

# The Classic Ramen Egg Recipe: Flavor and Simplicity

Ramen eggs, known as **ajitama**, are a staple in Japanese cuisine, often served as a rich, flavorful topping for ramen dishes. Their creamy, soft yolks and savory marinade make them an irresistible addition that enhances any bowl of ramen. This classic ramen egg recipe is simple yet delicious, allowing you to create restaurant-quality ajitama at home.



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## [The Classic Ramen Egg Recipe: Flavor and Simplicity](#)

### Ingredients

- **4 large eggs**
- **1/4 cup soy sauce**
- **1/4 cup mirin** (Japanese sweet rice wine)
- **1/4 cup water**
- **1 tablespoon sugar**
- **1 teaspoon rice vinegar** (optional, for a touch of acidity)

### Instructions

#### Step 1: Prepare the Marinade

1. **Combine Ingredients:**
  - In a medium bowl, mix together the **soy sauce, mirin, water, sugar, and rice vinegar** (if using). Stir until the sugar is dissolved.

#### Step 2: Soft-Boil the Eggs

1. **Boil Water:**
  - Fill a saucepan with enough water to cover the eggs and bring it to a rapid boil.
2. **Add Eggs:**
  - Carefully place the eggs into the boiling water using a slotted spoon to avoid cracking.
3. **Set a Timer:**
  - Boil the eggs for **6 to 7 minutes**:
    - **6 minutes** for a runny yolk.
    - **7 minutes** for a creamier yolk.

#### Step 3: Cool the Eggs

1. **Prepare Ice Bath:**
  - While the eggs are cooking, fill a large bowl with ice and water.
2. **Transfer Eggs:**

- Once the timer goes off, quickly transfer the eggs to the ice bath and let them cool for about **5 to 10 minutes**. This will stop the cooking process.

#### **Step 4: Peel the Eggs**

##### **1. Peel Carefully:**

- Gently crack the eggshells on a hard surface and peel the eggs under running water to help remove the shells smoothly.

#### **Step 5: Marinate the Eggs**

##### **1. Place in Marinade:**

- Put the peeled eggs in a resealable plastic bag or a shallow dish. Pour the marinade over the eggs, ensuring they are fully submerged.

##### **2. Refrigerate:**

- Seal the bag or cover the dish with plastic wrap. Let the eggs marinate in the refrigerator for at least **30 minutes**, but for best results, let them sit overnight.

#### **Step 6: Serve the Ramen Eggs**

##### **1. Slice and Serve:**

- When ready to serve, cut the marinated eggs in half and place them on top of your ramen bowl.

##### **2. Garnish (Optional):**

- For added flavor, sprinkle some chopped green onions, sesame seeds, or nori flakes on top.

#### **Tips for Making the Perfect Ramen Eggs**

- **Use Fresh Eggs:** Fresh eggs will peel more easily and provide a better texture.
- **Adjust Marinade:** Feel free to customize the marinade by adding ingredients like garlic or ginger for additional flavor.
- **Store Leftover Marinade:** If you have leftover marinade, you can reuse it for a second batch of eggs, but discard it after contact with raw eggs.

#### **Conclusion**

The classic ramen egg recipe is a testament to the beauty of simplicity in cooking. With just a few ingredients and straightforward steps, you can create delicious ajitama that will elevate your ramen experience. Whether you're hosting a dinner party or simply enjoying a cozy night at home, these flavorful ramen eggs are sure to impress.

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