



# Akari's Recipe: Beef Ramen with Tomato and Celery

## Ingredients (for 2 servings)

- 10.5 oz (300 g) beef steak, cut into bite-sized cubes
- 1 large tomato (about 7 oz / 200 g)
- 1 celery stalk (about 3.5 oz / 100 g), leaves and stalk separated, stalk finely chopped
- 8 1/2 cups (2 L) water
- 1 Tbsp soy sauce
- 2/3–1 tsp salt, or to taste
- Finely chopped garlic, to taste
- 2 servings Chinese-style noodles



## Instructions



### Step 1. Make the Broth

In a large pot, combine the beef, celery leaves, water, and tomato. Bring to a strong simmer over medium-high heat. Once it starts to boil, skim off any foam or scum. Reduce to a low simmer and cook, uncovered, for about 1 hour. Turn off the heat and let it rest for 30 minutes.



### Step 2. Cook the Noodles

In a separate pot, cook the Chinese-style noodles according to the package instructions. Drain, rinse lightly under running water to remove excess starch, then drain again and divide into serving bowls.



### Step 3. Finish the Soup

Reheat the broth over medium heat until it starts to simmer. Remove the celery leaves and lightly crush the tomato with a ladle to release its flavor. Season with soy sauce and salt to taste.



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#### Step 4. Assemble

Pour the hot broth over the noodles. Top with finely chopped garlic and chopped celery stalks as desired. Serve immediately.



#### Tips:

- For a smoother texture, blanch and peel the tomato before cooking.
- To add a hint of spice, simmer a star anise with the broth or sprinkle cumin powder just before serving.

