



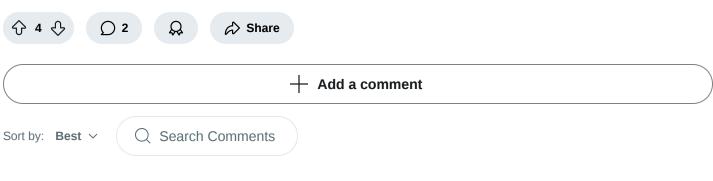
••

Dashi ingredients in Instant Pot ramen broth?

So I've been perusing <u>/u/ramen_lord</u>'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 and 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!





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.





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/ chinoises when there are things I want "the essence of" but don't want them in the broth.



How do restaurants get their stir fry so crispy and flavorful?

Skip to main content



Log In

135 upvotes · 40 comments



r/Cooking • 2 yr. ago

Shirataki ramen?

13 upvotes · 22 comments



r/Cooking • 2 yr. ago

Curry Tasting Bland - Cooking Help (Info in Comments)

4 upvotes · 13 comments



r/AskCulinary • 9 days ago

Making a beef Wellington for my girlfriend and the butcher sliced my proscuutto way too thick. Can I slice it thinner myself or am I screwed?

240 upvotes · 41 comments



r/cookingforbeginners • 2 yr. ago

Can we turn chicken broth into udon soup base easily?

10 upvotes · 12 comments



r/AskCulinary • 12 days ago

Should I just start over (insanely salted dry brine turkey)?

109 upvotes · 109 comments



r/AskCulinary • 11 days ago

What happens if I use the solidified fat on the refrigerated turkey stock to make the roux to make gravy with said turkey stock?

167 upvotes · 60 comments



r/EatCheapAndHealthy • 2 yr. ago

How to use frozen veggies in a crockpot chili?

12 upvotes · 8 comments



r/ramen • 2 yr. ago

How strict is Shoyu Ramen Broth?

3 upvotes · 5 comments



r/AskCulinary • 26 days ago

Skip to main content



Log In

400 upvotes · 25 comments



r/AskCulinary • 11 days ago

My mom's oven has both an air-fry and convection setting. I've always thought they were the same thing- what is the difference between the two?

197 upvotes · 41 comments



r/AskCulinary • 12 days ago

I accidentally made breadcrumb "candy" as a topping and cannot figure out how to recreate it.

177 upvotes · 36 comments



r/Cooking • 27 days ago

What happened to potatoes? I havent gotten fresh ones in maybe a year.

598 upvotes · 308 comments



r/Cooking • 1 day ago

Why is it that whenever I buy a brand new bag of frozen fruit it immediately gets freezer burn?

235 upvotes · 64 comments



r/Cooking • 26 days ago

Why can't I get basic baked potatoes correct?!

110 upvotes · 170 comments



r/ramen • 2 yr. ago

So I'm making instant ramen with a premade jar of kimchi.

5 upvotes · 8 comments



r/ramen • 2 yr. ago

Opinions on powdered kombu dashi?

3 upvotes · 1 comment



r/Cooking • 15 days ago

If I cracked an egg into a bowl, then added boiling chili, would it cook?

404 upvotes · 116 comments



r/Cooking • 3 days ago

What am I doing wrong with my roasted potatoes?

Skip to main content

Log In

High quality Ramen broth paste

10 upvotes · 13 comments



r/Cooking • 23 days ago

How do you make a turkey not dry?

141 upvotes · 489 comments



r/Cooking • 18 days ago

Uses for miso in non-Asian cooking?

110 upvotes · 180 comments



r/Cooking • 28 days ago

How do Chinese Restaurants make their egg fried rice so damn moist??? I feel like mine is so dry everytime I make it?

1.4K upvotes · 399 comments



r/Cooking • 14 days ago

I bought a quarter wheel (23 pounds) of parmeggiano reggiano for \$11 because it was mis-labeled as .42 lbs. What should I make with it?

14K upvotes · 1.2K comments

Related discussions

Best Shin Ramen Recipe

Best Ramen Recipe

TOP POSTS



Reddit

reReddit: Top posts of February 25, 2023



Reddit











reReddit: Top posts of 2023