

～ Simply recipe for 『Hosaki Menma in brine』 ～

Product Development Room

Tsukemen (dipping noodles)



【Hosaki Menma (tip of bamboo shoots) in brine】



*Please storage in refrigeration, and enjoy in 3 days after open the seal.

《 Ingredients (for 1 people) 》

- ① Chinese noodles (1 bag)
- ② Hosaki Menma (3 pieces)
- ③ Boiled egg (half)
- ④ Pork (2 pieces)
- ⑤ Ramen sauce and water (proper quantity)
- ⑥ Long green onion (proper quantity)
- ⑦ Soy sauce (proper quantity)
- ⑧ Sugar (proper quantity)
- ⑨ Cooking wine (proper quantity)

《 Cook method 》

- ① Wash off the salt of the Hosaki Menma.
- ② Boil the pork with water, soy sauce, cooking wine, and sugar.
- ③ Peel the boiled egg and boil it with water, soy sauce and sugar.
- ④ Boil the Chinese noodles and cold by cold water.
- ⑤ Cold the Ramen sauce by cold water, and then put all the ingredients into the dish.

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