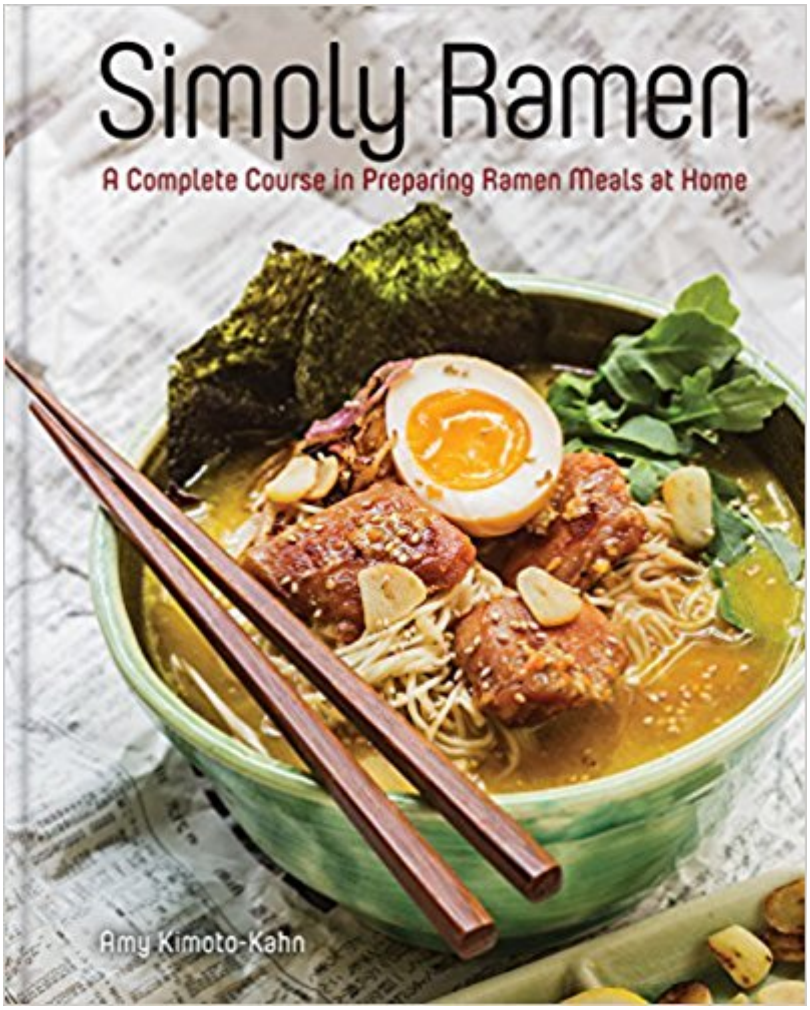
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Simply Ramen: A Complete Course In Preparing Ramen Meals At Home



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Synopsis

Make delicious and healthy homemade ramen noodle recipes fast and easy!Whether you are cooking for one or twelve, Simply Ramen brings homemade ramen to your table with a delicious fusion of seventy recipes, including soup bases, noodles, toppings, and sides.Author Amy Kimoto-Kahn shows you how to put together a bowl of piping hot ramen in a myriad of ways with a choice of four soup bases, ramen noodles (homemade or store-bought), and traditional and non-traditional ingredients. Enjoy bowls of pork, chicken, and beef ramen. Or branch out with seafood, vegetarian, and spicy soups--and even cold ramen and a breakfast version topped with bacon and a poached egg. Make your soup base in advance and you have a quick, easy, and special midweek family meal.Try your hand at:-Cheese Ramen-Chicken Meatball Ramen-Chorizo Miso Ramen-California Ramen with crabmeat, avocado, and cucumber-Crispy Greens Ramen with Swiss chard, kale, and Brussels sproutsWith easy-to-follow step-by-step instructions and mouthwatering photos, Simply Ramen will turn your kitchen into a ramen-ya for family and friends.

Book Information

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Customer Reviews

"Ramen, in all its many variations, starts out simple. A simple stock, a simple tare, and some simple noodles. It is from these simple roots that home chefs can let their imaginations run wild. Amy Kimoto-Kahn lays the groundwork in the first few pages of her debut cookbook, then gives the home ramen chef enough ideas to satisfy their slurp cravings for years to come." - Brian MacDuckston,

Ramen Blogger (www.ramenadventures.com)"The book is full of such wonderful ideas. I salute Amy Kimoto-Kahn! So many different styles and tastes, it’s a great way to bring ramen to your table." - Tomaharu Shono, Ramen Creator (menya-shono.com)"Amy was one of my best students, and I hope that her cookbook helps to spread ramen all over the world!" - Sensei Miyajima Rikisai, Miyajima Ramen School (Osaka, Japan)"Whether you are cooking for one or twelve, Simply Ramen brings homemade ramen to your table with a delicious fusion of seventy recipes, including soup bases, noodles, toppings, and sides.Author Amy Kimoto-Kahn shows you how to put together a bowl of piping hot ramen in a myriad of ways with a choice of four soup bases, ramen noodles (homemade or store-bought), and traditional and non-traditional ingredients." - PBS.org

Amy Kimoto-KahnÃ Â was born in Fullerton, California and now lives with her family in the San Francisco Bay Area. She is Yonsei, or fourth-generation Japanese-American, and a mom of three. She is a graduate of the Miyajima Ramen School in Osaka, Japan, and has taught a popular series of Asian-inspired cooking classes for Williams-Sonoma. She shares her Japanese-American homestyle, kids-will-like-it-too recipes on her blog, EASY PEASY JAPANESEY. When she is not cooking, she runs a mom-focused marketing firm, Fat Duck Consulting that she founded in 2008. SheÃ Â wasÃ Â selected to be a judge for the 2016 Edible Communities EDDY Awards.

