

Japanese Ramen with Pork Belly

Authentic Japanese ramen with tender pork belly, rich miso broth, and traditional toppings. Complete recipe with step-by-step instructions.

10	60	70	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

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Ingredients

- 1 lb pork belly
- 4 clove garlic
- 4 scallion
- 1 fresh root ginger
- 4 ramen
- 4 egg
- 1 cup water
- 4 tbsp soy sauce
- 3 tbsp mirin Japanese rice wine
- 1 tbsp granulated sugar
- 1 tsp roasted sesame oil
- 1 cup spinach

Instructions

- 1 Prepare the chashu pork belly**

Heat a large heavy-bottomed pan over medium-high heat until hot. Add the 1 lb pork belly and sear for 2-3 minutes on each side until golden brown and caramelized.
- 2** Add 4 cloves garlic, 1 onion (sliced), 4 tbsp soy sauce, 3 tbsp mirin, 1 tbsp sake, and 1 tsp sugar to the pan with the pork belly. Pour in enough water to barely cover the pork, about 1 cup.
- 3** Bring the liquid to a boil, then reduce heat to low and cover. Simmer for 45-60 minutes, turning the pork belly every 15 minutes, until the meat is tender when pierced with a fork and the braising liquid has reduced by half.
- 4** Remove the pork belly from the braising liquid and let cool for 10 minutes. Slice into ¼-inch thick pieces and set aside. Strain and reserve the braising liquid.
- 5 Prepare the ramen broth**

In a large pot, combine 1 cup reserved braising liquid with additional chicken or pork stock if needed to make 6 cups total liquid. Add remaining soy sauce, miso paste if using, and any remaining garlic.
- 6** Bring the broth to a simmer over medium heat and cook for 15 minutes, stirring occasionally to dissolve the miso. Taste and adjust seasoning with salt or additional soy sauce.

- 7 Cook the ramen noodles**
Bring a large pot of water to a rolling boil over high heat. Add 4 portions fresh ramen noodles and cook according to package directions, typically 2-3 minutes, until just tender but still firm to the bite.
- 8** Drain the noodles immediately in a colander and rinse briefly with cold water to stop cooking. Shake off excess water.
- 9 Assemble the ramen bowls**
Divide the cooked noodles among 4 warmed bowls. Ladle the hot broth over the noodles, filling each bowl about $\frac{3}{4}$ full.
- 10** Top each bowl with 3-4 slices of chashu pork belly, 1 halved soft-boiled egg, and any remaining toppings such as sliced green onions, corn, spinach, or nori sheets. Serve immediately while hot.

Tips

Choose pork belly with even layers of fat and meat for the best texture and flavor. The fat renders during cooking, keeping the meat moist while adding richness to the dish.

Sear the pork belly before braising to develop a caramelized crust that adds depth of flavor. Don't skip this step—it makes a significant difference in the final taste.

For perfect soft-boiled eggs, cook for exactly 6-7 minutes in boiling water, then immediately transfer to an ice bath. This stops the cooking process and ensures a creamy, golden yolk.

Prepare the chashu pork up to 2 days ahead and store it in the braising liquid. This actually improves the flavor and makes assembly much quicker on serving day.

Taste and adjust your broth before serving. The saltiness and umami levels can vary depending on your miso paste and soy sauce brands, so season to your preference.

Keep all components hot when assembling. Warm your serving bowls with hot water, and have your broth at a simmer when ladling over the noodles.

Don't overcook the ramen noodles—they should have a slight chew (al dente). They'll continue to soften slightly in the hot broth.

Slice the chashu pork when it's slightly cooled or chilled for cleaner, more uniform pieces that won't fall apart when added to the ramen.