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Jigoku Ramen Recipe

Ingredients (1 serving)

- ◆ **Yinghok Jigoku Ramen Soup:** 50g
- ◆ **Noodles:** 200 g (ramen or regular)
- ◆ **Char Siu Pork:** 3 slices
- ◆ **Soft-boiled egg:** 1
- ◆ **Water:** 400g
- ◆ **Green onion:** 10g
- ◆ **Shredded black fungus:** 10g

Instructions

1. Prepare the broth: Place 40g of ramen broth in a container, add 400g of boiling water, dilute at a 1:8 ratio, stir well, and set aside to make the Jigoku Ramen Soup.
2. Cook the noodles: Pour an appropriate amount of water into a pot, bring to a boil over high heat, add 200g of noodles, and cook according to the recommended cooking time on the noodle package. Drain the cooked noodles.
3. Prepare the toppings: Wash and chop the scallions, prepare 2 slices of char siu pork, 10g of shredded wood ear mushrooms, and 1 soft-boiled egg.
4. Assemble the ramen: Place the drained noodles in a bowl, pour in the prepared Hell Ramen broth, add the char siu pork, shredded wood ear mushrooms, and soft-boiled egg, and finally sprinkle with chopped scallions. A delicious bowl of Jigoku Ramen is now ready!

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