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Taiwan restaurant serves crocodile-foot ramen – 6th July 2023

Level 0

Ramen is popular around the world. It is Chinese-style noodles in a soy or miso broth. Toppings include pork, seaweed and bamboo. A restaurant in Taiwan has a new ingredient – crocodile foot. Photos of it have spread on social media. Internet users call it "Godzilla ramen". There is a long wait to eat at the restaurant.

The ramen is \$50 a bowl. It takes three hours to cook. The chef makes just 10 feet a day. He uses 40 types of ingredients. He cooks the foot in the broth. Some customers are "afraid" to try the ramen. Many customers say it tastes like chicken." In Taiwan, it is legal to eat crocodiles that are not protected.

Level 1

Ramen is popular around the world. It is Chinese-style wheat noodles in a soy sauce or miso broth. Common toppings include pork, dried seaweed, and bamboo shoots. The Witch Cat Kwai restaurant in Taiwan has added a new ingredient – crocodile foot. Photos of it have spread on social media. Internet users call it "Godzilla ramen". There is a long waiting list to eat at the restaurant. It is fully booked.

At \$50 a bowl, the ramen is not cheap. It takes about three hours to cook. The chef makes just 10 feet a day. He uses 40 types of ingredients. First, he cleans the foot. Then, he puts spices on it. Finally, he cooks it in the broth. Some customers are "afraid" to try it. The chef said: "A lot of customers say crocodile meat tastes like chicken." In Taiwan, it is legal to eat crocodiles that are not protected species.

Level 2

Ramen is very popular around the world. It is a dish of Chinese-style wheat noodles in a rich broth. Common flavours are soy sauce and miso. Common toppings include pork, dried seaweed, and bamboo shoots. The Witch Cat Kwai restaurant in Yunlin, Taiwan has added a new ingredient – crocodile foot. The owner has named the dish "thick witch crocodile ramen". Photos of it have gone viral on social media. Internet users call it "Godzilla ramen". There is a long waiting list to eat at the restaurant. It is fully booked until the end of August.

At \$50 a bowl, the Godzilla ramen is not cheap. The chef said the crocodile foot takes about three hours to cook. He prepares just 10 feet a day. He uses 40 types of fresh ingredients. First, he cleans the foot with alcohol. Then, he puts a variety of spices on it. Finally, he puts the foot in the broth for two hours. Some customers are "afraid" to try the dish. However, others really want to try it. The chef said: "A lot of customers say crocodile meat tastes like chicken." In Taiwan, it is legal to farm and eat crocodiles that are not protected species.

Level 3

Ramen is becoming more and more popular around the world. It is a noodle dish of Chinese-style wheat noodles served in a rich broth. Common flavours are soy sauce and miso, and common toppings include sliced pork, dried seaweed, bamboo shoots and spring onions. A restaurant in Taiwan has added a new ingredient – a crocodile foot. The Witch Cat Kwai restaurant in Yunlin has named its dish "thick witch crocodile ramen". Photos of the ramen have gone viral on social media. Internet users are calling it "Godzilla ramen". The restaurant's owner told CNN Travel that the ramen is very popular. There is a long waiting list to eat at the restaurant. It is fully booked until the end of August.

The Godzilla ramen is not cheap. One bowl costs about \$50. The chef said the soup and the crocodile foot take about three hours to cook. He prepares just 10 feet a day. The chef uses 40 types of fresh ingredients. First, he cleans the foot and rubs it with alcohol. Then, he covers it with a variety of spices. Finally, he puts the foot in the ramen broth for two hours. The owner said some customers were "afraid" to try the dish. However, many others really want to try it. The chef said: "A lot of customers say crocodile meat tastes like chicken, but it is more springy, soft and elastic than chicken." In Taiwan, it is legal to farm and eat crocodiles that are not protected species.