MUSHROOM RAMEN WITH SPROUTS AND GINGER



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

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.

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