



Welcome to the King Arthur Baking School's Virtual Ramen Made Easy class. In this class you will learn the basics of Ramen. We will walk you through the process of making fresh, chewy Ramen noodles from scratch. This class is geared towards making a quick, simple and very tasty bowl of Ramen. We will not be going in-depth into making the broth from scratch. Below you'll find a list of ingredients and equipment to have on hand and ready to go before class begins. Any prep work to be done before class is highlighted in yellow. We look forward to baking with you! Please scroll past the equipment list for your recipes.

A one-gallon zip-top plastic bag is highly recommended for this class. We will use it to help knead our dough.

Kansui can be made well in advance and stored indefinitely. Please make sure to prepare this before class. See recipe for instructions. Kansui can be purchased, but it is quite expensive. The same result can be achieved with baked baking soda.

We will be preparing a bowl of Ramen from beginning to end. If you're planning on eating your Ramen at the end of class, please have all toppings and protein (except soft-boiled eggs) prepared before class. If you're planning on eating your Ramen well after class ends, you can prepare your toppings after class.

INGREDIENTS (total amount needed for the class)

King Arthur Unbleached Bread Flour: 288 grams (1 1/3 cup plus 1 tablespoon)

Durum flour: 72 grams (1/2 cup plus 1 tablespoon) (optional), bread flour can be substituted

Salt: 1/2 teaspoon, plus more for seasoning

Baking soda: 36 grams (1/4 cup)

Brown sugar: 13 grams (1 tablespoons)

Cornstarch for dusting

Chicken broth: 1814 grams (8 cups), beef or vegetable broth can be substituted

Soy sauce: 225 grams (1 cups)

Mirin: 100 grams (3/8 cup)

Sake: 80 grams (3/8 cup) (optional)

Garlic: 2 cloves

Fresh ginger: 1 large piece, approximately 2" to 3" long

Green onions: 3 to 4 stalks

Eggs: 4 (optional topping)



Star Anise: 1 (optional)

Water: 195 grams (3/4 cup plus 1 tablespoon)

We will demonstrate how to make soft-boiled eggs in class.

Here is a list of common Ramen toppings: Bok choy, fish cakes, menma (pickled bamboo shoots), bean sprouts, mushrooms, green onions, nori seaweed. Please cook any toppings that need to be cooked before class. For instance, mushrooms, corn, spinach.

Please feel free to choose toppings you like, don't feel constrained by these examples. You can use any kind of protein you like, prepared in any way you like: chicken, beef, pork, fish or tofu. Please have your protein prepared before class.

EQUIPMENT

Scale (preferred) or measuring cup set

Pasta machine (highly recommended), spaghetti cutter preferred, but not required

Measuring spoons

Liquid measuring cup

Mixing bowls

One-gallon zip-top plastic bag

Sharp chef's knife

Cutting board

Strainer/sieve

Pots (1 large and 1 small)

Rolling pin

Parchment paper or silicone baking mat

Baking sheet

Ramen bowls or large soup bowls

Spider or tongs or colander

Ice