

Digital Marketing

Assignment_4

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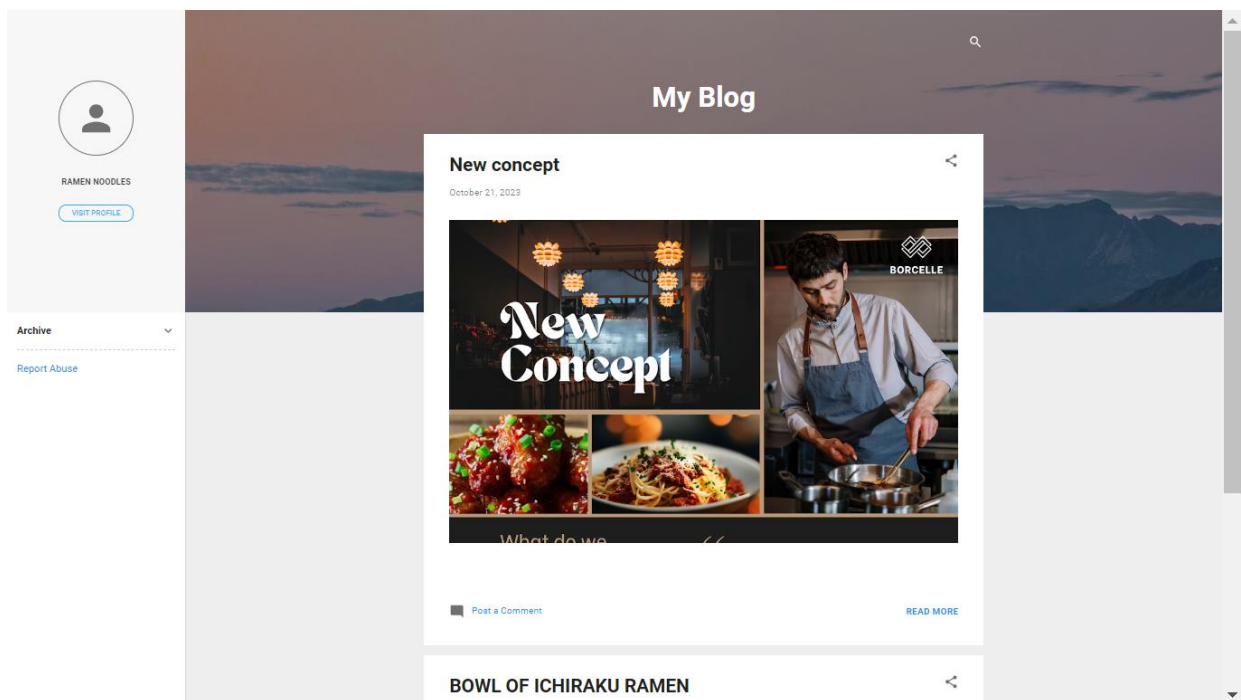
Project Title : Creating an Sponsored Post for Instagram.

NM Id : EB1B3067982D5A8A3A14253A6EEF2B81

4. Create email newsletter design using MailChimp or canva tool.

Newsletter Link :

<https://ramennetwork.blogspot.com/2023/10/new-concept.html>





What do we need?

It looks like a lot of ingredients, but it's mostly just a sprinkle and a dash here and there with minimal actual prep.

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The food is excellent and the atmosphere is great. The owners are friendly too. It is a good place to try for dinner.

We're bringing you a new recipe



Noodles - yes, I'm using instant noodles - because they're super quick to cook. Plus I like the lightness of them. Also the squiggly-ness of them is a bonus for ensuring they don't slip off your chopsticks when you're eating. You can get rid of the flavour sachet that comes with it - we're making our own broth. **Stock** - you can use homemade stock or stock cubes for this. I use 4 chicken Oxo stock cubes with water. Don't worry about using stock cubes - it's these other ingredients that REALLY lift the flavour of the broth:

- **Soy sauce** - a mixture of **light and dark**. Light for that salty seasoning, and a dark for that wonderful colour and a tiny bit of sweetness.
- **Chinese rice wine** - it's like a magic ingredient to add depth to your broth. You only need a bit (1 tablespoon), but it's REALLY important. Sherry is a good replacement if you haven't got any rice wine.
- **Sesame oil** - for a golden toasty-ness and beautiful aroma.
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- **Sriracha** - for a little kick of heat.
- **White pepper** - adds a touch of mild, warming heat.
- **Ginger and garlic**. They're going to be **fried in butter** with that sesame oil. **So good.**