

Tonkotsu Miso Ramen

Yield: 4 min
Total Time: 20 min

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

Ingredients:

- 2 1/2 cups Tonkotsu base
- 2 tablespoons white miso
- 1 tablespoon tahini
- 2 teaspoons oil sesame seed
- 2 cloves garlic grated or pressed
- 1/2 cup water
- 2 tablespoons pork fat minced, it's easier to mince when it's cold
- 1 tablespoon sesame seeds ground
- 1/2 ramen noodles batch homemade
- garlic chives
- scallions
- sweet corn
- cabbage
- 1 ear egg
- 2 scallops large dry