

Kimchi Ramen

SERVINGS

9



Tangy, spicy kimchi forward ramen with layered fermented flavour.

MADE WITH



Classic Chicken Broth

CASE CODE 28197

Ingredients

0.5 kg	Ramen noodles, dry
1.36 L	Classic Chicken Broth
1.36 L	Water
15 mL	Dashi powder
45 mL	Soy sauce
625 g	Kimchi
750 mL	Baby corn, cut in half
1250 mL	Pork belly, sliced
1125 mL	Shiitake mushrooms, sliced, sauteed
250 mL	Green onion, sliced thin
265 mL	Bamboo shoots, sliced thin

Directions

- 1 Prepare Ramen noodles according to package directions. Reserve.
- 2 In a large pot, simmer broth, water, dashi, soy sauce and Kimchi for 15 minutes. Ensure temperature reaches a minimum 74°C for 1 minute. Strain mixture to ensure broth is free of particulates. Hold broth for hot service at 60°C or higher.

To Serve

Portion 240 mL cooked ramen into a bowl. Top with 300 mL broth. Layer garnish on top.