

# Shoyu Ramen

Yield: 4 min

Total Time: 210 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-shoyu-ramen-broth-recipe>

## Ingredients:

- 2 pieces dried kombu
- 14 3/4 cups cold water
- 1/2 cup reduced sodium soy sauce
- 2 tablespoons sake
- 1 tablespoon mirin
- 1 3/4 pounds pork shoulder boneless roasting, do not remove the tie
- 2 1/4 pounds chicken frames
- 1 1/8 pounds pork bones
- 2 bunches spring onions chopped
- 2 carrots peeled, and cut into chunks
- 1 garlic cut horizontally
- 1 ginger thumb sized, peeled
- 1/4 cup bonito flakes
- 2 tablespoons oil
- salt
- freshly ground pepper
- 18 3/16 cups ramen noodles fresh
- 4 eggs hard boiled
- 1 bunch spring onions thinly sliced
- 3 nori sheets seasoned toasted, cut into squares
- chili oil
- toasted sesame oil
- shichimi togarashi