



Aburi At Home presents:

SEASONAL RAMEN KIT TAMARI-SHOYU TONKOTSU RAMEN



broth may appear different based on seasonal kit availability

Become a ramen master at home with our Seasonal Ramen Kit. Featuring our house-made broth, tare, flavour oil set, secret house blend koshi noodles, tender pork chashu, ramen egg, and other accompaniments.

Recipe created by Gyoza Bar Head Chef Woojin Kim.

INGREDIENTS (makes 4 servings)

Tamari-Shoyu	...1600mL	Baby Bok Choy	...bundle
Tonkotsu Broth		Green Onion	...handful
Ramen Tare	...8oz	Nori	...4 pcs
Flavour Oil Set	...2oz x 4		
Ramen Noodle Bundles	...140g x 4		
Pork Chashu	...8 pcs		
Ramen Egg	...4 pcs		



1. In a large ramen bowl, pour in 2oz Ramen Tare



2. Combine with 2oz Flavour Oil Set and mix lightly



3. In a pot, pour in 400mL Tamari-Shoyu Tonkotsu Broth



4. Boil broth until bubbling

Chef's point 1:

Use a proper size pot for boiling water to ensure that noodles are sufficiently cooked! Use 4L pot of water for 2 noodle bundles, and 5L pot for 4 bundles.

Chef's point 2:

Make sure to drain the noodles well! This will ensure that the broth is not diluted when the noodles are added, and the ramen retains its full flavour.



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RECIPE (per 1 serving)



5. Pour bubbling broth into ramen bowl with Ramen Tare and Flavour Oil Set



6. Stir broth to mix ingredients together



7. Boil water in a large pot until bubbling, put in **140g Ramen Noodle Bundle**



8. Cook for 1 minute, stirring noodles regularly to prevent sticking



9. Remove from heat and drain noodles well



10. Mix and arrange cooked noodles in ramen broth

PREPARING THE ACCOMPANIMENTS

Reheat **Chashu** and handful of **Baby Bok Choy** in microwave for 15-20 seconds.



11. Arrange **Chashu, Ramen Egg, and Baby Bok Choy**



12. Garnish with a sprinkle of **Green Onion** and piece of **Nori**



13. Enjoy your ramen while it's piping hot!

Please refrigerate all ingredients and enjoy your Ramen Kit within two days of purchase.