



## Black Garlic Ramen

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
2 Cup	15 MIN	20 MIN		10

Black garlic ramen is a rich and flavorful noodle soup made with deep, umami-packed broth and the unique sweetness of black garlic. It delivers a bold, restaurant-style experience in every bite. This recipe combines simple ingredients with powerful flavors to create a comforting and satisfying meal. Perfect for ramen lovers, it brings gourmet taste to your home kitchen.

### Ingredients

- 2 packs ramen noodles
- 4-5 cloves black garlic
- 3 cups broth (chicken or vegetable)
- 1 tablespoon soy sauce
- 1 teaspoon sesame oil
- 1 tablespoon oil
- Salt and pepper to taste
- Optional: boiled egg, green onions, mushrooms

### Recipe Summary

- Prep Time: 15 minutes
- Cook Time: 20 minutes
- Total Time: 35 minutes
- Servings: 2
- Course: Main Dish
- Cuisine: Japanese-inspired

## Cooking Method

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### Instructions

1. Heat oil in a pot over medium heat.
2. Add black garlic and mash slightly.
3. Pour in broth and bring to a simmer.
4. Add soy sauce and sesame oil.
5. Cook for **10-15 minutes** to develop flavor.
6. Add ramen noodles and cook according to package instructions.
7. Taste and adjust seasoning.
8. Serve hot with toppings like egg, green onions, or mushrooms.

## Cooking Tips

- Use high-quality broth for best flavor
- Mash garlic well to release flavor
- Add toppings for texture and richness

## Variations

- Add chicken, pork, or tofu
- Add chili oil for spice
- Add corn or spinach
- Use miso for deeper flavor

## What to Serve with Black Garlic Ramen

- Dumplings
- Stir-fried vegetables
- Rice dishes
- Light appetizers

## Storage

Store broth separately in the refrigerator for up to **2 days**.

## Reheating

Reheat broth and add fresh noodles if possible.

## Frequently Asked Questions

### What makes black garlic special?

It has a sweet, rich, umami flavor.

### Can I use regular garlic instead?

Yes, but flavor will be different.

### Is this ramen spicy?

No, but you can add spice if desired.

### Recipe Author

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