

Lobster Miso Ramen

<http://userealbutter.com/2015/11/15/lobster-miso-ramen-recipe/>
from *The Aimless Cook*

3 cups dashi
1 cup mushrooms (white beech, shimeji, enoki, etc.)
1-2 cups lobster meat, cooked (steamed or boiled in shell, then shelled) and cut into large pieces
1/4 cup shiro miso (white miso paste)
2 serving ramen noodles, fresh or dried
1 sheet toasted nori (seaweed), cut into quarters
1/2 cup green onions, chopped
1 tbsp butter
other garnishes (kimchi, sautéed bok choy or greens, corn, fish cake, mushrooms, etc.)
2 eggs (hard boiled or poached)

Note: I make my dashi from hondashi instant granules using 1/2 tablespoon for 3 cups of hot water.

Simmer the dashi in a medium saucepan, but do not let it come to a boil. Add the mushrooms and lobster to the dashi. Place the miso in a small or medium bowl and whisk a quarter cup of the hot dashi into the miso until incorporated. Whisk in another quarter cup of dashi. Pour the miso mixture into the saucepan and stir until combined. In a separate saucepan, cook the ramen noodles in boiling water (should only take a few minutes). Drain the noodles and divvy them up between serving bowls. Ladle the hot soup over the noodles and distribute the lobster and mushrooms in each bowl. Tuck two squares of nori on the side of each bowl. Sprinkle green onions over the noodles and place a half tablespoon of butter on top. Arrange your other garnishes around the bowl and top with an egg. Serves 2.