

Tonkotsu Miso Ramen



Cooking Sample
Tonkotsu Miso Ramen in Mokume Donburi

How to make "Tonkotsu Miso Ramen"



Ingredients

JFC#32719 SUNDELIC Frozen Ramen Noodle 200g
 JFC#52991 WPM Chijire Ramen 150g
 JFC#59213 YES Tonkotsu Soup Base 10ml
 JFC#33787 AIOI Miso Ramen Soup 20ml
 1 shallot, minced, Pork Lard 1 tsp, Fish Souse 1 tsp
 Hot water 300ml.

Toppings (If needed)

JFC#59636 WPM BBQ Chicken
 JFC#59642 WPM BBQ Pork Belly
 JFC#59639 WPM BBQ Pork Neck
 JFC#29013 Yamaru Seasoned Banbo Shoots
 JFC#41446 Kibun Naruto Maki
 JFC#35877 Takana Spicy
 Soft-boiled egg
 Nori (seaweed)

Cooking Directions:



1. Prepare your toppings before starting on the soup and noodles.
2. Mix all the seasonings in a small bowl and set aside.



3. Prepare a larger pot of water to cook the noodles. Frozen noodles will only take 1 minutes and Fresh noodles will only take 2-3 minutes to cook, so don't cook them until everything else is ready.
4. In a small pot, bring 300ml of water to boil. then add ramen and toppings.

