

Shoyu Ramen Eri?te

Authentic Shoyu Ramen recipe with rich soy sauce-based broth, tender pork belly, and perfect soft-boiled eggs. Complete step-by-step guide for homemade Japanese ramen.

1h

HAZIRLIK

7h

PI?IRME

8h

TOPLAM

4

PORSIYON

Expert

ZORLUK

Shoyu Ramen Eri?te

Malzemeler

- 4 pack ramen
- 2 carrot
- 4 scallion
- 0.5 fresh root ginger
- 4 clove garlic
- 2.5 cup soy sauce
- 0.5 cup rice vinegar
- 4 tbsp sunflower oil
- 0 salt
- 0 water
- 1 kg chicken wings
- 1 kg pork belly
- 2 sprig kombu
- 2 lemongrass
- 6 mushroom
- 2 tbsp mirin Japanese rice wine

Yap?l???

1 Prepare and Roast the Bones

Preheat oven to 175°C (350°F). Place 1 kg chicken bones and 1 kg pork bones in a large roasting pan along with 2 onions (roughly chopped) and 4 whole carrots (cut into chunks). Roast for 45-60 minutes until bones are deeply browned and vegetables are caramelized.

2 Deglaze and Transfer

Transfer roasted bones and vegetables to a large stockpot. Place the roasting pan over medium heat and add 0.5 cup of the soy sauce to deglaze, scraping up all the browned bits with a wooden spoon. Pour this liquid into the stockpot.

3 Build the Broth Base

Add 4 cloves garlic (smashed), 0.5 onion (quartered), 2 sprigs green onions, 2 bay leaves, and 6 mushrooms to the pot. Pour in 2.5 cups water plus enough additional cold water to cover all ingredients by 5 cm (2 inches).

4 **Simmer the Broth**

Bring to a rolling boil over high heat, then immediately reduce to maintain a gentle simmer with just occasional bubbles breaking the surface. Skim foam and impurities every 15-20 minutes for the first hour. Simmer for 6-7 hours, adding hot water as needed to maintain level.

5 **Strain the Broth**

Strain the broth through a fine-mesh sieve into a clean pot, pressing solids gently to extract liquid. Discard all solids. Season the clear broth with 2 tablespoons soy sauce and salt to taste - it should taste rich and savory.

6 **Prepare Soft-Boiled Eggs**

Bring a pot of salted water to boil. Gently lower 4 room temperature eggs into the water and cook for exactly 6 minutes. Transfer immediately to an ice bath to stop cooking, then peel carefully and halve lengthwise.

7 **Cook the Noodles**

Bring a large pot of water to a rolling boil. Add 4 packs ramen noodles and cook according to package directions until just tender but still with slight bite, about 2-3 minutes. Drain immediately.

8 **Assemble and Serve**

Divide cooked noodles among 4 warmed bowls. Ladle hot broth over noodles, filling each bowl about 3/4 full. Top each bowl with halved soft-boiled eggs and serve immediately while steaming hot.

?puçlar?

Roast your chicken and pork bones in the oven at 350°F for 45-60 minutes before making the broth. This crucial step develops deep flavors through caramelization and gives your broth a rich, complex taste foundation.

Use a combination of chicken necks, wings, and feet along with pork bones for the best results. These parts are rich in collagen and marrow, which create a flavorful, body-rich broth without being too heavy.

Skim the surface of your broth regularly during the first hour of cooking to remove impurities and keep the broth clear. This creates the characteristic transparent appearance of authentic shoyu ramen.

Crack the lemongrass and green onion stalks with the back of your knife before adding to the broth. This releases more aromatic oils and intensifies the flavor infusion.

Strain your finished broth through a fine-mesh sieve lined with cheesecloth for crystal-clear results. This extra step makes a significant difference in the final presentation.

For perfect soft-boiled eggs, use room temperature eggs and cook for exactly 6 minutes in heavily salted boiling water, then immediately transfer to an ice bath to stop cooking.

Cook ramen noodles in a separate pot and add them to individual bowls just before serving. This prevents the noodles from overcooking and becoming mushy in the hot broth.

Warm your serving bowls with hot water before assembling the ramen. This keeps the dish at the optimal temperature for enjoying and prevents rapid cooling.