

Ultimate Ramen Noodles

August 10th, 2018

This recipe serves: 1

Prep Time: 20:00

Cook Time: 00:00

This is NOT the "Instant Noodles" that kept you alive in college. If you make the Tonkotsu Stock from scratch, it will take about 16 hours. In spite of the long preparation, the complex flavor of this recipe makes it worthy to serve in the finest Ramen Noodle House of Tokyo, New York, or even your own kitchen.

Trust me, it is worth the preparation time.

This recipe contains instructions for a single serving. Simply scale this recipe for the number of servings desired.

Ingredients:

Ramen Noodles

1 cup Mire Poix (per serving)

1/2 cup Tonkotsu broth (per serving)

2 slices of Chashu Pork (per serving)

1/8 Head Napa Cabbage (Chopped) (per serving)

Ginger, peeled and sliced in very thin slices

1 Leek

Mushrooms, sliced

Corn

1 Ajitsuke Tamago (Soft Boiled Egg)

Mayo (Black Garlic Oil)

Scallions (sliced thinly)

Sesame Seeds

Directions:

First of all, a bit about the Noodles...

We are not talking about those dry Ramen Noodles that come in a square plastic bag container with the little flavor packet. If that is all you can find, then use it. But ideally, you want to pick up fresh or frozen Ramen noodles from your local Japanese Supermarket.

If your only option is the "4 for a dollar, dried, square, stringed-cardboard with flavored sodium packets" Ramen noodles, you should take the flavor packet and toss it in the trash. In order to get the best possible flavor from the abomination-noodles, soak them in cold water or Mire Poix for about an hour before cooking.

If you are able to obtain fresh or frozen noodles, there is no need for the soaking.

Preparing the Leeks

Clean 1 leek and remove the roots. Cut the main trunk of the leek where the leek turns from white to green. Take the white section and cut in half, lengthwise. Take 1 layer of the leek and lay it flat like a small sheet on a cutting board. Cut the sheet lengthwise to make strips that are about 1/8 inch wide. Drop the strips into a bowl of fresh ice water.

Prepping the Broth

In a large stock pot, add 1 cup of Mire Poix (per serving) and mix in 1/2 cup of Tonkotsu broth (per serving).

Bring to a slow simmer.

Prepping the Cabbage

Add a handful of Cabbage to the stock pot and simmer for about 10 minutes.

Use a slotted spoon to remove the cabbage and set it aside.

Prepping the Corn

Drain the Corn.

Place a small frying pan over medium-high heat.

Add a Teaspoon of Olive Oil.

Heat until the Oil begins to shimmer.

Add the Corn to the pan.
Pan-roast the Corn, stirring frequently.
If the Corn begins to pop, add the lid to contain it.
Roast until the Corn is a golden brown color.
Remove from the pan and reserve.

For each serving:

Cook the Ramen Noodles using the instructions on the package
Remove the noodles from the heat and drain.
Drop 2 slices of fresh ginger into each bowl.
Put the cooked noodles into a bowl.
Add 2 or 3 slices of Chashu Pork to the bowl.
Using a ladle, spoon about 1 cup of stock into the bowl. Arrange a small handful of cooked cabbage to the bowl.
Add a single Ajitsuke Tamago (Soft Boiled Eggs).
Add a few slices of mushroom
Add a tablespoon of corn
Add about a teaspoon of Mayo (Black Garlic Oil)
Add 4-8 slices of leek
Sprinkle the top with sliced scallions
Optional - Sprinkle with Sesame Seeds, Chile Powder, or Srirachi sauce (to flavor).

Serve!