

Ramen

Japanese · Main Course · Hard · 270 min total · Serves 4

Rich tonkotsu-style pork broth ramen with chashu, soft egg, nori, and scallions.

Ingredients

- 3 lb pork bones
- 4 cups chicken broth
- 1 lb ramen noodles (fresh or dried)
- 1 lb pork belly (for chashu)
- 0.25 cup soy sauce
- 3 tbsp mirin
- 6 cloves garlic
- 2 tbsp ginger
- 4 eggs (soft-boiled)
- 4 sliced green onions
- 4 sheets nori

Method

1. Boil pork bones 30 min, discard water. Rinse bones.
2. Simmer bones with fresh water, garlic, ginger 3-4 hours.
3. Marinate pork belly in soy, mirin, garlic. Roast at 300°F for 2 hours. Slice.
4. Cook noodles. Soft-boil eggs 6.5 min.
5. Assemble: broth, noodles, chashu, halved egg, nori, scallions.

Generated by My Royal Chef AI - myroyalchef.com - 2026-10-03