

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?..