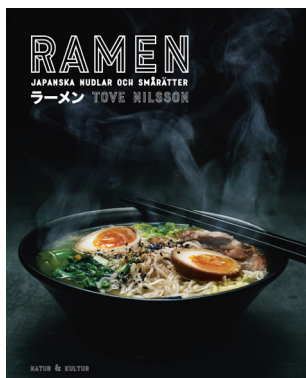


RAMEN – JAPANESE NOODLES & SMALL DISHES



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Ramen – Japanska nudlar och smårätter

Tove Nilsson

190 x 240, 144 p

It all begins with being served a large bowl filled to the brim with smoking hot broth. The taste has been maximised with algae, miso, dried fungi and fish. The broth has a perfect surface with small droplets of fat. Thin and springy noodles are folded in the bowl topped with sashimi-marinated side of pork or chicken that has boiled for up to 48 hours, a bobbing soya-marinated egg and various toppings.

From the first slurp of the bowl you are a ramen addict. There are few dishes as addictive as ramen. From the grottiest diners in Tokyo to the hottest establishments in LA you can be served the most complex flavour combinations.

Ramen – Japanese noodles & small dishes consists of around 50 recipes with a focus on homemade broth and ramen noodles, but also dishes like soba, udon, gyoza, okonomiyaki, takoyaki and tempura.



About the author

Tove Nilsson is a chef and food writer. She appears regularly in Sweden's top food journals, as a guest on TV4's *Nyhetsmorgon* and on the radio. She has over the years slurped ramen all over the world: New York, London, Los Angeles, Berlin, Oakland and Tokyo. From the first bowl she became an addict and has searched ceaselessly for the ultimate broth and the best noodles.



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