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

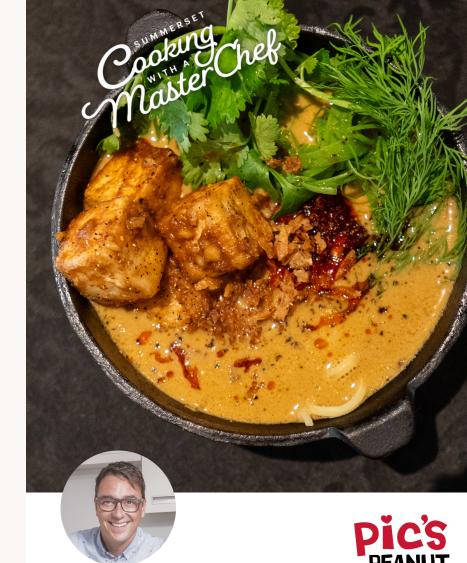
Chilli (thinly sliced)

Spring onion (thinly sliced)

Coriander (tops only)

Pickled daikon radish (thinly sliced)

Crispy shallots (sprinkle)



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 SRVE

- 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



PICS PEANUT BUTTER

