

# Shoyu ramen with duck in rich broth

Total time **60 mins** 25 mins preparation time **35 mins** cooking time

## INGREDIENTS

10 portion(s)

### For the shoyu tare:

<b>300 ml</b>	<a href="#">Kikkoman Naturally Brewed Soy Sauce</a>
<b>100 ml</b>	mirin
<b>60 ml</b>	sake (optional)
<b>20 g</b>	kombu (dried seaweed)
<b>20 g</b>	dried shiitake mushrooms
<b>10 g</b>	ginger, sliced
<b>10 g</b>	garlic (2 cloves), lightly crushed
<b>10 g</b>	brown sugar

### For ramen and toppings:

<b>10</b>	eggs, soft-boiled and halved
<b>400 g</b>	dried ramen noodles
<b>800 g</b>	duck breast, skin on
<b>3 l</b>	chicken stock
<b>100 ml</b>	rapeseed oil
<b>200 g</b>	shiitake mushrooms, sliced
<b>400 g</b>	baby pak choi, quartered
<b>150 g</b>	baby corn, tinned, halved
<b>30 ml</b>	Kikkoman Sesame Oil

### For garnish:

<b>50 g</b>	spring onions, sliced
<b>2</b>	nori sheets, each cut into 10 pieces

## PREPARATION

### Step 1

Place the Kikkoman Soy Sauce, mirin and sake in a saucepan. Add the kombu, dried mushrooms, ginger, garlic and sugar. Heat gently for about 10 minutes without bringing to the boil. Set the tare aside for about 20 minutes, then strain.

### Step 2

Marinate the egg halves in part of the shoyu tare.

### Step 3

Cook the ramen noodles separately according to the packet instructions. Score the skin of the duck breasts in a criss-cross pattern. Place the duck skin-side down in a cold pan and slowly render the fat over a low heat. Fry on the skin side for about 6 minutes, then turn and fry for a further 2 minutes. Transfer to the oven and finish cooking at 160 °C top/bottom heat for 8–10 minutes. Leave to rest briefly, then slice.

### Step 4

Heat the rapeseed oil in a pan and sauté the shiitake mushrooms, pak choi and baby corn for 3–4 minutes, tossing occasionally. Place the ramen noodles in bowls. Add 2–3 tbsp of shoyu tare and the Kikkoman Sesame Oil. Pour over a portion of the hot stock. Add the vegetables, arrange the duck slices on top and finish with the marinated egg. Serve garnished with the spring onions and nori.