Udon Noodle Soup with Wasabi & Ginger Lamb Balls





**<Ingredients (1 serve)>**

 <For lamb ball>

* 2.5 oz Lamb, minced
* 1 Tbsp Ginger, grated
* 1 tsp Garlic, grated
* 1 Tbsp Wasabi Paste
* A pinch of Sea Salt
* 1 tsp Soy Sauce

 <For Soup>

* 2/3 cup Seafood Stock
* 1 Tbsp Soy Sauce
* 2 tsp Sake
* 2 pinch Sea Salt
* 3/4 stalk Fresh Cilantro
* 1 portion Udon Noodles

 <For topping>

* Bok Choi (ends trimmed and boiled)
* 2 stalks Fresh Cilantro
* Scallion, chopped
* Bean Sprout
* Baby Corn, boiled

**<Method>**

1. **Make a soup**

1. Put the seafood stock and cilantro in a small pot and bring to boil.
2. Keep simmering until the flavor of cilantro is infused into the soup.
3. Remove the cilantro from the soup and add the soy sauce, sake and sea salt. Bring to boil.
4. Turn off the heat and set it aside.

2. **Make lamb balls**

1. Put all ingredients in a bowl and combine well until the mixture turns into sticky using your hand.
2. Firmly shape the mixture into 3 to 4 even-sized balls.
3. Bring the soup to a boil again, and place the lamb balls into the soup and simmer for 3 minutes.
4. Boil the Udon noodle al dente.

3.**Assemble the soup noodle**

1. Place the noodle and lamb balls into the bowl and pour over the soup.
2. Put the toppings and serve immediately.

<Tips for cooking>

#1. Sticky mixture

Mix the lamb mince well until the mixture is enough sticky to make a ball shape.

#2. Flavourful soup

Udon noodle is thick, so it’s better to season the soup a little bit more flavourful and savoury.