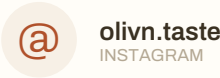


DINNER · UDON · MUSHROOM · NOODLES · ASIAN · QUICK

Creamy Miso Mushroom Udon



olivn.taste
INSTAGRAM

Silky udon and browned mushrooms in a savory miso cream sauce, finished with sesame and nori.

PREP 15 min	COOK 20 min	SERVES 2	LEVEL Easy
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Ingredients15 ITEMS

Fresh vacuum-packed udon noodles	400 g	Mixed shiitake and oyster mushrooms	250 g
Neutral oil	1 tablespoon	Unsalted butter	25 g
Garlic cloves	2 cloves	Fresh ginger	2 teaspoons
White miso	2 tablespoons	Light soy sauce	1 tablespoon
Rice vinegar	1 teaspoon	Single cream or unsweetened oat cream	120 ml
Hot noodle cooking water	100 ml	Spring onions	2
Toasted sesame seeds	2 teaspoons	Small sheet nori	1
Freshly ground black pepper	-		

Method5 STEPS

- 1 Bring a saucepan of water to the boil. Loosen the udon in the water for 60 seconds, then drain and reserve 100 ml of the cooking water.
- 2 Heat a large frying pan over high heat. Add the oil and mushrooms in a single layer. Leave undisturbed for 3 minutes, then toss and cook for 4 minutes until browned at the edges.
- 3 Reduce the heat to medium. Add the butter, garlic and ginger and cook for 45 seconds.
- 4 Whisk the miso, soy sauce, vinegar, cream and hot noodle cooking water together, then pour into the pan. Add the udon and toss for 2 to 3 minutes until the sauce is glossy and clings to every noodle. Loosen with a splash of water if needed and season with black pepper.

5 Divide between warm bowls and finish with spring onions, sesame seeds and nori.