



Recipe Category / Meats

# Pork belly ramen

25'  
Hands on

5'  
Cook Time

2  
Portion(s)

2  
Difficulty



## Ingredients

For the stock

- 1500 g water
- 50 g soy sauce
- 1 tablespoon(s) sesame oil
- 1 tablespoon(s) miso paste
- 1 teaspoon(s) worcestershire sauce
- 2 clove(s) of garlic
- 30 g ginger
- 1 chicken bouillon cube

For the pork belly

- 2 tablespoon(s) olive oil
- 250 g pork belly
- salt
- pepper

To assemble

- 375 g noodles
- 2 spring onions
- 100 g corn
- 2 eggs
- 1/4 bunch coriander
- 20 g sesame seeds
- 20 g sesame seeds

## Method

For the stock

- In a **pot** add the water, the soy sauce, the sesame oil, the miso, the Worcestershire sauce, the garlic, the ginger cut into slices, the chicken bouillon cube, and transfer over medium heat.
- Let it come to a boil.

For the pork belly

- Place a **frying pan** over high heat and add the olive oil.
- Add salt and pepper to the pork belly, and mix.
- Transfer to the hot pan and cook it for 4-5 minutes on both sides.
- Deglaze the pan with 100 g of the stock and let it evaporate.

To assemble

- Add the noodles into the stock and boil them according to the packet's instructions. If your noodles need soaking, then remove them from the heat and cover with the lid. Drain and put the stock back into the pot.
- Divide the noodles among two plates, add the green part of the spring onions finely chopped, the corn, and the eggs cut in half. You should have boiled the eggs for 4 ½ minutes so that they are not very hard-boiled.
- Cut the pork belly into thin strips and divide them among the plates.
- Add the coriander, the sesame seeds, 3 ladlefuls of the stock, and serve.

## Διατροφικός πίνακας

Nutrition information per portion

1266 Calories (kcal)	60.0 Total Fat (g)	14.0 Saturated Fat (g)	113.0 Total Carbs (g)
63%	86%	70%	43%
5.5 Sugars (g)	62.0 Protein (g)	14.0 Fibre (g)	8.8 Sodium (g)
6%	124%	56%	147%