Tonkotsu

Easy Beginner Tonkotsu Ramen

Ingredients

Pork broth

- 4lbs Pork Neck and additonal fatty meat if more creamier
- 1/4 cabbage
- 1/2 onion
- 8 garlic cloves

Tare

- 150ml water
- 125ml of soy sauce
- 25ml of sake
- 15ml of mirin
- 1g instant shrimp dashi powder
- 9g msg
- 18g of sea salt - just before simmer heat

Toppings

- Green Onion
- Wood Ear Fungus
- Chashu

Instructions

1. Soak the pork bones in water for a few hours or overnight
2. Boil and collect the brown foam until white
3. Dump the water and rinse bones with finger or brush to knock brown clumps
4. Instant Pot: Pressure cook high for 1 hour
5. Boil open with cabbage, onion, and garlic for 1 hour or longer (aromatics in at the last hour)

I used to be a ramen chef; if you want the broth to be milky white, you need to add FATBACK and you need to STIR and AGITATE the bones periodically throughout the boil. Skim! The water should reduce by half by the end. Also add kombu, ginger, garlic and scallions as well into the broth, and finish with katsuobushi after turning the fire off. Let stand for about 30 minutes before straining.

When straining, press to get every single drop.

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