



THE WEDNESDAY CHEF

Caramelized Onion Ramen

Serves 4

Vegetable oil

3 large onions, peeled and finely sliced

3 garlic cloves, peeled and finely sliced

½ tsp salt

1 bird's eye chile, finely sliced

6 cups/1½ liters vegetable stock

2 tablespoons Chinese rice wine

1½ tablespoons light soy sauce

1 tablespoon brown rice miso

Salt and black pepper

7 ounces/200 grams ramen noodles (I used gluten-free buckwheat noodles)

7 ounces/200g leafy greens like gai lan or choi sum, or Napa cabbage, cut into 6cm pieces

Chile crisp, to serve

4 7-minute eggs or [soy eggs](#)

1. In a large, heavy-bottomed saucepan, warm 5 tablespoons of oil over medium heat. Add the onions, garlic and salt to the pan, stir to coat in the oil, then cook for 8 to 10 minutes. Reduce the heat to low and continue to cook for 20 to 30 minutes, stirring every five minutes. The onions will gradually start to caramelize and color. Eventually they'll start breaking down into a soft, sweet, caramel-colored paste.

2. Add the chile, if using, and stock to the pan, bring to a boil, then turn the heat down to a simmer and add the rice wine, soy and miso, stirring well to combine. Taste, adjust the seasoning, then turn off the heat.

3. Cook the noodles according to the packet instructions, then drain, refresh under cold water and stir in a little oil to keep them from sticking together.

4. Cook the greens just before serving. Bring the broth up to a boil, drop in the greens and cook for a minute or two, until just tender.

5. Divide the noodles between four bowls and ladle the broth over the top, making sure to share out the greens evenly. Halve the eggs, if using, and place two halves on each serving. Drizzle over the chile oil, if using, and serve.