**The Woodlands at Phillips**

**Asian Maitake Noodle Bowl**

**Ingredients**

* 1 lb. Maitake Mushrooms, cut lengthwise (from top to bottom) into ½-inch slices
* 2 Tbs. Olive Oil
* Sea salt and freshly ground black pepper
* 1 oz. dried Maitake or a mix of dried wild mushrooms
* 6 large cloves garlic, smashed and peeled
* 1 3-inch piece fresh ginger, peeled and cut into 1/4-inch-thick slices
* 1 Tbs. coriander seeds, toasted
* 1 Tbs. whole black peppercorns
* 3 whole star anise
* 2 Tbs. mirin
* 2 Tbs. Ponzu sauce
* 9 oz. fresh Udon noodles
* 2 to 3 radishes, cut into matchsticks (about 1/4 cup)
* 1/2 cup thinly sliced scallions
* 1/4 cup shredded carrots
* 1/4 cup cilantro leaves
* Asian (toasted) sesame oil, for serving
* Position a rack in the center of the oven and heat to 450°F.

**Directions**

* Put the fresh Maitake on a large rimmed baking sheet, toss with the olive oil, and season with 1/2 tsp. salt and 1/2 tsp. pepper. Roast until golden and crisp on the edges, 12 to 15 minutes. Reserve a handful of the larger pieces and transfer the rest to a 4-quart pot.
* Add the dried mushrooms, garlic, ginger, coriander, peppercorns, star anise, and 8 cups of water to the pot. Bring to a boil. Lower the heat, and simmer until reduced by half, about 1 hour.
* Strain the broth through a fine-mesh strainer lined with a double thickness of cheesecloth into a large bowl. Rinse the pot. Return the broth to the pot. Add the mirin, Ponzu, and 1/4 tsp. salt. Bring to a low simmer over medium heat.
* Meanwhile, bring a large pot of well-salted water to a boil. Cook the noodles according to package directions, then drain and rinse under cold running water. Divide the noodles among four shallow soup bowls. Season the broth to taste, and ladle over the noodles.
* Cut the reserved mushroom slices into bite-size pieces and add to the bowls along with the radishes, scallions, carrots, and cilantro. Drizzle each with a little sesame oil, and serve.