

Prawn Ramen Noodle Recipe

Ingredients:

120 g Ramen
4 cups dried bonito stock
1 prawn (shrimp)
1 egg
10 g dried bamboo shoot
20 g clams
Seaweed sprouts
10 g wild celery
1 mushroom

Seasoning:

A 1/2 teaspoon pepper, 1 tablespoon wheat flour
B 1 tablespoon breadcrumbs
C 1/2 teaspoon salt, 1 teaspoon soy sauce

Method:

Wash and clean all ingredients, make knots on celery, soak seaweed sprouts and mushroom, remove the stems; beat egg in bowl. Shelled prawn, de-vein and remove head, slash a few line on prawn but keep intact, then coat it with seasoning A, follow by egg sauce and seasoning B, deep fry; boil ramen until 80% cooked, dish out. Boil stock and seasoning C in a wok, toss in ramen, dish out and place in a bowl, keep boiling the soup with the rest of the ingredients, then pour into bowl, top with fried prawn and dried bamboo shoot, serve.

Tips: To place ramen in a bowl or pour in the soup before placing ramen, have to depend on the tendency of ramen, some ramen are more elastic, then you do not have to worry presoak in soup will make the ramen too soft to eat.

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