

SIGNATURE RAMEN

Tori Paitan Ramen



Tori paitan is chicken broth taken to its richest form — simmered until the collagen emulsifies and the soup turns opaque and silky. Our soup base does that work for you, so this is a fifteen minute bowl rather than a twelve-hour one.

The method below is written for two. Everything except the noodles can be prepared ahead; the noodles cannot, and that is the one rule worth keeping.

COOKING TIME

15 minutes, start to finish

SERVING SIZE

2 bowls

INGREDIENTS

Ippin Japan Ramen, Ippin Tori Paitan soup base, Ippin Barbeque Chicken Sliced (6 slices), marinated egg, bamboo shoot, kikurage, snap peas, spring onion, nori

KITCHEN UTENSILS

Medium pot, frying pan, tongs, chopsticks, ladle, kitchen scale, two deep bowls

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THE RECIPE



01 Warm the paitan base

Weigh 200 g of Tori Paitan soup base into a pot with 250 ml of water. Bring it to a gentle simmer over medium heat and hold it there — a hard boil will split the creamy chicken broth and it will not come back together.



02 Grill the chicken

Lightly coat a pan with oil and lay the Barbeque Chicken Sliced flat, three rounds per serving. Grill both sides until cooked through and the edges catch — the slices are thin, so a minute a side is usually enough.



03 Gather the toppings

Have everything to hand before the noodles go in. The marinated egg, bamboo shoot, kikurage and snap peas all go into the bowl as they are — drained, nothing cut open, nothing cooked.



04 Cook the noodles

Cook the Japan Ramen in plenty of unsalted boiling water for two and a half minutes, then lift it into cold water for a few seconds and drain it hard. The cold shock firms the noodle, and the broth carries the salt — seasoning the water only flattens it.

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05 Build the bowl

Rinse two deep bowls with hot water and tip it out. Coil the drained noodles into each, then pour the hot paitan down the side of the bowl rather than over the top, so the coil keeps its shape.



06 Finish and serve

Arrange the chicken, egg, bamboo shoot, kikurage and snap peas around the rim, and set the nori in last. Scatter the spring onion over the noodles.

READY TO SERVE



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A proper bowl of tori paitan should coat the back of a spoon and cling lightly to the noodles. If yours does, you have it right.

Keep it below a boil.

Paitan is an emulsion, and a rolling boil breaks it — the broth goes cloudy-thin and greasy at the edges.

The ratio is a starting point.

100 g of base per serving, thinned 1:1.3 with water, is what the pack recommends. Adjust it to taste — a little more water for a lighter bowl, a little less for a heavier one.

Warm the bowls.

Rinse them with hot water before serving. A cold bowl takes the temperature out of the broth in under a minute.

Nori goes in last.

Rest it against the rim just before it reaches the table. Laid in early it softens into the broth and loses its snap.

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