

Mushroom Bowl

Makes 10

Ingredients

200g Shiitake mushrooms, sliced and lightly pan fried
200g Bamboo shoots, finely sliced
150g Water chestnuts, sliced
200g Mangetout, finely sliced
200g Beans sprouts, cooked and chilled
3 Red peppers, fine julienne make sure you remove the membrane
2 Bunches spring onion, slice from top to bottom with sharp knife and wash
10 Crispy panko eggs, soft boiled eggs, panko crumbed and deep fried until golden
700g Rice vermicelli noodles, cooked weight 400 grams raw weight. Cook according to manufacturer's instructions
3.5l Broth, 350ml per portion

Method

1. Place warm rice noodles into the bowl. Arrange the remaining vegetables individually and add the coriander, mint, tarragon, chilli, crispy shallots and a lime wedge. Top with panko egg and the steaming broth and serve.

Garnish

50g Coriander, picked and roughly chopped
50g Mint, picked and roughly chopped
25g Tarragon, picked and roughly chopped
50g Red chillies, sliced
100g Crispy shallots
2 Limes, sliced into wedges

