



Tonkotsu Soup

INGREDIENTS

- 1.5kg pork marrow bones
- 500g chicken frame
- 50g pork fat mince
- 30g Bonito flakes
- 35g ginger
- 6 dried Shiitake mushrooms
- ½ leek
- 2 garlic clove
- 2 green shallots
- 20g dried Kelp / Kombu (optional - for a more umami flavored broth)



Serves: 8



Prep Time: 10 min



Cooking Time: 6 hours

METHOD

1. Place the bones and chicken frame in a bowl, and run cold water over it in a sink for 10 minutes to remove the excess of blood and any other impurities.
2. In a large stockpot, place all the ingredients (except the leek, shallots, garlic, Kombu and bonito flakes) and cover with cold water.
3. Bring to a boil.
4. Add roughly chopped leek, shallots & garlic in, and skim. Keep skimming until all scum is removed, ensuring not to remove the fat (should take roughly 5-10 mins of initial cooking to do so).
5. Cook on a rolling boil to emulsify fats, for at least 8 hours. You should have a thick, rich and creamy Tonkotsu broth.
6. When the stock is ready, add kombu in and cook for 10 mins.
7. Turn the heat off and place the bonito flakes in and allow to stand for 30mins before straining.

To assemble the Ramen

1. In a large bowl, pour 30g of Tare, and Umami Oil.
2. Add 130g of cooked Ramen noodles, and 300-400ml of Tonkotsu soup.
3. Add the other ingredients to your liking (Cha-Shu, Nitamago and Menma).
4. Garnish with finely sliced shallots and fresh chili.
5. Enjoy!



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