

# DIY SHORYU KIT

SHORYU

We're really excited to be able to bring you our DIY Shoryu Kits so now you can make our amazing fresh and slurpy ramen and pillowy buns at home in minutes!

The kits come with everything you need to turn yourself into a Shoryu master and make Shoryu buns at home, from fluffy buns, our spicy Shoryu bun sauce, and all important char siu bbq pork belly filling and step by step instructions.

Each DIY Shoryu Kit contains 2 portions. Our kits are made fresh and should be kept chilled, stored in your fridge. For best before date please check the enclosed recipe card.

Don't forget to share your #shoryukit with us & tag @shoryu\_ramen we can't wait to see your DIY Shoryu style at home.

Get ready to experience pillowy bun heaven!

Shoryu Ramen

## HEAT + EAT!



# DIY SHORYU KIT

## SHORYU BUNS

Become a Shoryu master - cook and enjoy our signature soul food steamed buns at home



**Michelin Guide**  
Great Britain & Ireland  
2014, 2015, 2016, 2017  
Recommended



**Sunday Brunch**  
"fantastic, just like eating in a restaurant!"



**TimeOut**  
"Shoryu-standard ramen at home"



**Evening Standard**  
"Recreate the restaurant's 12-hour tonkotsu pork ramen in your own kitchen"

### NUTRITIONAL INFORMATION

(Typical Values as Sold Per 100g)

Energy kJ	754kJ	Carbohydrate	14.1g
Energy kcal	180kcal	of which sugars	4.5g
Fat	12.1g	Fibre	0.5g
of which saturates	3.15g	Protein	2.7g
		Salt	4.2g

### SUPPLIED BY

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SHORYU



## How to make the perfect **Shoryu Buns** at home

### 01

Steam the buns for approx. 5 mins in a steamer or with a sieve until springy to the touch (\*caution hot)

#### Steam your buns with a steamer

- Bring a pan of water to the boil, place the parchment paper on the bottom of your steamer and then place the buns on to the paper
- Balance the lidded steamer on top of the pan - ensuring there is space between the water and bottom of the steamer
- Steam the buns for 5 mins or until they are soft to the touch



#### Steam your buns with a sieve

- Repeat the same steps as before but use a sieve instead of a steamer, and a pan lid for the sieve
- Make sure the water doesn't touch the bottom of the sieve and the lid doesn't touch the buns!
- Steam the buns for 5 mins or until they are soft to the touch



### 02

While the buns are steaming, slice the char siu bbq pork belly into 4 slices

### 03

In a non-stick frying pan gently brown each side of the sliced char siu bbq pork belly on a medium heat for a few minutes until lightly browned



### 04

While grilling the char siu, slice the cucumber into diagonal rounds

### 05

Place the lettuce on the bottom in the bun first, followed by the cucumber slices and the char siu bbq pork belly on top. Using a teaspoon top with spicy shoryu bun sauce and QP mayonnaise

*(The shoryu bun sauce is spicy, so if that's not your thing you can skip that step or use a bbq sauce instead)*

## ITADAKIMASU, ENJOY!



Each DIY Shoryu Kit contains enough for 2 servings.

Please enjoy fresh within 1 day of receiving your box.

**Time: 10 mins**

#### Ingredients

- 4 fluffy buns
- char siu bbq pork belly
- lettuce
- cucumber
- QP mayonnaise
- spicy shoryu bun sauce
- parchment paper

#### ALLERGEN INFORMATION

This product contains: **wheat, soya, celery, mustard, rye, eggs, barley.** May also contain: **sesame, milk, peanut, tree nuts.** Please note because of the nature of our kitchens, we can not guarantee that our food is free from allergens.

**ENJOY IT!**  
Share your #shoryukit with us & tag @shoryu\_ramen