

EDGERAMEN

Curry ramen with fried sweet chili tofu crumbles and toppings

→ 2 SERVINGS



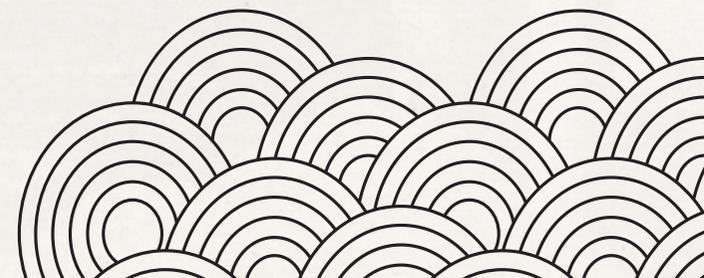
BROTH

- 3 tbsp canola oil or other neutral vegetable oil
- 2 garlic cloves, peeled and minced
- 1 1/2 tsp (5g) fresh ginger, peeled and minced
- 1 tsp yellow curry paste* or green for a spicier version
- 3 tsp yellow mild curry powder*
- 1 cup (250 ml) coconut milk or soy milk
- 2 cups (500 ml) water or vegetable broth
- 2 tbsp light soy sauce
- 1 tbsp cane sugar or honey/maple syrup
- 2 tbsp juice of lime or lemon
- 2 portions fresh or instant ramen noodles, or other quick-cooking noodles

TOPPING UPGRADES

- green onions, chopped
- cilantro or flat-leaf parsley leaves, chopped
- sesame seeds
- fried sweet chili tofu crumbles (see section A.1)
- soft-boiled eggs (see section A.2)
- fried kale (see section A.3)
- fried sliced mushrooms, either cremini or button (see section A.4)

1. In a medium pot on medium heat, warm the oil, add minced ginger and garlic, and fry for 2 minutes, stirring frequently.
2. Add curry paste and curry powder (*can be used interchangeably if you only have either paste or powder, but pay attention to the spiciness scale), and fry for 30 seconds, stirring frequently.
3. Stir in coconut/soy milk and water, then simmer the broth on low heat for 10 minutes, stirring occasionally.
4. Add soy sauce, lime juice, and sugar; stir thoroughly and let it simmer for 1 minute. Taste the broth – if needed, add more spices, salt, juice, and sugar (or water to dilute the intensity) to balance the flavor. You can also experiment and use a bit of the flavor packet that came with the instant ramen.
5. Cook ramen noodles until al-dente according to the package directions – use a separate pot of boiling water with 1 tsp of salt, then drain and add noodles straight to the bowl. You can also cook the noodles in the same pot as the broth – simply add the noodles to the broth toward the end of cooking, simmer, and stir occasionally until the noodles are tender.
6. Ladle broth and ramen noodles into bowls, then toss in any toppings you have on hand – see TOPPINGS UPGRADE section.



