KIKKOMAN

Ham Ramen with marinated egg

Total time **200 mins** **80 mins** preparation time **120 mins** cooking time

Nutritional facts (per portion):
1,640 kJ / 387 kcal

Fat: **10 g** Protein: **23.8 g**
Carbohydrates: **50 g**

INGREDIENTS

4 portion(s)

For the ramen concentrate (approx. 6 servings):

200 ml	Kikkoman Naturally Brewed Soy Sauce
3	dried tomatoes
4.5 piece	of dried mushrooms (e.g. porcini mushrooms, shiitake mushrooms)
1	clove of garlic
1	small piece of leek (approx. 3 cm)
1	small piece of ginger (approx. 1 cm)
1 tbsp	instant meat stock
4 tbsp	of sugar
1 pinch	of freshly ground black pepper

For the marinated eggs:

2	eggs
2 tbsp	chicken stock
1.5 tbsp	Kikkoman Naturally Brewed Soy Sauce
1 tbsp	sugar

For the ramen soup:

200 g	ramen noodles
16 tbsp	ramen concentrate
1.4 litre	of favourite hot stock (e.g. chicken, beef, vegetable, fish)
1	spring onion
120 g	favourite ham (sliced)
4 tbsp	roasted onions
8	small pieces of nori

PREPARATION

Step 1

For the ramen concentrate mix soy sauce, dried tomatoes and mushrooms overnight and leave overnight.

Step 2

Peel and finely chop the garlic. Wash the leek and cut into fine rings.

Step 3

Peel ginger, cut into slices, bring to the boil with garlic, leek, instant meat stock, sugar, pepper and soy sauce mixture.

Step 4

Remove Ramen concentrate from the stove, let it cool down and pour through a fine sieve.

Step 5

For the marinated eggs, boil and peel the eggs as desired. Bring the chicken stock, soy sauce and sugar to the boil, place them in a freezer bag with the eggs, squeeze out the air and marinate for 1-2 hours.

Step 6

Cook the noodles for the ramen soup according to the packet instructions. Put 3 ½-4 tbsp of Ramen Concentrate into four Donburi bowls and pour 350

leaves
Freshly ground white pepper

ml of hot stock into each bowl. Drain the noodles well and add to the soup.

Step 7

Cut spring onion into fine rings and wash. Halve eggs. Add ham with the marinated eggs and fried onions to the soup and garnish with spring onions and nori leaves. If desired, sprinkle with pepper and serve.