



Zhongye Foods (Dalian) Co., Ltd.

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Shoyu Ramen Recipe

Ingredients (1 serving)

- ◆ **Yinghok Shoyu Ramen Soup:** 40g
- ◆ **Noodles:** 100 g (ramen or regular)
- ◆ **Char Siu Pork:** 20g
- ◆ **Soft-boiled egg:** 1
- ◆ **Water:** 400g
- ◆ **Celtuce slices:** 5g
- ◆ **Green onion:** 2g
- ◆ **Rape greens:** 2g

Instructions

1. Prepare rape greens, wakame, char siu pork, Soft-boiled egg and sliced bamboo shoots.
2. In a bowl, add 40g of **Yinghok Shoyu Ramen Soup** and 400g of water, diluting them in a 1:10 ratio.
3. Cook the noodles until done, drain well, and transfer them to the bowl.
4. Arrange the prepared side dishes in the bowl one by one.

Product Features

The product is characterized by the unique salty and savory flavor of soy sauce, with varying degrees of umami. The saltiness is moderate, ensuring it does not overpower the taste of other ingredients while offering complex layers of flavor.

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