










Cured Ramen Eggs You Can't Stop Eating

Ingredients

12 Eggs
100 g Soy sauce 
25 g White miso 
200 g Mirin 

Equipment

Ziplock-style bag (1 gallon) 
Digital scale 
Mixing bowl 
8 qt stockpot 
Spider strainer 
The Control Freak® induction cooking system 

Timing



10 min active

Yield

12 eggs

A Video Overview

For the visually inclined: Here's what your ramen egg process is going to look like, from boiling to curing.

100 g Soy sauce 
25 g White miso 
200 g Mirin 

1 Make the cure

Put your ziplock-style bag on the scale and measure out your cure ingredients. Seal it up and give it a good shake to mix your ingredients together.

2 Cook the eggs

Like we said before, precision is key in this step. Add one inch of water to a stockpot, cover it with a tight lid, and bring the water to a hard boil. Add the 12 eggs and cover the pan with a tight lid. Cook your eggs for seven minutes. Set a loud timer! When the time is up, remove the eggs from the pot and submerge them in an ice bath to stop the cooking process. After a few minutes in the ice water, drain and peel the eggs.

3 Cure the eggs

After the eggs are peeled, gently put them into the ziplock-style bag of curing liquid. They are ready to eat now, but if you really want to cure them, they will need a minimum of 12 hours to cure, and they can even stay in the liquid for longer. The longer they are in brining, the firmer the whites and the yolks will become. So if you want them very soft, let them cure for only a few hours. If you want them very firm and snappy, let them cure for a week. We have found our sweet spot to be right about 48 hours, which gives them a snappy white on the outside and a very jammy cured yolk on the interior—while still a bit gooey.

4 Cut in half and serve

Your wait has paid off! Slice the eggs in half and add them to your favorite bowl of ramen. Or just eat some as a snack. These eggs are delicious on their own and stand out on a platter. They are packed with flavor and are amazing to look at. Try out our Hand-Made Ramen Noodles and our Quick Ramen Broth.

12 Eggs

