



Zhongye Foods (Dalian) Co., Ltd.

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Shoyu Ramen Recipe

Ingredients (1 serving)

- ◆ **Yinghok Shoyu Ramen Soup:** 40g
- ◆ **Water:** 400g
- ◆ **Green onions:** 10g
- ◆ **Ramen noodles:** 200g
- ◆ **Bok choy:** 25g
- ◆ **Bamboo shoot slices:** 15g
- ◆ **Nori:** 5g
- ◆ **Char siu pork:** 3 slices
- ◆ **Soft-boiled egg:** 1 piece

Instructions

1. Prepare the soup base: Place 40g of ramen soup base in a container, add 400g of boiling water, dilute it at a ratio of 1:10, stir well, and set aside as the soy sauce ramen soup base.
2. Cook the noodles: Pour enough water into a pot, bring it to a boil over high heat, then add 200g of noodles. Cook according to the recommended time on the noodle package, then drain well after cooking.
3. Prepare the toppings: Wash and chop the green onions. Prepare 3 slices of char siu pork, 20g of bok choy, 5g of bamboo shoot slices, and 5g of nori. If the bamboo shoot slices or shredded wood ear mushrooms are dried, soak them in advance. Prepare 1 soft-boiled egg.
4. Assemble the ramen: Place the drained noodles in a bowl, pour in the prepared tonkotsu soup base, then add the char siu pork, bamboo shoot slices, and shredded wood ear mushrooms in order. Place the soft-boiled egg on top, and finally sprinkle with chopped green onion your delicious bowl of tonkotsu ramen is ready!

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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