MISO RAMEN

Serves 2/3

**INGREDIENTS**

* 2 cloves garlic
* 1 inch ginger
* 1 shallot
* 15ml [white sesame seeds](https://www.justonecookbook.com/sesame-seed/)
* 15ml  [sesame oil](https://www.justonecookbook.com/sesame-oil/)
* ¼ lb ground pork
* 1ml [Doubanjiang (spicy chili bean sauce/broad bean paste)](https://www.justonecookbook.com/doubanjiang-chili-bean-paste/)
* 45ml [miso](https://www.justonecookbook.com/miso/)
* 15ml sugar
* 800ml  [chicken stock/broth](https://www.justonecookbook.com/homemade-chicken-stock/)
* 2,5ml salt (kosher or sea salt)
* 1ml  pepper
* 2 servings [ramen noodles](https://www.justonecookbook.com/ramen-noodles/)

***Ramen Topping Suggestion:***

* [Spicy Bean Sprout](https://www.justonecookbook.com/spicy-bean-sprout-salad/)
* [Egg](https://www.justonecookbook.com/ramen-egg/)
* Corn kernels
* [nori (seaweed)](https://www.justonecookbook.com/nori/)
* green onion/scallion (Chopped)

**INSTRUCTIONS**

1. Gather all the ingredients.
2. Mince the garlic, ginger, and shallot.
3. Grind sesame seeds.
4. In a medium pot, heat sesame oil over medium heat and cook the minced garlic, ginger, and shallot until fragrant.



1. Add the meat and increase heat to medium high. Cook the meat until no longer pink.
2. Add spicy bean paste (La Doubanjiang) and miso.



1. And add sesame seeds and sugar and mix well.



1. Add chicken stock, salt and pepper.



1. Keep the ramen soup simmering.



1. Noodles will be done cooking in less than 2 minutes. Therefore, prepare ramen toppings first so you can serve the hot ramen immediately.
2. Add ramen noodles to broth. Cook for 2 minutes.

**How to Soft Boil Eggs**

1. Bring the water up to a **boil**, then lower it to a rapid simmer.
2. Add the **eggs** to the pot, and then begin timing.
3. If you're just cooking one or two **eggs**, five minutes is perfect for a runny yolk, or cook as long as seven minutes for a more firmly set yolk.