

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)

