KIKKOMAN

Authentic soy sauce ramen

Total time **245 mins** **5 mins** preparation time **180 mins** marinating time **60 mins** cooking time

Nutritional facts (per portion):
2,781 kJ / 665 kcal

Fat: **24.8 g** Protein: **28.6 g**
Carbohydrates: **79.8 g**

INGREDIENTS

2 portion(s)

2 tbsp	sweetcorn (canned)
100 g	cabbage
120 g	bean sprouts
30 g	fried onion
2	soy marinated eggs (see A)
70 g	roasted sliced pork (see B)
200 g	ramen noodles
For the ramen Soup:	
60 ml	Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour
540 ml	water
A: for soy marinated eggs:	
2	boiled eggs, peeled
3 tbsp	Kikkoman Naturally Brewed Soy Sauce
1.5 tbsp	Kikkoman Mirin-Style Sweet Cooking Seasoning
0.5 tbsp	sugar
2 tbsp	water
B: for marinated pork:	
500 g	piece pork
300 ml	Kikkoman Naturally Brewed Soy Sauce
200 ml	water
50 ml	Kikkoman Mirin-Style Sweet Cooking Seasoning
20 ml	sake or white wine

PREPARATION

Step 1

For the marinated eggs, bring the ingredients for A to the boil (except the eggs). Remove from heat then place in the peeled boiled eggs and marinate for 3 hours.

Step 2

For marinated pork, boil the pork for 30 minutes. Mix together the remaining ingredients for B. Place this and the cooked pork in a pressure cooker and cook for 20 minutes.

Step 3

Boil the cabbage and bean sprouts for 3-5 minutes.

Step 4

Prepare the noodles according to the packet instructions.

Step 5

Bring approx. 540 ml water to the boil in a pot, mix with 60ml Kikkoman Ramen Soup Base.

Step 6

Divide the soup into 2 bowls. Drain the noodles well and add to the soup.

Step 7

20 g	sugar
1	clove garlic
20 g	fresh ginger

Halve eggs and slice the cooked pork.

Step 8

Place the eggs, sliced pork, cabbage, bean sprouts and sweetcorn into the soup. Sprinkle with fried onions.