EDGERAMEN

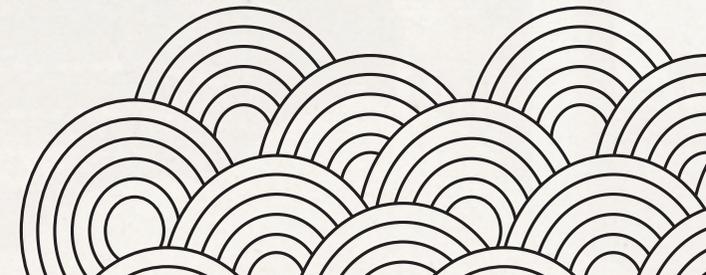
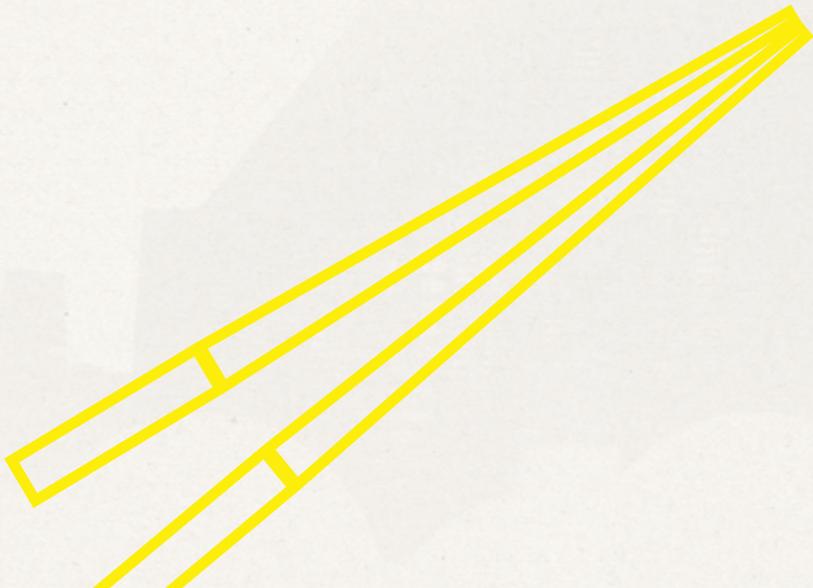
Toppings Upgrade



A.1 Fried sweet chili tofu crumbles

- 200g natural firm tofu
- 3 tbsp canola oil or any other neutral vegetable oil
- 2 garlic cloves, peeled and minced
- 2 tbsp soy sauce or teriyaki sauce
- 1/2 tsp crushed chili flakes* or a few thin slices of chili or jalapeno pepper
- 1 1/2 tsp sweet paprika powder
- 1/2 tsp five-spice powder (optional)
- 2 tbsp honey or maple syrup
- 3 tbsp sesame oil

1. Drain and slightly squeeze tofu to get rid of excess liquid, then finely crumble it into a bowl using your hands.
2. On medium heat, warm the oil in a non-stick pan; add garlic and fry for 1 minute, stirring frequently.
3. Add crumbled tofu and soy sauce to the pan, stir to combine. Fry on a medium heat, stirring occasionally, for about 8 minutes until the liquid evaporates and the crumble starts to brown.
4. Add chili (*you can also add the remaining spicy oil packet from your instant ramen), paprika powder, and spices (if using); mix thoroughly to coat, then continue to fry, stirring occasionally, for 2 to 3 minutes, until the crumble is nicely browned.
5. Add honey and sesame oil, and stir thoroughly to combine. Taste the crumble and add more chili and salt if needed.
6. Top each ramen bowl with about 3 tbsp of the crumble.



EDGERAMEN

Toppings Upgrade



A.2 Soft-boiled eggs

Keep the eggs at room temperature for about 1 hour before cooking. In a small saucepan, heat the water until heavily steaming, but not boiling. Using a tablespoon, slowly submerge 2 eggs in the hot water, then turn the heat to high and immediately bring the water to a boil. Once boiling, lower the heat down to medium and cook the eggs for 5 minutes (smaller eggs) to 6 minutes (larger eggs). Immediately transfer the cooked eggs to a large bowl filled with cold water. Set aside until cool, then peel, halve, and serve sprinkled with sesame seeds on top of each ramen bowl.

A.4 Fried mushrooms

Slice 4 mushrooms into even layers. In a non-stick pan, warm 1 tbsp of butter, then arrange the mushroom slices next to each other in one layer, and fry for 2 to 3 minutes on one side until nicely browned, without stirring. Then flip, and continue to fry until nicely browned on the other side. Season with 2 pinches of salt at the very end of cooking and stir to combine. Top each ramen bowl with a half portion.

A.3 Fried kale

Place 3 handfuls (60g) of kale leaves in a sieve. Pour boiling water over them and set aside briefly to drain. In a non-stick pan, add the kale leaves and 2 pinches of salt; cook until the remaining water evaporates (about 1 minute). Then add 2 tbsp of vegetable oil and fry on medium heat for about 5 minutes, stirring from time to time, until the kale leaves are browned on the edges. Top each ramen bowl with a half portion.

