



RAMEN BOWL

This ramen recipe layers silky miso broth, a sizzling egg and tender greens with soft noodles, all finished with a drizzle of fiery sriracha or crispy chilli oil. It's a speedy, soul-warming bowl that's ready in under 30 minutes.

Prep time 10 minutes | Cook time 15 minutes | Serves 1

1 Burford Buff egg
½ tbsp sesame oil
450ml chicken stock
1 tsp white miso paste
1 packet instant ramen noodles
15g spinach or kale
1 small bok choy

To serve

Sriracha or crispy chilli oil

Heat the sesame oil in a large frying pan on a medium to low heat. Crack an egg on the side of the pan, leaving room to add the noodles. Allow to sizzle before adding the miso paste.

Pour chicken stock slowly over the paste and stir, mixing it through, leaving the egg at the side of the pan.

Now add noodles, allow them to soak up the stock and give them a little stir for 2 minutes. Now add spinach and bok choy, cook for a further 3 minutes.

Drizzle with sriracha or crispy chilli oil and serve.



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