

# DIY SHORYU KIT

SHORYU

First things first. Thank you for your support, it means a lot to us.

We know everyone's been missing our ramen, we've been missing you too. While we wait for our restaurant doors to open again and that taiko drum to start banging as the first customers enter, we've been working hard behind the scenes figuring out how to bring our tonkotsu ramen to you. If we're honest we've always wanted to make this sort of kit, they're a pretty big deal for ramen bars in Japan. But there's always been some other priority or project to deal with and it's got pushed to the end of the list. Not anymore!

Making the freshest, slurpiest ramen is a no-brainer for us and luckily our sister company Japan Centre has an amazing online store. Working together we're so excited to be able to launch these awesome DIY Shoryu Kits nationwide on [Japancentre.com](http://Japancentre.com) and in store now! [tell your mates].

The kits come with everything you need to turn yourself into a ramen master and make Shoryu favourites at home - from original hosomen noodles, 12-hour bangin' tonkotsu stock, all important toppings and step by step instructions. Get ready to create one hell of an authentic Shoryu experience in your own kitchen (taiko drum not included).

Each DIY Shoryu Kit contains 2 portions, please use half the ingredients if you want to enjoy a single serving. If you've ordered more than one kit, aside from being an awesome human being, don't forget that each bag of ingredients is 2 portions.

These kits are made fresh and should be kept chilled, store in your fridge and eat within 1 day of delivery. 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 #diyshoryukit 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"

# DIY SHORYU KIT



## SHORYU GANSO TONKOTSU RAMEN

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

@shoryu\_ramen

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## 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 (To cook the gluten free noodles please follow the on pack instructions)

**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

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 keep refrigerated and enjoy within 1 day of receiving your kit. 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 **wheat, soy, garlic, fish extract** and **egg**. Please note because of the nature of our kitchens we can not guarantee that our food is free from allergens

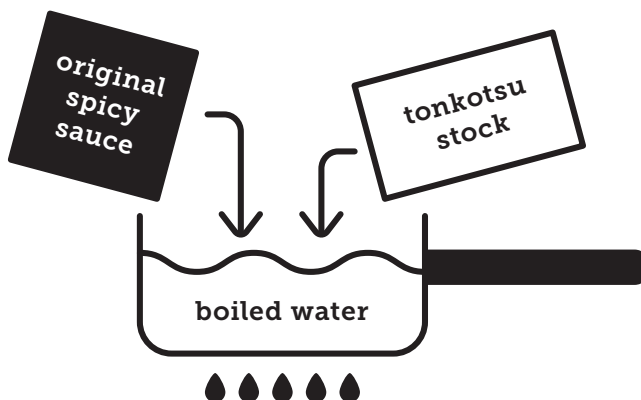
**ENJOY IT!**  
Share your #shoryukit with us & tag @shoryu\_ramen

# 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



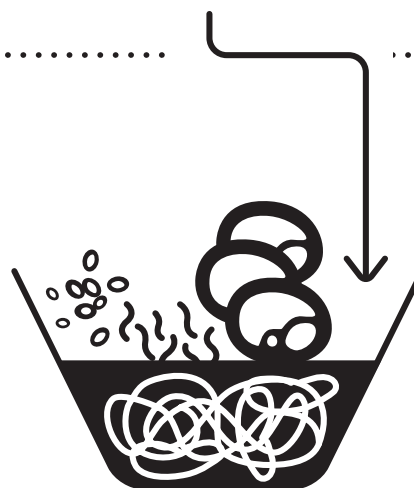
## STEP 05

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, kikurage 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 wheat, soy, fermented soy, garlic, fish extract and sesame. Please note because of the nature of our kitchens we can not guarantee that our food is free from allergens

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