



# Gochujang Pork Ramen



Prep



Cook



Set table



Serve

Recipe from 'Omnivore' by Jim Brisby and Simon Woods published by Cranswick PLC 2025.

## You will practise:



chopping



frying



tasting safely



# Meal information

# Chop & Change



Preparation time



+ up to 24 hours for the marinade for the marinade



Cooking time



Serves



Nutrition in each serving:



Calories (kcal)

529



Protein (g)

40.5



Carbohydrate (g)

43.9



Fat (g)

19.5



Fibre (g)

7.3



## Ingredients

# Chop & Change



To brine the pork:



200ml cold water



35g white miso paste



4 pork steaks, around 120g each



100g gochujang paste



50g blossom honey



For the broth:



80ml dark soy sauce



20ml mirin



25g blossom honey



1 litre chicken stock



3 cloves garlic, peeled and minced



30g ginger, peeled and sliced



30g dried porcini mushrooms



green tips from 1 bunch of spring onions



## Ingredients

# Chop & Change



For the garnish:



3 large eggs



3 pak choi,  
sliced in half



sunflower oil



To serve:



4 carrots, sliced  
into fine  
matchsticks



180g red  
cabbage, finely  
shredded



300g cooked  
egg noodles



2 red chillies,  
finely sliced



1 bunch of  
spring onions,  
whites finely  
sliced



4 radishes,  
finely sliced



nigella seeds



20g coriander  
leaves, stalks  
removed



# Equipment

# Chop & Change



hob



measuring jug



2 mixing bowls



whisk



pan



sieve



griddle pan



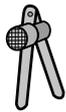
chopping board



knife



ladle



garlic press



teaspoon



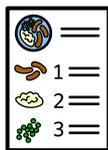
tablespoon



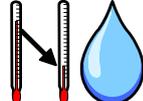
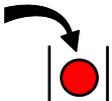
paper towel



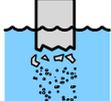
weighing scales

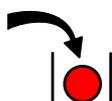


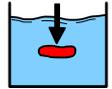
## Method for the Pork

1.  Pour  the cold water  into  a mixing bowl.

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2. Add the white miso paste.

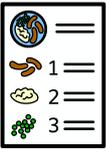
 Whisk  until  the paste  is dissolved.

 Put the shoulder steaks  into  the bowl.

 Ensure  the steaks  are  submerged.

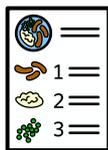
 Leave  to marinate  for 1 hour  or  ideally  overnight.

 Dry  the steaks  with a paper towel.



## Method for the Pork

8. In a bowl, mix the gochujang paste and honey.
9. Add the shoulder steaks and brush with the marinade.
10. Leave to marinate for 20 minutes.
11. Heat a grill to a medium to high heat.
12. Grill the steaks for 8 minutes, then turn over.
13. Grill for another 8 minutes.
14. Leave to rest for 5 minutes.



## Method for the Broth

1. Put the soy sauce, mirin, rice wine and honey into a bowl.

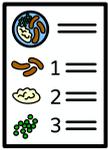
2. Whisk and leave to one side.

3. Put the chicken stock into a large pan over a medium heat.

4. Add the garlic, ginger, and porcini mushrooms.

5. Add the spring onion tops and simmer for 30 minutes.

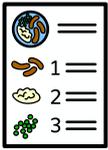
6. Strain the stock and pour it back into the pan.



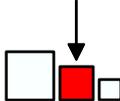
## Method for the Broth

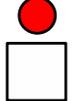
7. Stir in the soy sauce, mirin, rice wine and honey mixture.

8. Remove the pan from the hob.



## Method for the Eggs and Vegetables

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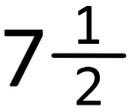




1. Place a medium sized pan of water over a high heat.
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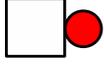

2. Bring the pan to a boil.
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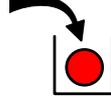
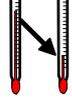





3. Add the eggs and boil for 6 minutes for a runny egg.
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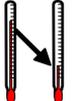


4. Boil for 7 and a half minutes for a firmer yolk.
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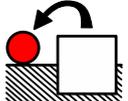


5. After boiling, place the eggs in cold water immediately.
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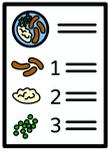


6. Leave the eggs to cool.
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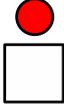
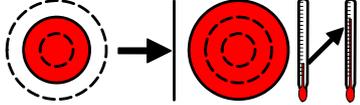
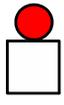
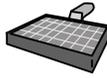
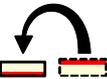


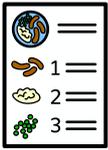


7. Remove the egg shell and place eggs to one side.

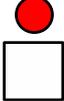


## Method for the Vegetables

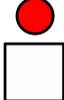
1. Place a griddle pan  over  a medium to high heat. 
2. Brush  the pak choi  with a little  sunflower oil. 
3. Place the pak choi  on  the griddle  for  $1\frac{1}{2}$   minutes.
4. Flip  the pak choi  and cook  for  $1\frac{1}{2}$   minutes.

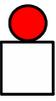


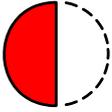
## To Serve

1. Place the broth  over  a low heat  and bring to the boil. 

2. Place the carrots,  red cabbage,  noodles  and pak choi  in 4 bowls. 

3. Ladle  the broth  over  the vegetables. 

4. Slice  the pork steaks  and place on top  of the vegetables. 

5. Add  half  a boiled egg  and the radish  slices, 

6. Add  the spring onion  and the chillies. 

7. Sprinkle  with nigella seeds  and coriander leaves. 