

## -- Menu --

**Tonkotsu Ramen (p.61)** - Tonkotsu Broth (p. 25) / Chasu Pork (p. 45) / Black Garlic Oil (p. 30) / Garlic Puree (p 30) / Soy Sauce Egg Yolk (p. 47) / Fresh Ramen Noodles (p. 38) / Gyoza Pork (p.135) w/ Chilli Ginger Sauce (p. 136)

## Schedule ---

### Day Prior

10 am Grocery Run  
6pm Pig Feet In Cold Water  
Gyoza Wrappers in Fridge to thaw

### Day Of

6 am Start Broth & go back to sleep  
  
9 am Make Toasted Baking Powder  
Make Black Garlic Oil  
Make Ginger Chilli Oil  
  
10 am Make Soy Sauce Yolk  
  
11am Make Noodles  
  
1pm Start Chasu Pork & get in oven  
  
3pm Mix & Form Gyoza & Chill  
  
630pm Cook Gyoza & Plate  
  
7pm Strain Broth  
Serve Broth & Assemble  
715pm EAT

## Grocery List\*\* ---

### Butcher

8 Pig Feet, halved lengthwise  
2lb,12oz pork belly  
7oz mince pork

### Asian Market

Large Soy Sauce  
Mirin  
Sesame Oil  
Gyoza wrappers  
White Cabbage  
Rice Vinegar  
2 bunch Spring onions  
6 in Ginger root  
5 Heads Garlic  
2 large White Onions

### Grocery Store

Baking Powder  
Eggs  
White bread Flour  
Pastry Flour

\*\*This list may not be complete due to what I already had on hand. Be sure to double check to make sure you have all ingredients listed in the recipes