



Classic Ramen

Our take on a classic ramen combines cooked pork belly, enoki mushrooms and our deep, rich, slow-cooked Tonkotsu Ramen Broth for a delicious ramen that's perfect for a lunch or dinner.

Serves: 1

Prepare: 15 Minutes

Cook: 20 Minutes

Difficulty: easy

Ingredients

- 1 portion soba noodles
- *enoki mushrooms
- *bamboo shoots or menma
- *white sesame seeds
- 1 ramen egg (or medium-boiled egg), halved
- *spring onion, chopped
- *pork belly, cooked
- *nori sheets
- 2 pouches (900g) [borough broth co. organic tonkotsu ramen broth](https://www.boroughbroth.co.uk/organic-tonkotsu-ramen-broth)

*quantities can be adjusted to suit portion size

Method

1. Bring a pan of water to the boil and cook the noodles according to the packet instructions. Once cooked, drain and add to a large bowl.
2. Place another large pan on the hob, add the Tonkotsu broth and bring to a boil. Once heated through, turn off the heat and leave for one minute before pouring over the noodles.
3. Add a few slices of the cooked pork belly, followed by the ramen egg.
4. Then add a handful of the mushrooms, bamboo shoots, and spring onions, along with a sprinkle of white sesame seeds.
5. Finally, add the nori sheets to the side of the bowl and serve.