

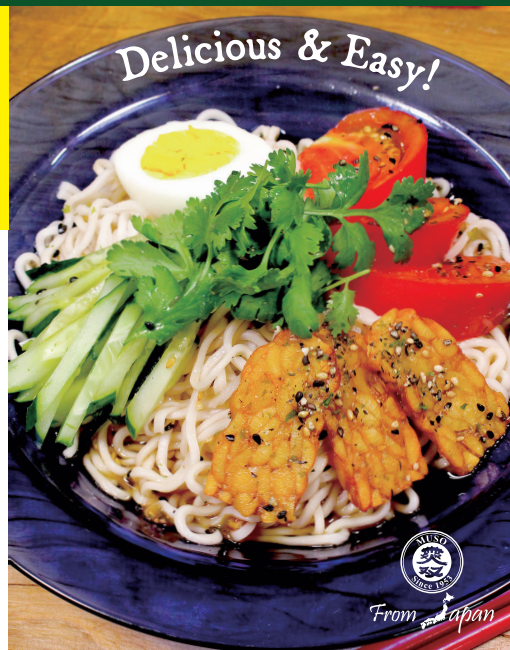
Japanese Style Cold Ramen

-Pickled garlic in gluten-free soy sauce-

Cold Ramen a.k.a. Hiyashi Chuka or Reimen is a chilled noodle dish with sour and slightly sweet sauce served in summer, when the weather in Japan is too hot and humid to eat Ramen in hot soup. Just by adding vinegar, maple syrup and sesame oil to shoyu-flavor soup of our organic instant Ramen, you can enjoy Hiyashi Chuka easily at home.

MUSO CO., LTD

The Curator of Macrobiotic & Traditional Japanese Foods



Ingredients

- **Organic Ramen Shoyu** (noodle & soup sachet inside)
- 1 TBS of **Rice Vinegar** or **Yuzu Essence**
- 1 TSP of sesame oil
- 1/2 TBS of maple syrup
- 2 TBS of water
- Toppings- slices of chilled tomato, cucumber, boiled egg etc.
- **Furikake flakes** (rice seasoning)
- Pickled ginger (optional)

Instructions

1. Boil 500 ml of water and cook the noodle for 4 minutes until al dente.
2. Drain hot water and rinse the noodle in cold water.
3. Drain well using a colander.
4. Combine Shoyu Ramen soup powder, water, rice vinegar or yuzu juice, sesame oil and maple syrup and mix well.
5. Top the noodles with vegetables, boiled egg etc. and then pour sweet and sour soup.
6. Sprinkle Furikake flakes if you like.
7. Add slices of pickled ginger on top (optional).

Japanese Style Cold Ramen

YouTube



Organic Ramen Shoyu



Nori Sprinkling



Rice Vinegar



Pickled Ginger



Yuzu Essence