



CHICKEN RAMEN SOUP

CHICKEN BROTH INGREDIENTS

- Chicken bones, such as four chicken carcasses. Do not wash.
- ½ pound chicken feet, nails trimmed and palm of foot cut
- Ginger, one three inch piece thinly sliced
- 8 baby Yukon potatoes, scrubbed and put into cheesecloth bag
- 3 scallions, cleaned and left whole
- Napa cabbage, 1 cup sliced large
- 6L water

DASHI INGREDIENTS

- Dried shiitake mushrooms, 6 (20 g)
- Konbu, several large strips (20g)
- 5L water
- Yaki Ago, 500g, heads removed
- Niboshi, heads and guts removed (100g)
- Katsuobushi (bonito flakes) (50g)

CHICKEN CHASHU INGREDIENTS

- 4 cleaned, trimmed chicken thighs
- Soy sauce
- Twine

TO FINISH SOUP (INGREDIENTS)

- Wavy ramen noodles, fresh preferably
- Soy sauce
- Chicken oil, reserved
- Thinly sliced scallions
- Bamboo shoots
- Narutomaki (fish cake), sliced
- Steamed spinach
- Soft-boiled eggs (marinated in diluted soy sauce overnight)
- Nori sheets
- Chicken chashu, sliced
- Black pepper
- Fried onions

CHICKEN BROTH INSTRUCTIONS

1. Put chicken parts into large stock pot and cover with water.
2. Place potato bag into water and bring to boil
3. Take down to simmer and simmer for four hours
4. Remove potatoes and add in ginger, scallion, and cabbage.
5. Simmer for another 30-60, to taste
6. Carefully skim off the infused chicken oil and reserve for plating
7. Carefully strain broth

DASHI INSTRUCTIONS

1. Combine shiitake, Konbu and water and soak overnight
2. Bring to boil and take out seaweed and shiitake
3. Add in two fishes and bring and keep at boil for 15 minutes
4. Add bonito flakes and boil for another 15 minutes
5. Skim off scum throughout boiling process
6. Carefully strain out dashi and press on solids to maximize flavor

CHICKEN CHASHU INSTRUCTIONS

1. Roll chicken thighs tight and secure with twine
2. Soak in soy sauce one hour
3. In 350 degree, bake, covered with foil for 25-30 minutes
4. Let sit for 15 minutes before slicing

TO FINISH SOUP (INSTRUCTIONS)

1. Combine equal parts of chicken broth and dashi and bring back to full heat
2. In large pot of boiling water, cook your ramen in a strainer until tender
3. In your serving bowl, add in soy sauce and chicken oil to bowl
4. Add in broth mixture and season with black pepper
5. Add in scallions and then cooked noodles
6. Top with egg halved, chicken, fish cake, bamboo shoots, spinach, fried onions, and nori
7. Serve immediately