

Homemade Ramen Egg Recipe for Any Occasion

Ramen eggs are a staple in Japanese cuisine, enhancing bowls of ramen with their rich, custardy yolks and flavorful marinade. Making homemade ramen eggs is easy and requires only a few ingredients. Whether you're preparing a cozy ramen night or want to elevate your dishes, this recipe is a must-try!



Scoop.it:[Japanese Ramen Egg Recipe with Tips and Tricks](#)

Spotify:[Easy Ramen Egg Recipe for Beginners](#)

Twitter:[Ramen Egg Recipe: A Step-by-Step Guide](#)

Youtube:[How to Make the Perfect Ramen Egg Recipe](#)

Blogger:[ramen egg recipe](#)

Google My Maps:[ramen egg recipe California](#)

Google Site View:[ramen egg recipe](#)

Drive folder image:[ramen egg recipe](#)

Google Sheet link:[ramen egg recipe](#)

Drive Folder:[ramen egg recipe](#)

Website:[ramen egg recipe Happy Sashimi](#)

[Homemade Ramen Egg Recipe for Any Occasion](#)

Ingredients

For the Eggs:

- **4 large eggs** (fresh is best)

For the Marinade:

- **1/4 cup soy sauce** – adds umami depth.
- **1/4 cup mirin** – a sweet rice wine for flavor balance.
- **1/4 cup water** – to dilute the soy sauce.
- **1 tablespoon sugar** – enhances the sweetness of the marinade.

Tools Needed

- **Saucepan** – for boiling the eggs.
- **Ice bath** – a bowl filled with ice and cold water.
- **Container or ziplock bag** – for marinating the eggs.
- **Timer** – to keep track of cooking time.

Step-by-Step Instructions

Step 1: Prepare the Marinade

1. In a mixing bowl, combine **soy sauce**, **mirin**, **water**, and **sugar**.
2. Stir the mixture until the sugar is fully dissolved. This savory-sweet marinade is essential for flavorful ramen eggs.

Step 2: Soft-Boil the Eggs

1. Fill a saucepan with enough water to cover the eggs completely. Bring the water to a rolling boil.
2. Carefully lower the eggs into the boiling water using a spoon or ladle.
3. Boil the eggs for exactly **6 minutes and 30 seconds** for a perfectly soft custard yolk. This timing is crucial for achieving the right texture.

Step 3: Prepare the Ice Bath

While the eggs are boiling, fill a large bowl with ice and cold water. This ice bath will stop the cooking process immediately and make peeling easier.

Step 4: Cool the Eggs

Once the eggs are done boiling, transfer them to the ice bath. Let them sit for about **10-15 minutes** to cool completely.

Step 5: Peel the Eggs

1. After cooling, gently tap the eggs against a hard surface to crack the shell.
2. Carefully peel the eggs under running water to help remove any stubborn shell pieces without damaging the egg.

Step 6: Marinate the Eggs

1. Place the peeled eggs into a container or ziplock bag.
2. Pour the marinade over the eggs, ensuring they are fully submerged. If using a ziplock bag, remove excess air to ensure full coverage.
3. Seal the container or bag and refrigerate for at least **4 hours**, or overnight for deeper flavor infusion.

Step 7: Serve Your Ramen Eggs

Once marinated, remove the eggs from the marinade. Slice them in half to reveal the beautiful custard yolk. Place them on top of your ramen or enjoy them as a savory snack.

Tips for Perfect Homemade Ramen Eggs

- **Timing Is Key:** Stick to the boiling time of **6 minutes and 30 seconds** for the best texture.
- **Fresh Eggs:** Fresh eggs will yield better results and are easier to peel.
- **Marinate Longer for More Flavor:** If you have time, marinate the eggs overnight for a richer flavor profile.

Enjoying Ramen Eggs Beyond Ramen

These ramen eggs are versatile and can be enjoyed in various ways:

- **On Rice:** Serve them over steamed rice for a simple and delicious meal.
- **In Salads:** Add to salads for a protein boost and added flavor.
- **As a Snack:** Enjoy them on their own as a nutritious snack.

Conclusion

Homemade ramen eggs are a simple yet rewarding addition to your cooking repertoire. With their creamy yolks and savory marinade, they elevate any dish, from ramen to rice bowls. Try this recipe for your next meal, and delight in the flavors of these exquisite eggs!

For more delicious recipes and culinary tips, visit **Happy Sashimi**:

- **Business Name:** Happy Sashimi
- **Address:** 2714 Pinole Valley Road, Pinole, CA 94564
- **Phone:** (510) 758-8881
- **E-mail:** info@eathappysashimi.com
- **Owner:** Chris Wong

Follow us on social media:

- **Website:** [Happy Sashimi](#)
- **Facebook:** [Happy Sashimi on Facebook](#)
- **Twitter:** [Happy Sashimi on Twitter](#)
- **Instagram:** [Happy Sashimi on Instagram](#)
- **Pinterest:** [Happy Sashimi on Pinterest](#)
- **YouTube:** [Happy Sashimi on YouTube](#)
- **Map:** [Find us here](#)

Hashtags: #happysashimi #Sashimi #JapaneseCuisine

Related Posts:

[Authentic Ramen Egg Recipe: Soft, Flavorful, Delicious](#)

[Ramen Egg Recipe with Detailed Cooking Instructions](#)

[How to Make Ramen Eggs with a Perfect Custard Yolk](#)

[The Best Way to Make Ramen Eggs at Home](#)

[Homemade Ramen Egg Recipe for Any Occasion](#)