



Zhongye Foods (Dalian) Co., Ltd.

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Tonkotsu Ramen Recipe

Ingredients (1 serving)

- ◆ **Yinghok Tonkotsu Ramen Soup(Light):** 40g
- ◆ **Noodles:** 200 g (ramen or regular)
- ◆ **Char Siu Pork:** 2 slices
- ◆ **Soft-boiled egg:** 1
- ◆ **Water:** 400g
- ◆ **Celtuce slices:** 20g
- ◆ **Green onion:** 2g
- ◆ **Shredded black fungus:** 10g

Instructions

1. Prepare celtuce slices, shredded black fungus, char siu, and soft-boiled eggs for later use.
2. In a bowl, add 40g of **Yinghok Tonkotsu Ramen Soup(Light)** and 400g of water, diluting them in a 1:10 ratio.
3. Cook the noodles until tender, drain thoroughly, and transfer them to the bowl with the broth.
4. Arrange the prepared side dishes, char siu, and soft-boiled eggs in the bowl one by one for presentation.

Product Features

The bone broth is the soul of this bowl, rich, savory, and perfectly blended to unleash an unmatched umami flavor that elevates the entire dish.

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