

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 at home in minutes!

The kits come with everything you need to turn yourself into a ramen master and make Shoryu ramen at home - from original hosomen noodles, our 12-hour banging tonkotsu and all important toppings and step by step instructions.

Get ready to create one hell of an authentic Shoryu experience in your own kitchen.

Our kits are made fresh and should be kept chilled, stored in your fridge. For best before date please check the enclosed recipe card.

Saving it for later? No worries, just pop it in the freezer for up to 1 month and defrost fully before cooking, please do not refreeze.

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 slurp!

Shoryu Ramen



HEAT+EAT!



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	838kJ	Carbohydrate	14.9g
Energy kcal	200kcal	of which sugars	3.3g
Fat	8.4g	Fibre	0.6g
of which saturates	2.48g	Protein	15.9g
		Salt	0.2g

SUPPLIED BY

Shoryu Ramen Ltd
www.shoryuramen.com

SHORYU GANSO TONKOTSU RAMEN

Become a ramen master - cook and enjoy
our signature restaurant ramen at home

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SHORYU



Each Shoryu DIY Kit contains enough for 2 servings. If you want to enjoy a single serving of tonkotsu ramen, just use half of the bagged ingredients.

Please enjoy fresh within the best before date located on the recipe card. Can be frozen for up to one month, do not refreeze. Defrost ingredients fully before following the cooking instructions.

Time: 10 mins

Ingredients

2 servings in each pack

- 600ml Shoryu signature 12-hour tonkotsu soup stock
- 2 x original ramen noodles
- char siu bbq pork belly
- beni shoga red ginger
- spring onion
- kikurage mushrooms
- nitamago egg marinade
- 4 sheets nori seaweed

ALLERGEN INFORMATION

This product contains **gluten (wheat), eggs, fish, soya and sulphites**. Please note because of the nature of our kitchens we can not guarantee that our food is free from allergens.

How to make the perfect **Shoryu Ganso Tonkotsu Ramen** (2 servings)

Marinate your eggs 1 hour before you start to cook the ramen!



In a pan, bring to the boil enough water to cover all your eggs, add the eggs (we recommend Burford Browns for their rich yolk) and cook over a medium heat for 8 mins



When the eggs have finished cooking, plunge into ice water and leave to sit for 5 mins. Carefully peel the shells while the eggs are still in the water



Add the eggs and the marinade to a sealable container or zip lock bag and gently rotate the eggs to ensure completely covered in the marinade, then leave for 1 hour in the fridge

01

Add 400ml of water to a small pan and bring to the boil

02

Pour the tonkotsu stock into the pan of water

03

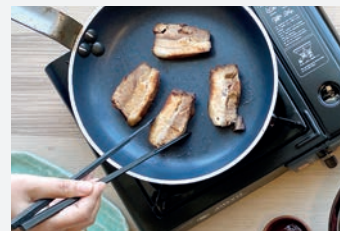
Mix the stock and water well to create your soup

04

Bring the tonkotsu soup to a gentle boil and simmer (be careful not to simmer off too much liquid)

05

While the stock is coming to the boil cut the nitamago egg in half and the char siu pork into 6 even slices (3 for each ramen) and chop your spring onion



06

In a non-stick frying pan gently brown each side of the sliced char siu

07

While the meat is browning, fill another small pan with water for the ramen noodles and bring to the boil

08



With your hands gently loosen the ramen noodles, add to the water and boil for 45 seconds stirring to separate them fully

09

Drain the ramen, divide between two bowls

10

Pour the piping hot tonkotsu soup evenly over both of the bowls of ramen noodles



11

With your chopsticks mix the noodles and soup together well in the bowl

12

Arrange your spring onion, beni shoga red ginger, kikurage mushrooms, char siu pork belly slices, half nitamago egg on the top of each ramen, finally add the 2 sheets of nori seaweed to the side of each bowl

13

That's it! Slurp those Shoryu tonkotsu ramen noodles while they're piping hot

ENJOY IT!

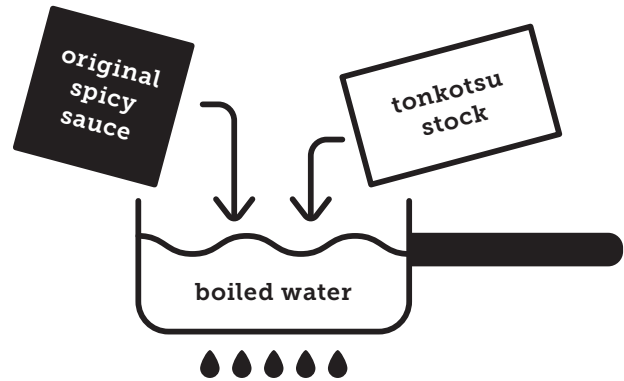
Share your #shoryukit with us & tag @shoryu_ramen

How to Make Piripiri Tonkotsu Ramen

Please follow the cooking instructions for the Shoryu Ganso Tonkotsu Ramen, when you get to steps 2, 5 and 12 simply swap them for the ones below to make your dish

STEP 02

Pour the tonkotsu stock **and** original spicy sauce into the pan of water



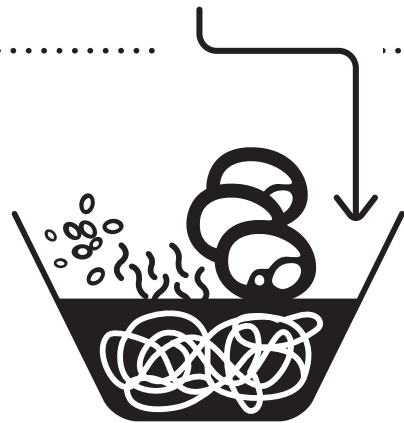
STEP 05

While the stock is coming to the boil cut the char siu pork into 6 even slices (3 for each ramen), chop your spring onion **and** jalapeños



STEP 12

Arrange your spring onion, beni shoga red ginger, kigurage mushrooms, char siu pork belly slices **and** jalapeños on the top of each ramen. Add any extras you fancy such as nitamago egg and nori seaweed



♦ ♦ ♦

ALLERGEN INFORMATION

This product contains: **barley, soya, sesame**

SHORYU