



Thank you ordering DIY Ramen Kit order at **The Story of Ramen**. Below is the instructions of how to assemble your bowl of ramen.

Here's how to put together your bowl of ramen. Enjoy!

	<b>STEP 1</b> - Fill up a pot with water, half full and no salt needed. Bring to a boil under high heat.
	<b>STEP 2</b> - For vegetarian option, empty the miso tare (light brown paste similar to peanut butter texture) into your bowl. (Optional) You can put the spice tare (red/orange oil sealed in a small plastic package) to make the broth spicy. Please put spicy tare into your bowl.
	<b>STEP 3</b> - For Tonkotsu pork bone broth option, empty shoyu tare (black sauce sealed in a small plastic package) into your ramen bowl. (Optional) You can put the spice tare (red/orange oil sealed in a small plastic package) to make the broth spicy. Please put spicy tare into your bowl.
	<b>STEP 4</b> - Transfer your broth(s) into another pot. Bring to a boil under high heat. The Tonkotsu broth should be in a plastic container with milky white color and very thick texture. The Vegetarian broth should be light brown.
	<b>STEP 5</b> - When both the pot of water and pot of broth(s) are boiling, you can start cooking the noodles. Set a timer for 90 seconds. Drop the noodles into the pot of water and begin the timer. Stir the noodles often with a chopstick.
	<b>STEP 6</b> - While the noodles are cooking, ladle broth into your bowl(s). Stir the bowl(s) with a whisk.
	<b>STEP 7</b> - After 90 seconds, remove your noodles from cooking by straining your noodles in a colander or strainer. Shake off any excess water.
	<b>STEP 8</b> - Transfer noodles into your bowl already filled with broth from <b>STEP 6</b> . If you have multiple servings, you can use a tong to separate the noodles into multiple bowls.
	<b>STEP 9</b> - Garnish your bowl of ramen with toppings. For Chashu log (which is already cooked), you can slice them thin and seared it on a pan for 10-15 seconds each side.