

Teriyaki wild boar noodle broth

Total time **210 mins** 60 mins preparation time **150 mins** cooking time **180 mins** waiting time

INGREDIENTS

10 portion(s)

For the meat:

1.5 kg wild boar loin, cut into 150 g portions

500 ml [Kikkoman Teriyaki Marinade](#)

150 ml vegetable oil

For the broth:

100 g ginger, peeled, roughly chopped

5 garlic cloves, peeled, roughly chopped

3 star anise

50 g dried shiitake mushrooms

2 l game stock

100 ml [Kikkoman Naturally Brewed Organic Soy Sauce](#)

For the broth additions:

150 g mini pak choi, cut into slim wedges

150 g fresh shiitake mushrooms, halved

100 g red onions, very finely shaved

600 g rice noodles

150 g enoki mushrooms

In addition:

30 g shiso cress

PREPARATION

Step 1

Mix the wild boar with the Kikkoman Teriyaki Marinade and leave to marinate for at least 2–3 hours (ideally overnight). Before serving, sear the pieces of meat in vegetable oil for 3–4 minutes on all sides. Then roast in the oven at 180°C (fan) for approx. 10 minutes until medium rare. Leave to rest briefly, then slice thinly.

Step 2

Add the ginger, garlic, star anise and dried mushrooms to the broth. Bring to the boil and simmer over a low heat for 2–3 hours. Then strain.

Step 3

Blanch the pak choi and shiitake mushrooms.

Step 4

Cook the noodles according to the packet instructions and divide between bowls. Arrange the remaining broth additions—including the enoki mushrooms—around the noodles.

Step 5

Add the wild boar slices to the bowls and pour over the hot broth. Finish with the shiso cress and serve.