

## Fragrant Asian hotpot

By Michelin-starred chef, Marcus Wareing



### Ingredients

- 20 tiger prawns, cooked and peeled
- 4 tbsp of miso paste, gluten free if necessary
- 1 tbsp of tomato purée
- 3 star anise, crushed
- 1/2 bunch of fresh coriander, leaves chopped and stalks separated
- 1 lime, juiced
- 2l chicken stock
- 200g of noodles, cooked
- 1 carrot, peeled then ribboned with a peeler
- 100g of mangetout, halved
- 100g of baby corn, sliced
- 1 tin of water chestnuts, drained and sliced
- 50g of pickled ginger, sliced

## **Method**

- 1 Put the miso paste, tomato purée, star anise, fresh coriander, lime juice and chicken stock or water in a large saucepan and bring to a gentle simmer for 10 minutes
- 2 Strain through a sieve into a clean saucepan and bring to the boil
- 3 Add the prawns and noodles and gently heat for a couple of minutes, then add the vegetables, carrot, mangetout and baby corn and ginger and sliced water chestnuts, allowing them to warm through for 2-3 more minutes
- 4 Serve immediately, garnishing with the chopped coriander leaves and fresh lime juice squeezed over the top

*Recipe courtesy of Tredwell's from Marcus Wareing*