

RAMEN BROTH

How to make your own Ramen broth

Each recipe yields 3 cups of broth, about the right amount for two bowls of ramen.

Shoyu (Soy Sauce)

Ingredients

- 1 tbsp Sesame Oil
- ¼ cup Soy Sauce
- 2 tbsp Sake
- 2 tbsp Mirin
- 1 cup Dashi or Stock
- 1 tbsp Fresh Ginger
- 1 tbsp Fresh Garlic

- 1 Dice fresh ginger and garlic. Heat sesame oil in pot and sauté the ginger and garlic until fragrant.
- 2 Add soy sauce, mirin, sake and dashi. Use either kombu or bonito dashi, but if you can't find it feel free to use chicken stock.
- 3 Bring to a boil and let simmer till it's ready for use. Add 1 cup of water from boiling noodles to finish the broth when serving.

Shio (Salt)

Ingredients

- 1 Green Onion
- 1 tbsp Fresh Ginger and Garlic
- 1 cup Dashi
- 1 tbsp Salt
- 1 cup Chicken Stock

- 1 Bring chicken stock to boil, then add the ginger, garlic, green onion, and salt. Simmer for 15 minutes. Strain out the solid bits and discard them.
- 2 Add dashi and bring everything to a boil. Let simmer until ready for use. Add 1 cup of water from boiling noodles to finish the broth when serving.

Good Ramen is anything but 'instant'. Making good broth from scratch requires stocks that often take 6-12 hours to prepare. While you can go that extra mile, it's okay to start with store-bought stock to save time.



COOK
15 MINUTES



DIFFICULTY
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Tonkotsu (Bone Broth)

Making Tonkotsu broth from scratch is extremely time consuming. It's typically made from pork trotter, pork bones, and chicken bones. If you go this route, substitute this as your own bone broth.

Ingredients

- 2 cups Bone Broth (preferably pork)
- 1 tbsp Sesame Seeds
- 2 tbsp Chashu Braising Liquid
- 1 Garlic Clove (finely diced)
- 1 tbsp Sake
- 1 tsp White Pepper
- 1 tsp Salt



1 Heat sesame oil in a pot, then sauté the sesame seeds and finely diced garlic for 2 minutes.

2 Add Chashu braising liquid (see Chashu recipe card), sake, and white pepper. Simmer until ready to serve. Add 1 cup of water from boiling noodles to finish the broth when serving.

Tonkatsuu Ramen goes perfectly with Chashu Pork. Use the leftover braising liquid in your Tonkotsuu broth. Trust us, it's delicious.

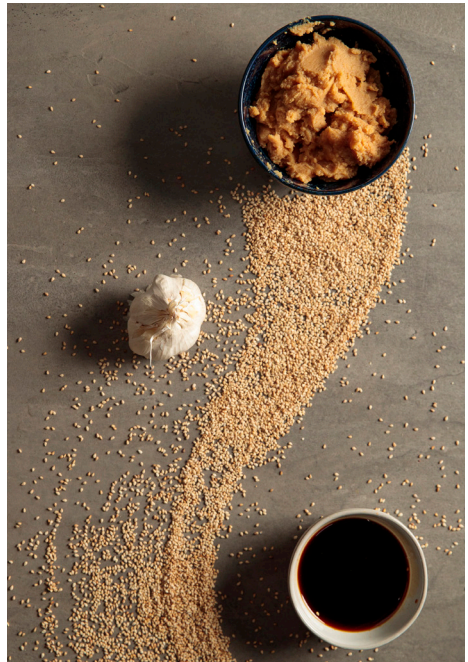
Miso Ramen

Ingredients

- 1 tbsp Sesame Oil
- 1 tbsp Fresh Ginger
- 1 tbsp Fresh Garlic
- 1 tbsp Sesame Seeds
- 2 cup Dashi or Chicken Stock
- 1 tbsp Sake
- 3 tbsp Miso Paste

1 Heat sesame oil in a pot, then sauté sesame seeds, garlic, and ginger.

2 Add remaining ingredients and whisk together. Add 1 cup of water from boiling noodles to finish broth when serving.



CHASHU 煮豚

Braised Pork Belly



Chashu, a thinly sliced braised pork, is a common topping for Tonkotsu Ramen. It can be made ahead of time, then roasted, torched, or simply warmed by the ramen broth when it's chow time.



