



Shoyu Ramen & Egg Soup



INGREDIENTS

Ramen Egg

- 2 tbsp **Asian Family Light Soy Sauce**
- 2 tbsp mirin
- 4 tbsp water
- 2 large eggs

Main Ingredients

- 2 bundles **Hakubaku Organic Ramen**
- 4 cups chicken stock
- Salt, to taste
- 3 tbsp **Asian Family Light Soy Sauce**
- 50 g baby spinach

For toppings

- Barbeque pork slices*
- 4 spring onions, finely sliced
- 1 sheet nori, shredded or cut into squares

***Tip:** BBQ pork can be replaced with any protein that you like. You can also find cooked roast pork in the hot meat section of some major supermarkets.

INSTRUCTIONS

To make ramen egg

1. Combine **Asian Family Light Soy Sauce**, mirin & water in a zip lock bag. Set aside.
2. Bring a medium saucepan of water to the boil. Carefully add eggs & boil for 6 mins. Remove from saucepan & run cold water over eggs to stop cooking. Once cooled, peel.
3. Add to the soy mixture. Make sure they are fully submerged. Leave to marinate over night in the refrigerator or for at least 4 hours. Tip: tie a rubber band around the bag so eggs stay submerged.

To make ramen

1. Prepare **Hakubaku Ramen** noodles as per pack instructions, set aside.
2. Place stock into a large saucepan & bring to the boil. Add **Asian Family Light Soy Sauce** & salt to taste.
3. Divide noodles & spinach between 4 bowls. Pour over hot stock & top with sliced BBQ pork*, spring onions, nori & half a ramen egg each.

RECIPE CALLS FOR



**Hakubaku Organic
Ramen**



AF Light Soy Sauce

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