



Zhongye Foods (Dalian) Co., Ltd.

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Tonkotsu Ramen Recipe

Ingredients (1 serving)

- ◆ **Yinghok Tonkotsu Ramen Soup(Dark):** 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(Dark)** 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

Tonkotsu ramen soup, with its unique rich bone aroma, fresh and sweet taste, and distinct layers of flavor, has become an indispensable classic in ramen.

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