SERVING

4 PEOPLE



PREP

10 MINUTES



COOK

90 MINUTES



DIFFICULTY



Ingredients

Braising Liquid

- 1 cup Water
- ½ cup Soy Sauce
- ½ cup Sake
- ¼ cup Mirin
- 1 tbsp Sugar
- 2 Scallions
- 2 inches Sliced Ginger

Ingredients and tools

- 2 lbs Pork Belly, (skin removed) or pork collar.
- 2 tbsp Cooking Oil
- Butcher's Twine
- Aluminum Foil
- Cast Iron Pan

Preparation

1 THIS STEP IS FOR PREPARING A LONG PIECE OF PORK BELLY. IF YOU'RE PREPARING PORK COLLAR OR A SMALL SECTION OF BELLY, SKIP TO STEP 2. Roll the pork belly into a tight cylinder with the fat cap (skin side) facing out, then tie the belly in place with butcher's twine. Tie a length of twine every two inches.

2 Chop the scallions into 2" pieces, and slice a 2" long chunk of ginger into small pieces. It's not necessary to peel the ginger since you'll be discarding it later, just wash it well. Mix scallions and ginger together with water, soy sauce, sake, mirin, and sugar.

Cooking

1 Heat the cooking oil in a heavy cast iron pan deep enough to braise the pork. Brown the pork on all sides, letting it form a nice crust. Remove the pork from the pan and set it aside.

2 Deglaze the pan with the braising liquid, and let it come to a boil. Add scallions, ginger and pork. Cover the pork in the pan with aluminum foil, and place something heavy, like a large bowl on top of it to hold the pork under the liquid. Reduce the heat to a simmer and allow it to braise for 80 minutes.

3 Remove the foil and allow the braising liquid to reduce to a thick sauce. Be careful not to let it burn. Remove both pork and sauce from heat and let cool. Then, slice the pork for serving. Slices can be broiled or served as is. Add a tbsp of sauce to your ramen broth for some extra rich, meaty flavor.

BEEF UDON 肉うどん

Rib. Eye Udon



This Beef Udon is absolutely stomach-warming. Tender sliced beef on top of slippery warm udon noodle in a savory broth. Yum.



SERVING
1 PERSON



PREP
10 MINUTES



COOK
25 MINUTES



DIFFICULTY
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Ingredients

Soup

- 2 cups Dashi
- 1 tbsp Soy Sauce
- 1 tbsp Mirin
- 1 tsp Sugar
- a pinch of Salt
- 4 oz Udon Noodles

Beef

- 1 tbsp Soy Sauce
- 1/2 tbsp Sugar
- 1 tbsp Vegetable Oil
- 1/2 Negi Green Onion
- 1/2 lb Thinly Sliced Rib Eye
- Japanese Chili Pepper Spices

Preparation

- 1 Cut the green onions diagonally into thick slices.
- 2 Thinly slice beef into bite size pieces.

Cooking

- 1 If you're using your own broth instead of the seasoning pack, use a strainer to remove any water from the noodles once they're cooked. Then, drop noodles into broth to avoid dilution.
- 2 Boil a large pot of water and cook the udon for 9-10 minutes.
- 3 While cooking the udon, heat up the vegetable oil in a large frying pan and sauté the green onions until tender.
- 4 Add the beef and sauté on all sides. Add 1/2 tbsp sugar and 1 tbsp soy sauce and cook until caramelized.
- 5 Remove the udon, then strain to remove water. Transfer the udon to serving bowls. Pour hot soup over the udon noodles and place the meat on top of the noodles.
- 6 Top with green onions and chili powder to taste.

MISO RAMEN 味噌

Butter Miso Ramen



Miso is a traditional Japanese seasoning produced by fermenting soybeans with salt and koji. This salty paste is combined with an oily broth to create ramen that's deliciously robust.



SERVING
1 PERSON



PREP
15 MINUTES



COOK
15 MINUTES



DIFFICULTY
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Ingredients

Noodles

- 1 pack *Muso of Japan's Organic Ramen* or 4 oz of Ramen Noodles of your choice
- 1 pack Seasoning
- 2 cups Water

Toppings

- 1 tbsp Butter
- ¼ cup Corn
- Green onions
- Bean sprouts
- 1 Egg
- ¼ sheet Nori
- Chili oil
- Japanese Chili Pepper Spices

Noodles

- 1 Boil the water in a small pot. Drop in ramen noodles and stir to loosen. Cook for 4 minutes, then remove from heat.
- 2 Stir in package seasoning. Alternatively, you can make your own miso broth by following the directions on the Broth Technique Card.
- 3 If you're using your own broth instead of the seasoning pack, use a strainer to remove any water from the noodles once they're cooked. Then, drop noodles into broth to avoid dilution.

