

# Super Umami Ramen Broth in Less Than 20 Minutes

## Ingredients

120 g Soy sauce 🛒  
30 g Kombu 🛒  
125 g Scallions  
100 g Fresh ginger 🛒  
30 g Garlic, cloves  
2 kg Water  
5 g Baking soda 🛒  
85 g Shiitake mushrooms 🛒  
- Chicken wings, optional for chicken ramen broth, as needed  
- Spare ribs or meaty pork bones, optional for pork ramen broth, as needed  
50 g Mirin, optional for miso broth 🛒  
50 g White miso, optional for miso broth 🛒

## Equipment

Chef's knife 🛒  
Cutting board 🛒  
Digital scale 🛒  
Pressure cooker 🛒  
Fine-mesh sieve 🛒  
3.2 qt saucepan 🛒

## Timing

5 min active; 20 min total

## Yield

4–6 servings

## Video Overview

This whole thing should come together as seen in this moving picture.

### 1 Prepare your broth base

Our goal here is to get the maximum extraction of flavor as efficiently as we can, which is why we are using the pressure cooker and the baking soda. But one more way to get all the flavor out of those veggies is to slice them thinly to maximize their surface area—this helps the water pull out the flavor even faster.

### Add additional inclusions (optional)

If you are going to include meat, we recommend adding some chicken wings to the broth or some pork bones with a bit of white miso and mirin.

Simply include these ingredients with the rest of your veggies in the beginning and stick to the same cooking time and high-pressure level.

### 2 Cook the broth

Once all of your ingredients have been added to the pressure cooker, lock down the lid and cook for 15 minutes at high-pressure, starting the timer once you are up to pressure.

85 g Shiitake mushrooms 🛒

### 3 Strain and serve

After 15 minutes of cooking at high-pressure, remove the pot from the heat and let it depressurize before removing the lid.

If you're ready to eat...

Strain the broth into a saucepan. Bring the broth up to a simmer, add in the whole shiitake mushrooms and gently simmer for about two minutes.

### What do I do now?

Check out our guides for making an epic bowl of ramen in just one hour—start to finish.

### Other broths we love to pressure cook