**How to Make Your Ramen:Guide**

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today I am gonna show you how to make ramen

**Condiments**

Depending on where you are, and the style of the ramen you’re making, you can add a number of different things to your bowl. For example, if you are making a tonkotsu style ramen, you could add some green onions for extra flavor. For shio (salt), shoyu (soy sauce), or miso ramen, you can stir some into the soup after it’s done cooking. Some people also like to add a soft boiled egg to their ramen, which is a pretty common addition in Japan.

**Noodles**

The key to making perfect ramen noodles is simplicity. You want to use a small amount of flour, water, and salt – that’s it. To get the right consistency, it’s best to use a pasta machine. This will allow you to make a sheet of dough that you can roll out super thin. But if you don’t have a pasta machine, don’t fret! You can still make great noodles by using the back of a fork to “comb” the dough, and rolling it out on a well-floured surface.

**Flavor packet(s)**

The contents of the flavor packet can vary, but the most common flavors are shio, shoyu, tonkotsu, and miso. With shio, you’ll normally find a mix of soy sauce, salt, and water. Shoyu is also soy sauce, but with a bit of sugar, and an added “umami” factor to make it a bit more flavorful. For tonkotsu, you’ll want to use the same ingredients as you would for shio, but you’ll also want to add a small amount of ground ginger. For miso, you’ll want to mix together a combination of soy sauce, water, and miso paste. You can also add a bit of sugar, or some sesame seeds if you’d like.

**Meat**

If you’re making a shio, shoyu, or miso ramen, you can leave out the meat all together, and the flavor of your broth will be just fine. But if you’re making a tonkotsu ramen, you’ll want to add a small amount of pork shoulder to your broth. You want to make sure to cut the pork up into small pieces, so that it’s fully cooked by the time your broth is ready. For shoyu, tonkotsu, or miso, you can also add hard boiled eggs.

**Veggies**

Depending on the style of the ramen you’re making, you can add a variety of different veggies to your bowl. For shio, shoyu, and miso, you can add pretty much any vegetable you’d like. This could be things like corn, mushrooms, carrots, bell peppers, broccoli, or anything else. For tonkotsu, you’ll want to add napa cabbage to your broth. You’ll also want to add an extra bit of flavor by mixing together a bit of soy sauce and sugar.

**Soup base and eggs**

The soup base is where you can really let your creativity loose. This is the most customizable part of the entire process, because there are so many different ingredients that you can add. For shio, shoyu, or miso, you’ll want to mix together a bit of soy sauce and salt, and maybe add a bit of sugar. For tonkotsu, you’ll want to add a bit of ground ginger, and maybe a clove or two of garlic. For shio, you’ll want to add a bit of soy sauce, and maybe a teaspoon of sugar. For shoyu, you’ll want to add a bit of soy sauce, and maybe a teaspoon of sugar. For tonkotsu, you’ll want to add a bit of ground ginger, a clove or two of garlic, and maybe a small amount of sesame seeds. For miso, you’ll want to add a bit of soy sauce, a small amount of sugar, and maybe a teaspoon of sesame seeds.

**Final words**

Ramen is one of the easiest recipes to make, and it’s also one of the most customizable. There are endless combinations of ingredients that you can add, and endless amounts of flavor combinations you can make. You can also easily make adjustments depending on the types of noodles you like to use, or the type of meat you like to include in the recipe. With that being said, don’t be afraid to experiment with different ingredients, and different flavor combinations! There are so many different ways to make ramen.