

MUSHROOM RAMEN WITH SPROUTS AND GINGER



Chef: Maurizio Ferrari

Method

Serves 1

Heat up the oil, the garlic and the Poker mushrooms in a saucepan. After a couple of minutes, add the ginger, the water, the miso paste and bring the soup to a boil. Now add the soy noodles and a minute later the sprouts and coriander too. Adjust then with soy sauce. Pour the soup into a bowl and add a few more sprouts and some coriander.

Menù Ingredients

60 g Solofungo Poker Natura - FVP

Ingredients

30 g Miso paste

20 g Soy sprouts

5 g Ginger

to taste Coriander

to taste Soy sauce

100 g Soy noodles

to taste Garlic, sliced

500 g Water

30 g Sunflower seeds oil