KIKKOMAN

Pien Lo Chinese hot pot

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

Nutritional facts (per portion):
2,425 kJ / 580 kcal

Fat: **42 g** Protein: **25 g**
Carbohydrates: **31 g**

INGREDIENTS

4 portion(s)

4	dried shiitake mushrooms
1 l	water
800 g	Chinese cabbage
400 g	sliced pork belly
400 g	firm tofu (1 block)
1	carrot
1 tbsp	Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour
100 g	glass noodles
4 tbsp	Kikkoman Toasted Sesame Oil
	Salt, to taste

PREPARATION

Step 1

4 dried shiitake mushrooms - **1 l** water - **400 g** firm tofu (1 block) - **1** carrot - **100 g** glass noodles
Rinse the dried shiitake mushrooms briefly under running water. Soak them in the water until softened, then remove and slice thinly. Reserve the soaking liquid for the broth. Cut the firm tofu into bite-sized cubes. Slice the carrot into thin ribbons using a vegetable peeler. Soak the glass noodles in water until softened.

Step 2

800 g Chinese cabbage - **400 g** sliced pork belly
Separate the Chinese cabbage into individual leaves and blanch in boiling water for 1 minute. Drain and leave to cool. Lay the blanched cabbage leaves flat and place the sliced pork belly on top. Roll the cabbage and pork tightly, starting from the stem end. Cut the rolls into thick rounds and arrange them upright in a large pot.

Step 3

1 tbsp Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour - **4 tbsp** Kikkoman Toasted Sesame Oil - Salt, to taste
Add the tofu, carrot ribbons and sliced shiitake mushrooms from Step 1 to the pot. Mix the reserved shiitake soaking liquid from Step 1 with the Kikkoman Ramen Soup Base and pour it into the pot. Bring to the boil and simmer until the Chinese cabbage is tender and the pork is cooked through. Divide the Kikkoman Sesame Oil among individual serving bowls, add salt to taste and mix well. Dip the cooked ingredients into the sauce.

Step 4

After eating, add the glass noodles from Step 1 to the remaining broth and cook until tender before serving.