

Today we will be making ramen: a hearty and filling Japanese noodle soup.

There are thousands of variations of ramen.

Each team will be preparing a range of add-ins, which will be neatly presented on a platter to be added into individual ramen bowls at the table.

## Equipment:

Sharp knife  
Chopping board and mat  
Metal bowls  
Frypan and stirrers  
Scissors  
2 Small (green) bowls per table  
2 tiny (white) sauce bowls per table  
Toothpicks  
Teaspoons  
Serving plates: 1 for each table  
Clean tea towels

## Ingredients

Shii taki mushrooms, thinly sliced  
Button mushrooms, thinly sliced  
2 teaspoons tamari soy sauce  
Oil for frying: 1 Tbsp at a time  
1 bunch Coriander  
10 nori sheets  
Chili sauce  
Sesame oil



## Method:

### Remember to clean up your workstation as you go

1. Slice the 2 kinds of mushrooms, **putting them into separate bowls**.
2. Heat 1 tablespoon oil and fry the shii taki gently for 1 minute, stirring constantly.

### Shii taki mushrooms take longer to cook than the button mushrooms.

3. Add the button mushrooms to the shii takis in the pan. Add another tablespoon of oil if needed. Stir for about one minute. Add the tamari. Stir briefly, then remove from the heat.
4. Put the mushrooms into the green bowls and place one on each of the serving plates.
5. Tear or cut the nori sheets into about 2-3cm squares. Place the squares into another small bowl.
6. Place the coriander into the sink. Wash **thoroughly** under cold water. Lay on clean tea towel to dry. Separate the stems.
7. Reserve any roots for replanting – keep 2-3 smallest leaves attached
8. Divide **coarsely chopped** coriander across the serving plates
9. On half of the tiny sauce bowls half fill with sesame oil; one for each table. Put a teaspoon in each sauce bowl.
10. In the remaining tiny bowls, place 1 teaspoon of chili sauce.