



As part of our little banquet the other evening we created some incredibly tasty Chicken Stock as a result of boiling the Chicken Feet. This made a great foundation for a Raman.

Raman Ingredients:-

1 Egg, boiled for 7 minutes to get a soft yoke
50g of thick Rice Noodles
Broth from the boiled Chicken Feet. Chicken stock will work fine
1 Spring Onion, chopped
A handful of Coriander, chopped
A Handful of Bean Sprouts
1 Red Chilli, sliced
½ a Pak Choi, sliced
Oil to fry

Egg Marinade Ingredients:-

2 Tbsp of Soy Sauce (Gluten free for us)
2 Tbsp of Shaoxing Wine
4 Tbsp of Water

Method:-

(1) Marinade the boiled Egg in the Soy Sauce, Shaoxing Wine and Water in the fridge for at least an hour.

- (2) In a large pan heat the Broth / Stock.
- (3) Fry the Pak Choi.
- (4) Boil the noodles until tender.
- (5) Slice the boiled Egg in half.
- (6) To your serving bowl add the Noodles and Broth.
- (7) Stir in the Pak Choi and Bean Sprouts.
- (8) Add the Spring Onion, Coriander and Chilli.
- (9) Garnish with the boiled Egg.

This really was the star of the show. Although it was unplanned when we set out on this particular culinary adventure?..