

INGREDIENTS

RAMEN

- 1 tbsp sesame oil
- 1 knob ginger (minced)
- 5 cloves of garlic (minced)
- 3 spring onions (sliced)
- 1 tsp chilli oil
- 1 tsp turmeric
- 1 tbsp soy sauce or tamari
- 1 tsp miso
- 1 tbsp Pic's Crunchy Peanut Butter
- 1 tbsp tahini
- 200ml coconut milk
- 1 lime
- Sugar, salt and pepper to taste
- 1 litre Mushroom stock
- Soba Noodles (cooked per packet instructions)

TOFU

- Firm tofu
- Cornflour
- Garlic powder
- Ginger powder
- 2 tbsp sesame oil
- Crushed peanuts

GARNISH

- Chilli (thinly sliced)
- Spring onion (thinly sliced)
- Coriander (tops only)
- Pickled daikon radish (thinly sliced)
- Crispy shallots (sprinkle)



Pic's
PEANUT
BUTTER

Peanut Butter Tofu Ramen: 1 of 2



2 -servings



30 mins

A delicious vegetarian dish
full of flavour. The perfect
meal for two. Enjoy!

INSTRUCTIONS

RAMEN

- 1) Sauté the spring onions, minced garlic, ginger and chilli, frying in sesame oil until fragrant.
- 2) Add in chilli oil (to taste)
- 3) In a separate bowl mix the coconut milk, sriracha chili sauce, crunchy peanut butter, soy sauce, sesame, miso and tahini
- 4) Add mushroom stock into the spring onion mixture (sautéing in the pan)
- 5) Add turmeric and soy sauce (to taste) and simmer for 15 minutes

TOFU

- 1) Mix cornflower, garlic powder and ginger powder into a bowl
- 2) Roll tofu in the mix to coat
- 3) Sauté tofu in a pan until golden
- 4) In a bowl mix together the peanut butter, miso, tahini and soy sauce
- 5) Toss the tofu in the sauce

TO SERVE

- 1) Add the ramen soup on top of your noodles
- 2) Garnish with pickled daikon radish, coriander and spring onions
- 3) Add a swirl of chili oil
- 4) Add the tofu on top
- 5) Sprinkle with crispy shallots



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