



Sichuan Style Tantan Ramen

Stir fry ginger, ground pork, bamboo shoot and shitake mushroom. Add Tantan Soup Base, stir fry until juice is gone. Mix Tantan Soup base and hot water/broth (ratio 1:8). Serve with noodle, vegetables, stir fried pork. Finish with sprinkle Sichuan Pepper and Sichuan Pepper oil on top.



Cold Tantan Ramen

Mix Tantan Soup Base with cold water (ratio 1:2). Rinse boiled noodle with cold water, then drain water from noodle. Sprinkle Tantan Soup to Noodle and serve with vegetable and miso meat. Add Chili



Dipping Tantan Ramen

Boil Tantan Soup Base and hot water/Broth (ratio 1:4). Serve with noodle, vegetable, chashu and Tantan Dipping Soup. Add chili oil and vinegar with preference.

RAMEN SOUP BASE **ETANTAN**



INGREDIENTS: Sesame Seed Paste, Soy Sauce (Water, Soybeans, Wheat, Salt, Sodium Benzoate (preservative)), Sugar, Chili Oil (Soybean Oil, Dried Chili Peppers), Salt, Water, Soybean Paste (Water, Soybeans, Rice, Salt), Sesame Seed Oil, Monosodium Glutamate, Canola Oil, Salted Mirin (Sake (Water, Rice, Koji), High Fructose Corn Syrup, Sugar, Salt, Water, Yeast Extract), Chili Bean Sauce (Salted Chili Peppers (Chili Peppers, Salt), Water, Fermented Soybean Paste (Water, Salt, Soybeans, Wheat Flour), Fermented Broad Bean Paste (Broad Beans, Water, Salt, Wheat Flour), Sugar, Modified Corn Starch, Chili Pepper Powder, Dehydrated Garlic, Soybean Oil, Lactic Acid, Disodium Inosinate, Disodium Guanylate), Gochujang (Water, Sugar, Red Chili Peppers Powder, Fermented Soybean Paste (Water, Soybeans, Rice, Salt, Alcohol), Pear Puree Concentrate, Salt, Salted Sake (Sake (Water, Rice, Koji), Salt), Onion Powder, Garlic Powder, Yeast Extract, Rice Vinegar, Sesame Oil, Paprika Powder, Corn Starch), Savory Umami Seasoning (Hydrolyzed Soy Protein, Monosodium Glutamate, Sugar, Salt, Disodium Inosinate, Disodium Guanylate, Yeast Extract, Calcium Silicate, Canola Oil), Distilled Vinegar, Garlic Puree, Chili Pepper, Sodium Alginate, Paprika Oleoresin Color, Yeast Extract, Disodium Inosinate, Disodium Guanylate, Black Pepper.

CONTAINS: Sesame, Soybeans, Wheat

DIRECTIONS:

Add 6 parts hot water to 1 part of soup stock for the noodles. Refrigerate after opening. Shake well before use.