Toppings

- 1 Top with corn, bean sprouts, green onions, a soft boiled egg, and Nori according to the preparations listed on the Toppings Card. Mix in butter for a richer and thicker soup.
- 2 If you're feeling spicy, up your ramen game with some chili oil and pepper.
- 3 Ramen should be eaten quickly, while it's steaming hot, so consume immediately after preparation for best taste.

RAMEN TOPPINGS

Some of the most common Ramen toppings

Most of these ingredients can be easily found in a local grocery store. The dried mushrooms are probably the trickiest, but you can find them online.

Pantry Ingredients

- Sesame Oil
- Mirin
- Soy Sauce
- Sake
- Sesame Seeds



PREP
15 MINUTES



DIFFICULTY



Wood-ear Mushrooms

- 1 Dried wood ear mushrooms may come whole or julienned. Rehydrate 1 cup of mushrooms by placing them in cool water for 10 minutes.
- 2 Remove the mushrooms and squeeze out the excess water. If they're not already cut, finely julienne the mushrooms.
- 3 Sauté the mushrooms with sesame oil for 2 minutes. Add marinade and cook until the liquid has evaporated. Sprinkle with sesame seeds and use to top ramen.

Marinade

- 1 tsp Soy Sauce
- 1 tsp Mirin
- 1 tsp Sake

Sweet Corn

- 1 Canned corn can be used right out of the can, but fresh sweet corn always tastes better if it's available. Cut the corn off the cob with a knife and discard the cob.
- 2 Heat one tbsp of butter in a pan, then add corn and salt to taste. Sauté for 2-3 minutes until soft, then set aside to top your ramen.



Marinated Soft-Boiled Eggs

- 1 Bring a pot of water to boil, then lower eggs into the pot carefully and boil for 6-7 minutes, depending on how runny you like your eggs. Move the eggs around in the water for the first minute.
- 2 Remove the eggs from the boil and place them in an ice bath. Let them cool for 5 minutes, then crack and peel the egg shells.
- 3 Mix together the marinade, then submerge the eggs in the marinade for at least 4 hours. Use something heavy like a plate to keep the eggs submerged.

Marinade

- 1/3 Soy Sauce
- 1/4 Mirin
- 2 cups Sake, alcohol cooked off



Marinate the egg after it has been boiled and peeled. Slice just before serving.

Bean Sprouts

- 1 Bean Sprouts (mung bean) can be added raw and uncut to your ramen. They can also be blanched in boiling water for 1 minute in boiling water to soften, if you're into that sort of thing.

Negi (green onion)

- 1 Green onions can be thinly sliced or shredded. Slice on a bias for long thin rounds and style points.

Nori (Seaweed)

- 1 Nori typically comes in 8" by 7" sheets. Cut a sheet into 4 quarters and place a few sheets on the side of each bowl.



SHOYU 醬油

Soy Sauce Ramen



Shoyu means soy sauce in Japanese. A bowl of shoyu ramen consists of a vegetable or chicken foundation with plenty of soy sauce added. The result is a soup that's tangy, salty, and savory, while still being light on the palate.



SERVING
1 PERSON



PREP
15 MINUTES



COOK
10 MINUTES



DIFFICULTY
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Ingredients

Noodles

- 1 pack Muso of Japan's Organic Ramen or 4 oz of Ramen Noodles of your choice
- 1 pack Seasoning
- 2 cups Water

Toppings

- 1/3 cup Bean Sprouts
- 1/4 cup Green Onions
- 1 Soft Boiled Egg
- 1 sheet of Nori
- Chili Oil
- Japanese Chili Pepper Spice

Noodles

- 1 Boil the water in a small pot. Drop in ramen noodles and stir to loosen. Cook for 4 minutes, then remove from heat.
- 2 Stir in package seasoning. Alternatively, you can make your own shoyu broth by following the directions on the Broth Technique Card.
- 3 If you're using your own broth instead of the seasoning pack, use a strainer to remove any water from the noodles once they're cooked. Then, drop noodles into broth to avoid dilution.

Toppings

- 1 Top with bean sprouts, green onions, a soft boiled egg, and Nori according to the preparations listed on the Toppings Card.
- 2 If you're feeling spicy, up your ramen game with some chili oil and pepper.
- 3 Ramen should be eaten quickly, while it's steaming hot, so consume immediately after preparation for best taste.