

Gochujang Ramen

SERVINGS

9



Bold, spicy ramen featuring Korean gochujang for deep heat and richness.

MADE WITH



Classic Chicken Broth

CASE CODE 28197

Ingredients

0.5 kg	Ramen noodles, dry
1.36 L	Classic Chicken Broth
1.36 L	Water
15 mL	Dashi powder
45 mL	Soy sauce
15 mL	Gochujang paste
1 kg	Tofu, firm, grilled, sliced
80 mL	Scallions, green part, sliced
500 mL	Daikon radish, pickled
5	Eggs, boiled, sliced in half
270 mL	Kimchi

Directions

- 1 Prepare Ramen noodles according to package directions. Reserve.
- 2 In a large pot, simmer broth, water, dashi, soy sauce and Gochujang paste for 15 minutes. Ensure temperature reaches a minimum 74°C for 1 minute. Strain mixture to ensure broth is free of particulates. Hold broth for hot service at 60°C or higher.

To serve

Portion 240 mL cooked ramen into a bowl. Top with 300 mL broth. Layer garnish on top.