



Zhongye Foods (Dalian) Co., Ltd.

17-2-1, Liandong Road, Advanced Equipment Manufacturing Park, Economic and Technological Development Zone, Dalian City, Liaoning Province, China

Curry Ramen Recipe

Ingredients (1 serving)

- ◆ **Yinghok Curry Ramen Soup:** 40g
- ◆ **Noodles:** 200 g (ramen or regular)
- ◆ **Beef Slices:** 2 slices
- ◆ **Soft-boiled egg:** 1/2 piece
- ◆ **Water:** 320g
- ◆ **Green onion:** 10g
- ◆ **Shrimp (Large):** 1 piece

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 curry 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 half a soft-boiled egg, 2 slices of beef, and 1 large shrimp.
4. Assemble the ramen: Place the drained noodles in a bowl, pour in the prepared curry broth, add the soft-boiled egg, beef slices, and shrimp, and finally sprinkle with chopped scallions. A delicious bowl of curry ramen is ready!

Email: Sales2@kuoshenzhongye.com ; WhatsApp: 8613998542870

www.yinghok.com