



Udon Miso Soup

Serves 4 • Prep 10 mins • Cook 30 mins

INGREDIENTS

- 300g fresh udon noodles
- 4 cups chicken or vegetable stock
- 2 bunches baby bok choy
- ½ cup dried cloud ear fungus
- 2 tbs white miso (shiro miso)
- 8 **QV panko breaded shrimp**, peeled, tail-on
- 2 tbs soy sauce
- 2 tbs mirin

DIRECTIONS

1. Cover the udon noodles with boiling hot water and allow to stand for 5 minutes, drain and set aside. In a separate bowl, cover the cloud ear fungus with boiling water and allow to stand for 10 minutes until fungus rehydrates, drain and set aside.
2. In a large saucepan, bring the stock to a boil. Lower the heat to medium and add cloud ear fungus, allow to simmer on low heat for 10 minutes to rehydrate the fungus.
3. Spoon the miso in a medium bowl and add a ladleful of hot broth. Whisk until the miso is completely dissolved, then pour the entire miso mixture into the pot with the soup. Do not boil the soup with the miso, as the miso will become gritty. Add soy sauce and mirin. Stir in the noodles and the bok choy and allow to wilt slightly.
4. Serve topped with two panko breaded shrimp.