

# Shiitake Broth w/ Udon Noodles

*Swick*

Serves 1 | Active Time: 45 minutes | Total Time: 45 minutes

## Chef's Notes

You could also use it as a poaching liquid, similar to a dashi broth, for poaching vegetables such as lotus root, daikon or other roots. Note: You can substitute store-bought udon noodles (dry or fresh) if you don't have access to homemade ones

## Step 1: Preparing the Dish

- 4 to 6 cups of Shiitake Broth
  - 4 cups Fresh Udon Noodles, cooked
  - 1 cup lotus root, peeled and sliced in 1/4-inch rounds
  - 1 cup small shiitake mushrooms, stemmed
  - 1 cup Baked Tofu, diced
  - 1 cup watercress for garnish
  - 4 to 6 fresh shiso leaves for garnish
  - Chile Oil for garnish (or regular chile oil)
- First, gather and prepare your mise en place.
- To prepare the dish, in the Shiitake Broth, simmer the lotus root and shiitake mushrooms until tender.
- Next, place the Udon Noodles and the Baked Tofu cubes into warm serving bowls. Ladle in the broth, evenly distributing the shiitake and lotus root.
- Garnish each bowl with watercress, ripped shiso leaves and a drizzle of Chile and Spice Oil and serve.