



**Miele**

# Ramen

By Miele

**30 minutes, plus marinating time**

Preparation time

**2 hours**

Cooking time

**6**

Serves

## INGREDIENTS

### Chashu (Braised pork)

1 kg piece boneless and skinless pork belly  
1 tbsp vegetable oil  
185 ml (? cup) light soy sauce  
55 g (¼ cup) white sugar  
80 ml (? cup) cooking sake  
2 tbsp honey  
2 green onions, cut into 5 cm lengths  
2 cm piece ginger (10 g), skin on, thinly sliced  
500 ml (2 cups) water

### Ramen broth

800 g chicken bones  
800 g pork bones  
1 brown onion, thickly sliced  
3 spring onions, roughly chopped  
20 g ginger, thickly sliced  
10 g bonito flakes  
2 litres (8 cups) water  
80 ml (? cup) soy sauce  
2 tbsp mirin  
Salt, to season

### Steamed eggs

3 eggs

### To serve

200 g ramen noodles, prepared according to packet instructions  
2 spring onions, thinly sliced  
1 boy choy, steamed, leaves separated  
Dried thinly sliced wood fungus, soaked in boiling water  
1 sheet nori, cut into quarters

## METHOD

### Chashu (Braised pork)

1. Roll the pork belly into a log and secure tightly with cooking string.
2. Heat the oil in a frying pan on medium-high heat, induction setting 7. Cook the pork belly for 10 minutes, or until browned all over.
3. Choose a saucepan or steam container that neatly fits the pork. Add the remaining ingredients into the pan. The pork should be almost submerged by the liquid.
4. Place the pork into the steam oven and Steam at 100°C for 2 hours.
5. Remove from the steam oven, leave the pork in the liquid and cool to room temperature. Cover and place the pork in its liquid in the fridge to cool completely.

### Ramen broth

1. Bring a large pot of water to the boil using the boost function on the induction cooktop. Add the bones, reduce the heat to high, induction setting 8, and boil for 2 minutes. Strain the water and wash the bones.
2. Place the blanched bones in a deep unperforated steam container with the onion, spring onion, ginger, bonito and 2 litres of fresh water.
3. Place into the steam oven and Steam at 100°C for 2 hours.
4. Strain the stock into a large saucepan. Add the soy, mirin and ¼ cup of the reserved pork cooking liquid. Season to taste with salt, if required.

### Steamed eggs

1. Place the eggs into the steam oven and Steam at 100°C for 7 minutes while the stock is cooking. Cool in cold water before peeling the eggs. Halve each egg.

### To serve

1. Divide the ramen broth into 6 serving bowls.
2. Fill each bowl with the noodles, braised pork, egg halves and spring onion. Add the bok choy, wood fungus and nori, if desired.