fab Katsu curry recipe which is perfect for these chicken breasts.
2. Roughly chop the onion, and white part of the spring onion & the ginger without peeling
3. Peel the garlic cloves.

Broth

1. Heat a large heavy based pot on medium - high with sesame oil
2. Add chicken wing and carcass and brown

3. Add onion, garlic, ginger, spring onion and allow to cook for 5 mins

4. Add the dried mushrooms

5. Deglaze the pan with the mirin and then add the chicken stock, mirin, miso, gochujang, tahini

6. Allow to simmer for 30 mins

7. Remove the wings and carcass

8. Strain and serve

Roast Chicken thigh

1. Remove the skin from the thighs
2. Toss the chicken in salt and oil
3. Roast at 180c for 30 mins
4. Pull the meat off the bone and reserve.

Soy Marinated Egg

1. Boil the egg for 6 mins exactly
2. Remove and put into cold water
3. Peel the egg and put into the mirin and soy for 20 mins

Crispy Chicken Skin

1. Salt the chicken skin and lay it really flat on baking parchment
2. Sprinkle with sesame and sandwich with a second piece of baking parchment
3. Add to a large frying pan and add a second frying pan on top allow to cook on medium for 10 mins until crisp.

To Serve:

1. Boil noodles until cooked
2. Pan Fry Mushrooms in the pan used for the chicken skin

3. Strain the noodles and add to the bowl, add the chicken, mushrooms, nori, chicken skin and sliced spring onion. Top with chilli oil and add the nori on the side of the bowl. Finish the bowl with half the egg.

I really appreciate you joining and I'd love to see your dish make sure you tag @ChefPhilli