KIKKOMAN

Quick Beef Ramen Recipe

Total time **45 mins** **15 mins** preparation time **30 mins** cooking time

INGREDIENTS

4 portion(s)

For the ramen:

2 l	of Beef or Chicken stock (Beef will give a heartier flavour, Chicken Stock a lighter flavour)
	Splash of vegetable oil
2	shallots
2	cloves of garlic
2	thumb sized pieces of ginger
2	large lemongrass stalks
2	red chillies finely chopped
2 tbsp	fish sauce
3 tbsp	Kikkoman Teriyaki Marinade

To serve:

4	portions of rice noodles
2	8oz rump/sirloin beef steaks
1	red chilli
1 handful	of coriander
2	limes
	Cherry tomatoes (optional)
1 handful	of beansprouts

PREPARATION

Step 1

To make the Ramen:

Finely slice the shallots, garlic, ginger and red chillies. Bash the lemongrass stalks with a rolling pin to release the flavour.

Heat a large heavy bottomed pan on the hob and add a dash of vegetable oil. Add the finely sliced shallots and garlic and fry for 2-3 minutes until just starting to colour.

Add the chicken/beef stock, then the sliced ginger, red chillies, lemongrass stalks, fish sauce and Kikkoman Teriyaki Marinade. Heat for 5-10 minutes until all the flavours are fully infused then check for seasoning and adjust to taste.

Remove from the heat and strain to remove the spices into another large pan. This can be kept in the fridge at this stage for 24 hours should you wish to make in advance.

Step 2

To serve:

Remove the steaks from the fridge and bring to room temperature. Heat the ramen broth in a large saucepan.

Cook / soak the noodles according to the instructions and prepare the garnishes (chilli, lime, beansprouts)

Add a little oil to a good non-stick frying pan and

heat over a high heat until the pan is hot. Season the steak with sea salt and freshly ground pepper on both sides just before cooking. Add the steak to the hot pan and cook on one side for 2-5 minutes until turning once and repeating on the other side. The amount of time per side will vary on the heat of your pan, the thickness of your steak and how rare you like your steak. As an indicator a 2cm thick steak will take approximately 3 minutes to cook medium-rare. Test whether the steak is cooked by touch. When cooked, remove from the pan and allow the steak to rest on a warm (not hot) plate covered with foil.

Add the noodles to the ramen to heat through. After 5 minutes, when the steak is rested slice into thin slices.

Divide the noodles and the ramen between 4 bowls. Top with the steak, chillies, coriander and beansprouts and serve at once.