

Shiitake Broth w/ Udon Noodles

Swick

Serves 1 | Active Time: 45 minutes | Total Time: 45 minutes

Chef's Notes

You could also use it as a poaching liquid, similar to a dashi broth, for poaching vegetables such as lotus root, daikon or other roots. Note: You can substitute store-bought udon noodles (dry or fresh) if you don't have access to homemade ones

Step 1: Preparing the Dish

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| • 4 to 6 cups of Shiitake Broth | First, gather and prepare your mise en place. |
| • 4 cups Fresh Udon Noodles, cooked | To prepare the dish, in the Shiitake Broth, simmer the lotus root and shitake mushrooms until tender. |
| • 1 cup lotus root, peeled and sliced in 1/4-inch rounds | Next, place the Udon Noodles and the Baked Tofu cubes into warm serving bowls. |
| • 1 cup small shiitake mushrooms, stemmed | Ladle in the broth, evenly distributing the shitake and lotus root. |
| • 1 cup Baked Tofu, diced | Garnish each bowl with watercress, ripped shiso leaves and a drizzle of Chile and Spice Oil and serve. |
| • 1 cup watercress for garnish | |
| • 4 to 6 fresh shiso leaves for garnish | |
| • Chile Oil for garnish (or regular chile oil) | |