



Pumpkin Miso Ramen

Ingredients		Equipment	
600g pumpkin, cut into large chunks		baking tray	
1 tablespoon white miso		chopping board	
1 teaspoon soy sauce		knife	
1 tablespoon rice bran oil		metric measuring cups/spoons	
1 heaped teaspoon brown sugar		saucepan	
		colander	
broth:			
3 ½ cups vegetable broth			
¼ cup white miso			
1 tablespoon soy sauce			
small knob of ginger, peeled and sliced			
2 garlic cloves, crushed			
1 spring onion, finely chopped			
Additions: kernels from 2 cobs of corn 100g ramen noodles 1 bok choy 1 bunch broccolini coriander leaves sesame seeds - toasted			

What to do

1. Preheat oven to 180C.
2. Place the pumpkin, miso, soy, rice bran oil, and sugar in a bowl. Toss until the pieces of pumpkin are well coated.
3. Place on a lined baking tray and bake for 30 minutes or until the pumpkin is caramelised on the edges.
4. Prepare the broth by pouring the stock into a saucepan, adding the ginger, garlic and spring onion. Bring to a simmer for 20 minutes to allow the flavours to infuse.
5. Add the ramen noodles and cook for 3 minutes.

- 6. Remove saucepan from heat and stir in the miso paste and soy. Taste and dilute with boiling water if you want a more subtle taste.**
- 7. Gently remove the noodles and strain the broth into a large bowl.**
- 8. To serve, pour some hot broth into bowls, and place some corn kernels and greens directly into broth.**
- 9. Add some ramen noodles, roasted pumpkin pieces, coriander leaves and a sprinkle of toasted sesame seeds and serve.**