

Japanese Style Noodle Soup



INGREDIENTS

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| 8 dried shiitake mushrooms | 1/4 cup soy sauce |
| 1 cup boiling water | 1 tsp sesame oil |
| 400g choy sum, chopped, leaves & stalks separated | 170g asparagus, chopped |
| 200g soba noodles | 200g snow peas, chopped |
| 1 tbsp peanut oil | 2/3 cup frozen shelled edamame, thawed |
| 4 green onions, thinly sliced | 300g silken tofu, cut into 12 pieces |
| 4 cm fresh ginger, finely chopped | 1 cup pea tendrils, trimmed |
| 6 cups vegetable stock | |

METHOD

Soak mushrooms in the boiling water in a small heatproof bowl for 20 minutes. Drain; reserving soaking liquid. Remove and discard mushroom stems; slice caps.

Cook noodles in a large saucepan of boiling water 4 minutes or until just tender. Drain; rinse under cold water, drain well.

In a large saucepan, heat peanut oil over medium heat. Cook onion and ginger, stirring, for 3 minutes or until soft. Add mushrooms, reserved soaking liquid and stock; bring to the boil. Reduce heat and simmer for 10 minutes.

Add sauce, sesame oil, asparagus, snow peas and choy sum stalks. Simmer for 2 minutes or until almost tender. Add choy sum leaves and edamame; simmer for 1 minute or until vegetables are tender. Season to taste.

Divide noodles and tofu among bowls. Spoon vegetables and broth on top; top with pea tendrils.