



PEKING DUCK RAMEN

Difficulty: Easy
Serves: 2
Prep: 10 mins
Cooking: 30 mins



INGREDIENTS

360g Luv-a-Duck Peking Duck
Breasts
1 egg
200g ramen noodles
5 cups chicken broth
¼ cup soy sauce
3 Tbsp. mirin
200g dried shiitake mushrooms
1 bunch bok choy
1 sheet seaweed, quartered
2 Tbsp sesame seeds
2 spring onions, finely chopped

METHOD

1. Bring a pot of water to a boil. Lower 1 large egg carefully into the water and cook for 6 – 6 ½ minutes. Immediately place the egg in cool running water or an ice bath for a few minutes. Peel and set aside until ready to serve.
2. In a saucepan place the stock, soy sauce and mirin and dried mushrooms. Stir and cover the pot. Let it come to a boil at medium high to high heat. Then lower the heat to medium and let it simmer for 25 minutes. Taste the base and add more soy sauce if needed. Remove from heat and add the bokchoy to the broth to cook while you prepare the remaining ingredients.
3. Cook the noodles and as per the packet instructions.
4. Preheat Oven to 190°C. Remove duck from pack and place skin side up on a lined baking tray or dish. Bake for 10-12 mins. Allow to rest for 5 mins before slicing.
5. Divide the noodles between two bowls and then divide the bok choy and mushrooms amongst the bowls. Then ladle in the ramen broth. Top with sliced duck, sesame seeds, spring onions, seaweed and egg.

Recipe by Shelley Judge