KIKKOMAN

Dandan-style soy milk hot pot

Total time **30 mins** **20 mins** preparation time **10 mins** cooking time

Nutritional facts (per portion):
2,506 kJ / 599 kcal

Fat: **39.6 g** Protein: **36.8 g**
Carbohydrates: **31.5 g**

INGREDIENTS

4 portion(s)

200 g	mushrooms (e.g. enoki, king oyster, shiitake)
200 g	rocket
150 g	bean sprouts
2	leeks
2	heads of bok choy
300 g	tofu
150 g	pre-cooked Chinese noodles

For the soup base:

1 tbsp	chopped garlic
1 tbsp	chopped ginger
1 tsp	Sichuan pepper, ground
0.5 tsp	dried crushed chilli
300 g	minced meat, any kind
2 tbsp	tahini
2 tbsp	Kikkoman Toasted Sesame Oil
3 tbsp	Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
2 tsp	salt
1 l	soy milk, unsweetened
1 tbsp	chilli oil
	A pinch of chilli threads

PREPARATION

Step 1

200 g mushrooms (e.g. enoki, king oyster, shiitake) - **200 g** rocket - **150 g** bean sprouts - **2** leeks - **2** heads of bok choy - **300 g** tofu

Clean the mushrooms and cut into pieces. Wash the rocket and bean sprouts. Finely chop the white part of the leek. For the rest, cut a slit along both sides, rinse to remove any dirt and slice diagonally. Cut the bok choy lengthwise into 8 pieces and cut the tofu into 8 pieces.

Step 2

2 tbsp Kikkoman Toasted Sesame Oil - **1 tbsp** chopped garlic - **1 tbsp** chopped ginger - chopped white part of the leek from step 1 - **1 tsp** Sichuan pepper, ground - **0.5 tsp** dried crushed chilli - **300 g** minced meat, any kind - **2 tbsp** tahini - **3 tbsp** Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour - **2 tbsp** Kikkoman Naturally Brewed Soy Sauce - **2 tsp** salt - **1 l** soy milk, unsweetened

Heat the Kikkoman Sesame Oil in a pot. Add the chopped garlic, ginger, chopped white part of the leek from step 1, Sichuan pepper and crushed chilli, and stir until fragrant. Add the minced meat and cook until browned. Add the tahini, Kikkoman Soy Sauce, Kikkoman Ramen Soup Base, salt and soy milk. Mix well.

Step 3

A pinch of chilli threads - **1 tbsp** chilli oil, for serving or finishing - **150 g** pre-cooked Chinese noodles

Add the mushrooms, rocket, bean sprouts, the remaining cut leeks, bok choy and tofu from step 1

to the pot and simmer gently until cooked through. Serve topped with the chilli flakes and chilli oil. In traditional Asian hot pot meals, noodles are often added at the end to make use of the remaining soup. Once most of the vegetables and tofu have been eaten, add the Chinese noodles to the pot. Let them heat through in the soup, then serve as the final course.