Perfect instant ramen



Consejo del chef

Top the ramen with sliced spring onions and some sesame.

Raciones para

- ❏ **800 ml** Water
- ❏ **2** Eggs
- ❏ Packs of instant tramen noodles
- ❏ **10 gr** Butter
- ❏ **2** Slices of American cheese
- ❏ Roasted sesame
- ❏ Spring onion stalk

1. Bring the water to a boil in a pot and put some more water in a saucepan to boil the eggs later.
2. When both are ready, add the noodles to the pot and cook for two minutes. Put the eggs in the saucepan and cook for five minutes.
3. Add the seasoning of the cooked noodles, stir, and remove from the heat. Peel the boiled eggs.
4. Serve ramen and add 5g of butter, one slice of cheese, and some more stock to each ramen plate. We want to melt both ingredients together to mix them with the stock. Halve the eggs and place one half over the cheese.

Chef's Notes

https://cookinglovers.teka.com/en/receta/instant-ramen-casero/