



Shoyu Ramen



DIFFICULTY: MEDIUM



PREPARATION TIME: 45
MINUTES



COOKING TIME: 6 HOURS

Ingredients

2 sheets kombu
3 litre water
1 kg pork shoulder
Salt
125 ml soy sauce
100 ml dry sake
2 tbsp mirin
10 eggs
500 g pork ribs
1lt ml chicken stock
2-4 cm ginger cut into quarters
1 bulb garlic cut in half
1 medium carrot cut in half
1 stick celery
20 g bonito flakes
1 bunch spring onions
1 kg ramen noodles
250 g sliced bamboo shoots
3 nori sheets cut into 4 pieces
6 spring onions, sliced

Method

The day before

Add the kombu and water together in a large bowl and let sit outside overnight.

Salt the pork shoulder and tie up with butchers twine to hold it together then refrigerate overnight.

Mix the soy sauce, sake and mirin together and refrigerate.

Steam the eggs on FullSteam from a cold oven at 100 degrees for 6-8 minutes then remove and place in iced water to cool then peel. Once peeled, add to the soy mixture and let it sit overnight.

On the day

On induction level 8 or FlameSelect® level 9 colour the pork shoulder in a large pan then put into a large ovenproof dish along with the pork ribs, chicken stock, ginger, garlic, carrots, celery, bonito flakes, spring onions and as much of the kombu water as possible (retain the excess)

Set the oven to low temperature cooking at 120 degrees for 6 hours.

Remove from the oven and wrap the pork shoulder in cling film to help with cutting. Cut into approximately 1 – 1.5cm slices. Strain the stock through a fine strainer or muslin cloth, discard all the food remains.

Place the stock back on the cooktop and bring back to a boil then add the mirin and soy mix, noodles and eggs to heat through and serve. Once in the bowl add the pork, bamboo shoots, nori sheet, spring onions then serve.

Notes