

MISO RAMEN BACON YAKITORI, MISO GLAZE, SESAME RAMEN CRUNCH

Chef Robert Danhi

ASSEMBLY/SERVICE

Yield: Amounts are for each skewer

Ingredients

Rendered Bacon Fat	as needed
Pork Skewers (<i>Sub-recipe</i>)	1 each
Miso Glaze (<i>Sub-recipe</i>)	3 gm
Shaved Shiso Leaves	3-5 ribbons
Sesame Ramen Crunch (<i>Sub-recipe</i>)	2-3 gm

Method

1. Heat grill over medium heat, clean and oil well.
2. Brush both sides of bacon ramen Yakitori with bacon fat.
3. Grill yakitori until they have grill marks and are cooked through.*
4. Remove from grill, brush lightly with miso glaze.
5. Sprinkle with shiso leaves.
6. Then dust with sesame ramen mixture.

*Optional: Create marks on hot grill, bake in oven as needed to complete cooking and re-heat.



PORK SKEWERS (*Sub-recipe*)

Chef Robert Danhi

Yield: 25 Skewers

Ingredients

Diced Shrimp (1/4" max.)	150 gm
Minced Smoked Bacon Fat	30 gm
Beaten Whole Egg	25 gm
Mirin	15 gm
Shiro Miso	15 gm
Oyster Sauce	8 gm
Cornstarch	3 gm
Ground Black Pepper	.03 g
JSL Professional Products™ Cooked	
Ramen, cut 1-2"	100 gm
Rendered Small Diced Bacon*	50 gm
Shaved Green Onions	5 gm
Double Prong Mini Skewers - 4"	20-25 pieces

PORK SKEWERS (Sub-recipe)

Cont'd.

Method

1. Chill ingredients very well, also chill work bowl and blade of food processor.
2. Combine shrimp, bacon fat, egg, mirin, miso, oyster sauce, cornstarch and black pepper and puree until very smooth and mixture begins to “pull together”.
3. Transfer to mixing bowl. Fold in the cooked ramen noodle, cooked bacon and green onions.
4. Portion into 10-15 gram balls (using wet hands), form into rectangle shape, molded around flat double pronged skewer.

***Rendering Bacon:** Heat small sauce pan over medium-low heat. Add diced bacon, cook, stirring often until fat renders, as it gets closer to deep golden brown stir more often. There is a 30% yield cooked bacon, so begin with 150 gm of raw bacon for the 50 gm needed above.

MISO GLAZE (Sub-recipe)

Chef Robert Danhi

Yield: 1/2 cup

Ingredients

Shiro Miso (light color - soy/rice based)	110 gm
Mirin	30 gm
Granulated Sugar*	30-40

Method

1. Whisk until smooth - rest at least one hour. Whisk again.

***Sugar:** Amount varies on salt content of miso.

SESAME RAMEN CRUNCH (Sub-recipe)

Chef Robert Danhi

Yield: 1/4 cup

Ingredients

Deep-fried JSL Professional Products™ Ramen Noodles	25 gm
Toasted Un-Hulled Sesame Seeds	15 gm
Fried Shallots	10 gm
Fried Garlic	10 gm
Sriracha Flakes	10 gm
Dried Red Shiso	5 gm
Shaved/Thin Strips Katsuobushi	2 gm

SESAME RAMEN CRUNCH (Sub-recipe)

Cont'd.

Method

1. Toss ingredients well.
2. Keep in covered shaker