





TAN TAN RAMEN

A rich, creamy and spicy Japanese ramen noodle soup inspired by Sichuan Dandan noodles, featuring a flavourful sesame-based broth, seasoned pork and fresh toppings.

2 servings | **PREP TIME:** 15 minutes | **COOKING TIME:** 20 minutes

300 g **pork mince** (or any other ground meat)
1½ Tbsp **soy sauce**
1 Tbsp **mirin** (optional)
1 tsp minced **garlic**
1 tsp minced **ginger**
1 Tbsp **doubanjiang chilli bean paste**
1 Tbsp **vegetable oil**
2 x 130 g packets **fresh** or **dried** **ramen noodles**
2 **bok choy**, halved, or 2 handfuls **baby spinach**
2 **soft-boiled eggs**, halved (optional)
2 **spring onions**, finely chopped
sliced **red chilli**, **lime cheeks** and **chilli oil** for garnishing

FOR THE BROTH

2 cups **chicken stock**
1 cup **unsweetened soy milk**
2 Tbsp **Chinese sesame paste** or **peanut butter**
1 Tbsp **doubanjiang chilli bean paste**
1 tsp **sugar**
1 Tbsp **soy sauce**, or to taste

1. In a bowl, combine the pork mince, soy sauce, mirin (if using), garlic, ginger and doubanjiang. Mix well and set aside.
2. Whisk all the broth ingredients in a saucepan over medium heat. Bring to a gentle simmer and cook for 10 minutes, stirring occasionally, then reduce the heat to low to keep the broth warm.
3. To cook the pork, heat the vegetable oil in a frying pan over medium–high heat. Add the pork mince, breaking it up with a spatula, and cook for 5–7 minutes, until browned and slightly crispy.
4. In the meantime, cook the ramen noodles according to the packet instructions. Drain and briefly rinse under cold running water to stop the cooking process.
5. Blanch the bok choy or baby spinach in a saucepan of boiling water for 1–2 minutes until tender, then drain.
6. Divide the cooked noodles between two bowls. Pour the warm broth over the noodles, top with the pork, bok choy or spinach, soft-boiled eggs (if using) and spring onions. Garnish with sliced red chilli and lime cheeks, and drizzle with chilli oil to taste.
7. Serve immediately to enjoy while hot.