Having spent 10 years in Japan, I have developed a picky and discerning palate for Ramen. I also crave it at least once a week, and restaurants that serve up authentic ramen are very few and far between (trust me, we’ve tried several!) Amy Kahn’s Simply Ramen recipes are the real deal. She outlines the process in making ramen from soup base (the Miso base is UNREAL... so rich and flavorful, with complexity and depth.. and it keeps for at least 10 days in the fridge if you make a full batch, and only gets better with time), noodles from scratch, and traditional toppings - my favorite, is the chashu (BBQ pork) that you braise in a soy-based liquid, that you can later re-purpose for seasoned boiled eggs. Everything is fool-proof, and the options are limitless. I really like how she breaks the book into several sections - Beef, Pork, Vegetable, Seafood, and Spicy, so that it appeals to virtually any demographic. (Yes, you can enjoy ramen as a vegetarian too!) The outline of the book in a way mirrors the way you build out a bowl of ramen - a step-by-step process that you can customize and make your own. The best part, is that she introduces creative additions,such as chorizo, karaage (Japanese fried chicken), even lobster as specialty ingredients. Lastly, a bowl of ramen isn’t complete as a Japanese meal, without a few sides. Whether it’s age-dashi tofu, Japanese potato salad, or my personal favorite, "korokke" (or croquettes with potatoes and ground

beef), Simply Ramen has everything covered. With the limitless possibilities, no bowl of ramen ever needs to be the same again!This book has immediately become a staple in my collection - the photos are mouth-watering, and Amy Kahn incorporates stories of her first journey with this book including a narrative of her family life and tour of Japan... it's a unique piece of art that has been thoughtfully curated and enables Japanese cuisine to be accessible by anyone. You won't regret this for yourself, or as an awesome gift for a friend.

I love ramen and have been taking shortcuts when making it at home. My homemade ramen wasn't "bad" per se, but certainly not great. This book is changing that. When I really like about this book is that it doesn't just present recipes, but tells you what (and how) some of the ramen should be made ahead of time as well as how to properly build the bowl.If you like ramen, this is definitely a worthwhile purchase.

As a vegetarian, I'm always looking for cook books that not only have non-meat recipes, but also give options to change things up! I'm a huge fan of the poached egg options and spicy tofu. I love the non-traditional recipes, like the winter squash option. Delicious!!

The title says it all! Finally a cookbook that teaches you how to make incredibly delectable ramen dishes for your whole family while keeping it real and making it simple for you to prepare. Amy Kimoto-Kahn writes from her heart and so personally that you feel like you have a friend in your kitchen. In my house, ramen is the go-to meal for my 3 kids under the age of 7. But now with this book, we have totally kicked it up a notch and are prepping ingredients together while making mealtimes fun. My little ones love leafing through the book to decide which recipe we'll cook for dinner and have so many favorites like the Chicken Meatball and the Kalua Pork, but it's the Good Morning Ramen that is their total treat as they feel like they're eating dinner for breakfast. If you love wholesome and delicious food that keeps it effortless, satisfies every palate and makes you look good, this should be on hand in your kitchen at all times. Everyone should make this their Mother's little helper :) Great job Amy. My family can't wait for the next one.

What a great cookbook! As a somewhat skilled cook exploring a new type of cuisine for our family, I found this cookbook to be visually enticing, well organized and filled with many delicious dishes. Instructions were quite clear and the ingredients lists were not overly cumbersome. I was able to find everything I needed in our local Asian Foods Specialty Grocery. I appreciated the inclusion of

so many vegetarian dishes. This book is a treasure, more impressive as a first publication by Amy Kimoto-Kahn. I certainly hope she follows up with more treats from her kitchen. This cookbook feels like a personal sharing from her to the reader. I will get this book worn and dirty very soon as it is getting extensive use.

I've only made a couple of the sides so far, and they taste good enough - if the full bowls of ramen are as good, I may come back later and adjust up by a star. However, at this point, I'm only rating as three stars because I find the cookbook to be poorly edited, in a way that makes the precise instructions difficult to understand. I wouldn't deduct points for this if it were just issues in the descriptive text, but when the actual steps of the recipes are unclear, that's a problem for me.

I love ramen but have never had the courage to make it myself before. Amy makes it easy! And the recipes can even work for my kids who don't like soup (I know, I know...), because I can feed them the yummy toppings and parts separate from the broth. Then my husband and I get the whole delicious shebang!

Great book. I am now going to start making the ramen noodles and did not know about the process. Recipes good and easy to follow. Looking forward to getting into this book. Sushi and the like is for other, give me the noodles and all the other wonderful flavors of ramen dishes. Great book.

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