

Naeng Myun - Cold Noodle Soup



Cooking time: 15 mins

Serves: 4

how to cook

- 1 Cook the noodles in boiling water for 3 to 5 minutes, drain, rinse under cold water, then drain again and set aside to cool.
- 2 Put all the remaining ingredients into a pan, bring to the boil and simmer for 5 minutes.
- 3 Remove from the heat and allow to cool, then remove the peppercorns, ginger and chillies.
- 4 Divide the noodles between 4 small bowls.Â
- 5 In each bowl place an egg half on top, then carefully pour the cold soup over. Add a little mustard and vinegar to taste, and serve.

what you need

- 200g cooked John Penny brisket or topside of beef, cut into slices 5cm x1cm
- 475g thin rice noodles
- 900ml beef stock
- 1tsp soy sauce
- 8 whole black peppercorns
- 5cm fresh root ginger, peeled
- pak choi
- 4 dried chillies
- To garnish:
 - 1 large hard pear, peeled, cored and thinly sliced
 - 2 hard-boiled eggs, shelled and halved lengthways

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