KIKKOMAN

Easy Japanese Ramen Recipe

Total time **185 mins** **20 mins** preparation time **165 mins** cooking time

INGREDIENTS

4 portion(s)

Chashu

600 g	pork belly without skin and bone
1	leek
25 g	ginger
150 ml	sake
150 ml	Kikkoman Naturally Brewed Soy Sauce
350 ml	water
100 g	cane sugar

Ramen

1.2 l	chicken or pork stock
5 tbsp	miso paste
6 tbsp	Kikkoman Naturally Brewed Soy Sauce
4 tbsp	mirin
3 tbsp	rice vinegar
300 g	ramen noodles
10	large shiitake mushrooms
200 g	sweetcorn
4	eggs
4	spring onions, finely sliced
2	sheets nori seaweed

PREPARATION

Step 1

For the Chashu:

Roll up the pork belly tightly and tie string around it. Fry the meat on all sides until it takes some colour. Place the meat in a pan with the chashu ingredients and bring it to the boil. Turn down the heat and leave to simmer for approx. 2 hours under lid. Turn over the meat every half hour. Take out the meat and let it cool.

Cut the meat in thin slices (½-1 cm thickness) and grill them.

Step 2

For the Ramen:

Bring the stock to the boil. Add miso paste, soy sauce, mirin and rice vinegar. Let the soup simmer for 15 minutes.

Boil the eggs for 7 minutes.

Boil the ramen noodles according to the instructions on pack. Place them in bowls with lightly fried mushrooms, sweetcorn, spring onions, slices of chashu, the yolks from the boiled eggs and nori seaweed. Pour over the hot soup and serve.