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Klissstoriss



## Dashi ingredients in Instant Pot ramen broth?

So I've been perusing [/u/ramen\\_lord](#)'s awesome book for my next ramen project. I'm going with a simple chicken chintan ramen, Tokyo style. My question is: how can I add the dashi ingredients (I wanna use kombu, katsuobushi and shiitake) at the end of the cook if I'm using a pressure cooker? I don't want to boil these ingredients, for obvious reasons, so I'm at a loss.

Should I just make an overnight dashi and 'fortify' the broth later with it, separately? Or is there a simpler method that I'm overlooking (could not find the answer in the book)? I used to do my own twist on tonkotsu ramen on the stove top, by using both ichiban and niban dashi during the whole cook time (except during the bones preboil to skim impurities), but I'm thinking I could have been losing some flavour this way.

TiA!



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sfchin98 • 2y ago •

I think after the pressure cook is over, you should be able to add the dashi ingredients and let them steep in the still hot stock for 20 minutes or so? The shiitake you could arguably put in during the entire pressure cook, but it may make your stock too heavily mushroom flavored.



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Desperate\_Command948 • 2y ago •

In a steamer basket on top? You probably need to stand the basket on a trivet so it'll be fully above the liquid; I use an 8" inexpensive fine mesh sifter/ chinois when there are things I want "the essence of" but don't want them in the broth.



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