



**PACIFIC COAST
FARMERS' MARKET
ASSOCIATION**

PCFMA.ORG

TONKATSU RAMEN & EGG



From fresh veggies to broth, eggs, and noodles, the farmers' market has everything you need to cook an easy and tasty bowl of ramen! Sakura Soup Company has fresh ramen noodles and a Tonkatsu ramen soup base that makes cooking this recipe super convenient and certifiably delicious. Pick up some fresh green onions, bamboo shoots, and bean sprouts while at the market for garnish!

Ramen eggs, known as Ajitsuke Tamago in Japanese, are a simple and delicious snack or topping for a bowl of ramen. The farmers' market has many wonderful farmers' who sell farm raised eggs!



00 HR 55 MINS



Serves 2



Featuring

INGREDIENTS

- 4 large eggs
- 1/4 cup soy sauce
- 1/4 cup mirin
- 1/4 cup sake (or water)
- 1 tsp sugar
- Fresh ramen noodles
- Tonkatsu soup base
- Mushrooms (Shitake, oyster, crimini, maitake)
- Green onions
- Optional: bean sprouts, bamboo shoots, seaweed, char-siu pork

METHOD

Ramen Egg:

In a small saucepan, combine soy sauce, mirin, sake (or water), and sugar. Bring to a boil, whisking until sugar dissolves. Lower heat, simmer 1 minute, then remove from heat and let cool completely.

Bring a medium saucepan of water to a full boil. Carefully lower in cold eggs from the fridge, one at a time. Set timer for 7 minutes (adjust for egg size/preference). Gently rotate eggs during the first 3 minutes to help center yolks. After 7 minutes, transfer immediately to a bowl of iced water and cool for at least 15 minutes.

Peel cooled eggs carefully. Place eggs in a sealable plastic bag with cooled marinade, pressing out air so eggs are fully submerged. Refrigerate for at least 8 hours or overnight (remove within 12–24 hours to avoid excess saltiness).

Ramen:

In a large pot, bring 6 cups of water to a boil. Once boiling, add the fresh ramen noodles and stir to break-up. Cook for 3-4 minutes. Once cooked, drain and set aside.

In another pot, sauté sliced mushrooms in a neutral oil until browned. Add 1 1/4 cup hot water or broth to the pot. Add 2 tbs ramen soup base. Stir until well dissolved and heated thoroughly.

Ladle the broth and mushrooms into a serving bowls and add the noodles. Garnish with green onions and any other toppings you like.