

Miso udon noodle soup

<p>Ingredients</p> <ul style="list-style-type: none">• 5g konbu, cut into strips• 4 tablespoons white miso pants• 2 tablespoons mirin• 400g fresh udon noodles• 50g fresh shitake mushrooms, sliced• 2 spring onions, sliced	<p>Equipment</p> <ul style="list-style-type: none">• Metric spoon & cup measures• Sharp knife• chopping board• large saucepan
<p>What to do</p> <ol style="list-style-type: none">1. Place the konbu and 1.2 litres water in a saucepan. Bring to the boil, reduce the heat and simmer for 10 minutes.2. Stir in the miso and mirin over medium heat. Do not boil or the liquid will lose it's flavour.3. Add the noodles and cook, without boiling, for 4-5 minutes, or until the noodles are tender. Stir in the mushrooms for 1 minute. Garnish with the spring onion.	