

## Soba Noodles & Seared Salmon in Ginger-Green Onion Broth

Adapted from William Sonoma Soup of the Day book

Serves: 2

- 4 green onions
- 5 cups water (or Chicken bouillon)
- 1 ½ Tablespoon chicken flavor Granulated bouillon  
(not needed if using ready-made chicken bouillon)
- 2 inch large piece of fresh ginger, peeled and minced
- 4 whole cloves
- 3 tablespoons soy sauce
- 1 ½ teaspoon mirin
- ¼ teaspoon Asian sesame oil
- 3.5 ounces (100g) Szechwan Dan Dan or soba noodles
- ½ pound center-cut salmon, cut into 2 equal pieces, skin and pinbones removed
- 2 tablespoons olive oil
- Salt and freshly ground pepper



Photography Henri T. de Hahn

### Soup

1. Thinly slice the green onions (white and pale parts crossway); and (dark green parts, lengthwise), reserve in a separate bowl.
2. In a large, heavy pot, combine the broth, ginger, soy sauce, mirin, and sesame oil over high heat. Bring the broth to a boil, reduce the heat to low, and simmer for 10 minutes.
3. Strain the soup into a bowl, press solids against mesh strainer and discard solids. Return broth to the pot.
4. Bring the broth to a boil. Add the cloves, half of the green onions, and noodles and cook, stirring once or twice, for 4 minutes or until noodles are al dente. Remove cloves and reduce heat to low and keep warm.

### Salmon

NOTE: Fish can be cooked during or after step four of making the soup

5. Place a small frying pan over high heat until it is very hot. Brush the salmon with the oil and season with salt and pepper. Sear the salmon to medium-rare, 4–5 minutes per side.

### To serve

6. Use tongs to divide the soba noodles among 2 shallow bowls. Ladle the hot broth into each bowl and top with a piece of seared salmon. Garnish with the sliced dark green onions and serve.

Variations of this dish can substitute salmon with shrimp, sliced rotisserie chicken or caramelized pork.

