



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 ½ 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



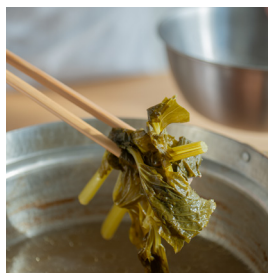
Step 1. Make the Broth

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.

