



**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?..**