

## Japanese Ramen

Servings: 4

### Ingredients

- 4 cloves garlic
- 30g ginger (grated)
- 2pcs shallot
- 4 TBSP toasted white sesame seeds
- 4 TBSP toasted sesame oil
- 1 pack Shimeji mushrooms/any kind
- 60g miso paste
- ½ lb ground pork (use meat alternatives or chopped mushrooms for vegan/vegetarian)
- 4 TBSP sugar
- 2L chicken stock/broth (use vegetable stock for vegan/vegetarian)
- 4 TSP Salt
- 2 TSP white pepper powder
- 1 bunch Spring onion
- 5 pcs Eggs
- 60ml Soy sauce
- 80g Bean sprouts
- 1kg Ramen Noodles (Fresh egg noodles/Chowmein noodles)

### Directions

Prepare the ramen toppings ahead of time.

1. Boil the eggs for 6-8 minutes. Cool down then peel the eggs and soak in Soy sauce, water and sugar and set aside.
2. Slice Spring onion, wash and dry bean sprouts.
3. Sautee mushrooms and set aside.

**To make the Broth:**

1. Preheat a medium pot over medium-low heat. When it's hot, add 1 TBSP toasted sesame oil. Then, add the garlic, ginger, and shallot.
2. Add ground pork and increase the heat to medium, Cook meat until its no longer pink.
3. Add miso paste, sesame oil, and sesame seeds and sautee for 3-5 minutes.
4. Pour the broth in the pot, season with salt and white pepper and boil.

**To prepare the ramen noodles:**

1. Bring a large pot of unsalted water to a boil (ramen noodles already include salt in the dough). Meanwhile, gently shake 2 servings fresh ramen noodles with your hand to separate and loosen them.
2. Cook the noodles according to the package instructions. I cook the noodles al dente so they're still firm, about 15 seconds less than the suggested cooking time. When the noodles are done, quickly pick them up with a mesh sieve and shake out the excess water. Make sure to drain it well, as you don't want the boiling water to dilute your soup.

**Plating the Ramen:**

Cut the boiled egg in half and place on top of the ramen bowl, then put the rest of the toppings. Enjoy while the soup is hot.



## Chicken Katsu

Servings: 4

### Ingredients

- 2 lbs medium boneless, skinless chicken thighs
- 1 TSP kosher salt
- ½ TSP coarsely ground black pepper
- ½ cup all-purpose flour
- 2 large eggs
- ¼ cup sour cream
- 2 cups panko breadcrumbs
- 1 cup neutral oil, such as vegetable or canola

### Directions

1. Pound 2 lbs medium boneless, skinless chicken thighs a few pieces at a time: Place in a large zip-top bag and pound with a rolling pin or the flat side of a meat mallet until about ¼-inch thick. Pat the chicken dry with paper towels, then season all over with 1 TSP kosher salt and ½ TSP coarsely ground black pepper.
2. Place ½ cup all-purpose flour in a large, shallow bowl. Place 2 large eggs and ¼ cup sour cream in a second large, shallow bowl and whisk with a fork until broken up with no streaks of egg white. Place 2 cups panko breadcrumbs in a third large, shallow bowl.
3. Working with 1 piece of chicken at a time, dip in the flour mixture, then the egg-sour cream mixture, and finally the panko mixture until evenly coated, gently pressing the breadcrumbs into the chicken so they stick. Place on a baking sheet in a single layer.
4. Heat 1 cup neutral oil in a medium Dutch oven (about 5 ½ quarts) over medium-high heat until 350°F. Working in 3 to 4 batches, add the chicken to the hot oil in a single layer and fry until cooked through and light golden-brown, 1 ½ to 3 minutes per side. Transfer to a paper towel-lined plate or wire rack set over a baking sheet. Skim off any breadcrumbs in the oil between each batch.

**Note:** Chicken katsu can be made in advance and can be stored in the freezer.

## Matcha Green Tea No Bake Cheesecake

Servings: 10 (8 inch round)

### Ingredients

#### Oreo Base

- 200g (1 ¼ cups) Oreo cookies
- 45g (3 TBSP) unsalted butter

#### Cheesecake Filling

- 500g (2 ¼ cups) full-fat cream cheese
- 1 ½ TSP vanilla extract
- 165g (1 ⅓ cups) powdered icing sugar
- 17g (3 TBSP) matcha powder
- 275ml (1 cup) heavy cream

### Directions

#### Oreo Base

1. Place the Oreo cookies into a food processor or blender and whizz until you get fine crumbs.
2. In a medium heatproof bowl, melt the butter in a microwave. Stir the crushed cookies into the melted butter until combined.
3. Press the cookie mix into a lined tin, using the back of a spoon or measuring cup to help firmly press down. Put this in the freezer while making the cheesecake filling.

#### Cheesecake Filling

1. In a bowl, beat the cream cheese and vanilla until smooth and fluffy, then sieve in the icing sugar and matcha powder, beating until combined.
2. Whip the cream for several minutes, using an electric mixer or stand mixer, until it forms soft peaks.
3. Gently fold the whipped cream into the cream cheese mix until smooth, being careful not to over mix.
4. Spread the filling evenly over the chilled base, then cover the tin with cling film and refrigerate until set. Dust with matcha powder.



- 1 bulb Garlic
- 1 pc Ginger
- 3 pcs Shallot
- White sesame seeds
- Sesame oil
- 1 pack Shemeji or any kind of mushrooms
- ½ lb Ground pork
- 60g Miso paste
- Sugar
- Chicken stock
- Salt
- White pepper powder
- 1 bunch Spring onion
- 10 pcs Eggs
- Soy sauce
- 80g Bean sprouts
- 1kg Ramen noodles (Egg noodles/  
Chowmein noodles)
- 2 lbs Boneless skinless Chicken thighs
- All purpose flour
- Sour cream
- Panko bread crumbs
- 200g Oreo Cookies
- Unsalted butter
- 500g Cream cheese
- Vanilla extract
- Icing sugar
- Matcha powder
- Heavy whipping cream