

Udon noodles, creamy Miso sauce, prosciutto, mushrooms and Parmesan cheese

Recipe for 4 servings

Description

A rich and tasty fusion recipe.

Note

Make sure you have plenty of water in your pot to cook the noodles so they don't stick together.

Ingredients

Mushroom sauce

- 100 Gr Chopped shallot
- 1 Clove(s) Chopped garlic
- 100 Gr Shiitake mushroom
- 100 Gr Portobello mushroom
- 100 Gr Oyster mushroom
- 125 Ml Sake
- 1 Sprig(s) Thyme
- 250 Ml 35% cooking cream
- 20 Gr Dijon mustard
- 1 Tbsp Miso

Pistou

- 50 Gr Arugula leaves
- 20 Gr Pine nuts
- 1 Clove(s) Crushed garlic
- 2 Tbsp Grated parmesan
- 75 Ml Olive oil
- 2 Unit(s) Ice cubes

Udon and Prosciutto

- 4 Pack Udon noodles (200 gr)
- 4 Slice(s) Prosciutto

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **400 F°**

Udon

Cook the Udon noodles in a pan of boiling water for the time recommended on the packaging. Drain, cool and store.

Sauce

Wash and chop the mushrooms.

In a pan with a knob of butter, cook the shallots, the thyme & the garlic. Add in the mushrooms, let them cook for a little while and then deglaze it all with the sake. Lower the heat to medium-low and let it reduce down to 1/3. Add the cream and cook it slowly again. Finishing touch is the mustard and

miso. Reserve.

Prosciutto

Place all the prosciutto slices in between 2 baking sheets/parchement paper and cook them in the oven at 400F for 10 mins.

Pistou

Throw all the ingredients in the blender and mix everything well until a smooth and homogeneous texture is reached. Season & reserve.

Montage

In a hot pan, toss the noodles with the Marsala sauce. Arrange in a soup plate, add the pistou and prosciutto chips, and serve immediately.

Bon appétit!