



RAMEN *for* winter nights

There's a chill in the air after ten at night, indicating winter is near. And for some of us, this is the perfect excuse to curl up in our sweet spot

and have the most hearty and warm meal one can have. Thanks to the Japanese

media and entertainment industry for decades, a bowl of ramen has been almost always the solution for people like me.

Which is why making my own ramen from the pantry is less of a chore and more of a journey to flavour town.

This is how you make a ramen with everyday ingredients.



Ramen

(1-2 servings)

Ingredients

- 2 packs plain ramen noodles
- 2 cups bone broth (chicken or beef)
- Thinly sliced chicken or beef cold cuts (strips or shredded)
- 1 tsp soy sauce
- 1 tsp sesame oil (optional, but makes a difference)
- 1 clove garlic, smashed
- 1 spring onion, chopped
- 1 soft-boiled egg
- Sesame seeds
- Nori (dried seaweeds)
- 3 shiitake mushrooms, whole or thinly sliced
- Chilli flakes or crushed dried red chillies (according to your preference)
- Spinach or bok choy, a handful (optional)

Method

In a pot, pour in the bone broth with the mushrooms. Add garlic, soy sauce, and a

splash of sesame oil. Bring it to a gentle simmer. Do not boil the broth, just warm it through. Toss in the chicken or beef cold cuts. They will soften and release flavours, giving extra layers of taste. Add noodles directly into the simmering broth. Let it cook for 2-3 minutes until soft but not mushy. Throw in spinach or bok choy for the last 30 seconds if you want it to look somewhat healthy. Pour everything into a bowl. Top with spring onion, chilli flakes, and a boiled egg sliced in half.

Flavour boosters (optional but excellent) —

- A small spoon of butter
- A squeeze of lemon
- A few drops of fish sauce
- A drizzle of chilli oil
- Corn kernels (makes it feel like proper ramen)

Quick variations —

Creamy style (appetising and simple)

Add 2 tbsp of milk or 1 tbsp of cream to the broth before adding noodles

Spicy Dhaka-style

- Add:
- ½ tsp crushed red chilli
- ½ tsp black pepper
- A dash of vinegar

Beef version

Use beef bone broth and beef cold cuts. Add a small dash of Worcestershire sauce for a deeper flavour

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Photo: Collected

