

# Tonkotsu Ramen

Yield: 6 min  
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-pig-trotter-soup-recipe>

## Ingredients:

- 2 1/2 pounds ramen noodles cooked according to package directions
- 5 ounces pork fat
- 4 pounds pig trotter hocks and or, ask the butcher to cut the smallest piece possible
- 2 pounds chicken backs, cut into small pieces
- 1 pound chicken feet
- 1 onion large, peeled and slit around
- 1 whole garlic
- 2 inches ginger sliced
- 1 leek sliced
- 15 green onions white parts only, cut them in half across
- 8 slices oyster mushrooms white
- 8 quarts stock heavy, pot or an equivalent
- 1 1/2 pounds pork belly slab boneless, rolled and secured with strings
- 1 cup water
- 1/2 cup soy sauce
- 1 cup white grape juice
- 1 teaspoon lemon juice
- 2 tablespoons sugar
- 5 green onions halved
- 1 whole garlic bruised
- 2 inches ginger sliced
- 2 whole shallots halved
- 1/2 teaspoon black peppercorns whole
- 3 eggs
- soy sauce
- garlic and shallot oil
- sesame oil
- enoki blanched quickly in hot broth or hot water
- mushroom Black fungus, blanched in hot broth or hot water for a couple minutes
- 15 green onions green parts from broth, thinly sliced
- seaweed nori, for sushi, squared 4" by 4"
- garlic sliced and fried until crispy