

Japanese Ramen

Serves 2 · 45 min (plus egg marinating) · From noodle stalls to instant noodles



Photo: A bowl of ramen with pork: GiveMeMollusks, CC0 (https://commons.wikimedia.org/wiki/File:Bowl_of_shio_ramen_with_pork.jpg)

Ingredients

- 2 eggs
- 4 tbsp soy sauce (60 ml), divided
- 2 tbsp mirin (30 ml)
- 4 cups chicken stock (950 ml), preferably homemade
- 1 inch (2.5 cm) piece ginger, sliced
- 2 garlic cloves, smashed
- 2 green onions, whites and greens separated
- 1 tsp toasted sesame oil
- 8 oz (225 g) cooked pork shoulder or roast chicken, sliced
- 2 portions fresh ramen noodles (about 10 oz / 280 g)
- 1 sheet nori, cut in half
- Optional: bamboo shoots, corn, chili oil

Method

- 1** Boil the eggs for 6 1/2 minutes, chill in ice water and peel. Marinate in 2 tbsp soy sauce, the mirin and 2 tbsp water for at least 2 hours.
- 2** Simmer the stock with the ginger, garlic and green onion whites for 20 minutes. Strain and keep hot.
- 3** In each serving bowl, put 1 tbsp soy sauce and 1/2 tsp sesame oil. This is the tare, the seasoning base.
- 4** Warm the sliced pork in a dry pan until lightly browned.
- 5** Cook the noodles in plenty of boiling water following the package time, usually 1 to 3 minutes. Drain well.
- 6** Pour the hot broth into the bowls and stir. Add the noodles and lift them a few times so they untangle.
- 7** Top with pork, halved eggs, nori, sliced green onion tops and any extras. Serve at once.

More on this dish, its history and the full photo credits: <https://intercontinentalchef.com/japanese-ramen/>