

Spicy and Creamy Miso Ramen

-Szechuan Dandanmian style
Vegan Miso Ramen-

You can change the taste of ordinary miso-flavor instant ramen into something new by adding only a few ingredients! Dandanmian is the spicy noodle dish typically from Szechuan cuisine. Adding soy drink (or any grain drink) and tahini, the taste becomes very mild and creamy and make a good combination with miso flavor.

MUSO CO., LTD

The Curator of Macrobiotic
& Traditional Japanese Foods

Delicious & Easy!



Ingredients

- **Organic Ramen Miso**
(noodle & soup sachet inside)
- 1 TBS of sesame paste
- 250 ml Soy drink (**BONSOY**)
- 300 ml of water
- Hot sesame oil
- Fresh coriander, Furikake seasoning, fried tempeh (optional)

Instructions

1. Boil 300 ml of water and add Organic Ramen.
2. Cook for 4 minutes until the noodles become al dente.
3. Combine the Miso Ramen soup paste, sesame paste and Bonsoy.
4. Mix well and make the soup simmer for a while.
5. Sprinkle a hot sesame oil, and add coriander to your taste.
6. Top with fried tempeh and sprinkle Furikake.

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YouTube [MUSO from Japan Q](#)



BONSOY



Organic Ramen Miso