Aburi At Home presents:
SEASONAL RAMEN KIT
CLASSIC JAPANESE SHOYU RAMEN

Become a ramen master at home with our Seasonal Ramen Kit. Featuring our house-made katsu broth, tare, and flavour oil set, secret house blend koshi noodles, tender pork chashu, ramen egg, and other accompaniments.

Recipe created by Gyoza Bar Head Chef Woojin Kim.

INGREDIENTS (makes 4 servings)

<table>
<thead>
<tr>
<th>Classic Beef Shank</th>
<th>...1600mL</th>
<th>Baby Bok Choy</th>
<th>...bundle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Katsuo Broth</td>
<td></td>
<td>Green Onion</td>
<td>...handful</td>
</tr>
<tr>
<td>Ramen Tare</td>
<td>...8oz</td>
<td>Nori</td>
<td>...4 pcs</td>
</tr>
<tr>
<td>Flavour Oil Set</td>
<td>...2oz x 4</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ramen Noodle</td>
<td>...140g x 4</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bundles</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pork Chashu</td>
<td>...8 pcs</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ramen Egg</td>
<td>...4 pcs</td>
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<td></td>
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</tbody>
</table>

1. In a large ramen bowl, pour in 2oz Ramen Tare
2. Combine with 2oz Flavour Oil Set and mix lightly
3. In a pot, pour in 400mL Beef Shank Katsu Broth
4. Boil broth until bubbling

Chef's point 1:
Use a proper size pot for boiling water to ensure that noodles are sufficiently cooked! Use 4L pot of water for 2 noodle bundles, and 5L pot for 4 bundles.

Chef's point 2:
Make sure to drain the noodles well! This will ensure that the broth is not diluted when the noodles are added, and the ramen retains its full flavour.
Aburi Home presents:
**Classic Japanese Shoyu Ramen Kit**

**RECIPE (per 1 serving)**

1. **Pour bubbling broth into ramen bowl with Ramen Tare and Flavour Oil Set**
2. **Stir broth to mix ingredients together**
3. **Boil water in a large pot until bubbling, put in 140g Ramen Noodle Bundle**
4. **Cook for 1 minute, stirring noodles regularly to prevent sticking**
5. **Remove from heat and drain noodles well**
6. **Mix and arrange cooked noodles in ramen broth**
7. **Arrange Chashu, Ramen Egg, and Baby Bok Choy**
8. **Garnish with a sprinkle of Green Onion and piece of Nori**
9. **Enjoy your ramen while it’s piping hot!**

**PREPARING THE ACCOMPANIMENTS**

- **Reheat Chashu and handful of Baby Bok Choy** in microwave for 15-20 seconds.

*Remember to tag your ramen creation with #Aburiathome for a chance to win a $50 Aburi Gift Card!*

*Please refrigerate all ingredients and enjoy your Ramen Kit within two days of purchase.*