

INGREDIENTS

 4 SERVINGS 20 MIN INTERMEDIATE

1 pack Garden Gourmet Sensational Filet Pieces Asian Seasoning

250 g ramen noodles

100 g shiitake mushrooms

1 handful of fresh spinach

100 g cooked edamame beans

4 radishes

4 carrots

100 g bimi

1 L miso stock from a miso stock cube or stock paste

black sesame seeds and shisho purple-cress to garnish

Let's travel to Japan for dinner! Make this vegan Japanese miso soup for a happy soul and a content stomach.

PREPARATION

1. Cook ramen noodles and veggies

Cook the ramen noodles according to package directions. Cut the shiitake, radish and carrots into slices and halve the bimi lengthwise. Boil the carrots for 4 minutes until crunchy and blanch the bimi and shiitake for 2 minutes.

2. Create the umami stock

Bring the stock to a boil. Fry the marinated pieces gently according to the instructions on the package.

3. Divide the ingredients into bowls

Divide the ramen noodles, some fresh spinach leaves, carrots, bimi, soybeans, shii-take and marinated pieces in large soup bowls.

4. Serve with hot delicious broth and enjoy!

Spoon over the hot stock and garnish with radishes, sesame seeds and shisho cress.

5. Spice it up with chili oil

Delicious with:

spicy chili 'crisp' oil

150 ml olive oil

1 large fresh chili pepper

1 shallot 1 garlic clove

1 tbsp dried chili flakes

1 tsp grated fresh ginger.

1. Finely chop the shallot, garlic and fresh pepper (seeded flesh) and fry them gently without browning in a little oil.

2. Add the rest of the oil and ginger and let it cool.

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