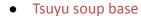
Soba Noodle Recipe: 5minutes

ingredients: (3-4 servings)

3 bundles of Soba



- finely chopped spring onion
- Wasabi (optional)









Method:

- 1. Bring a pot of water (approximately 1.5L) to the boil.
- 2. Add 3 bundles of soba noodles, reduce the heat and simmer for approximately 5 minutes. (Keep an eye on it as it may overflow)
- 3. Drain in a sieve, rinse under running cold water, drain again and serve on a plate.
- 4. Dilute Tsuyu soup base with an equal amount of water. Add spring onion and wasabi if you like.
- 5. Dip soba noodle in the sauce and enjoy! ⊚

Chicken Udon Noodle Soup Recipe: 25 minutes

Ingredients: (3-4 servings)

- 3 packets of Udon noodle
- Dashi Stock 1 packet (5g)
- water 600ml
- Shoyu (soy sauce) 3 tablespoon
- mirin (seasoned rice wine) 3 tablespoon
- sugar 1.5 <u>teaspoon</u>
- salt 1 <u>teaspoon</u>
- leek cut in 1-2 inches
- diced chicken
- finely chopped spring onion















Method:

- 1. In a pot, empty one packet of Dashi stock powder and add 3 tablespoon soy sauce, 3 tablespoon mirin, 1.5 teaspoon sugar, 1 teaspoon salt and 600ml water. Mix well and bring it to the boil.
- 2. Add leeks and diced chicken (*vegetarian version: use sliced fried tofu instead) to the pot and lower the heat. Cook for 10 minutes.
- 3. Meanwhile, put 600ml of boiling water in another pot and bring it to the boil again. Add 3 packets of udon and cook for 2 minutes. Drain in a sieve and place it in individual serving bowls.
- 4. When the chicken is fully cooked, pour the soup over the udon bowls, place chicken and leeks on top, sprinkle over the finely chopped spring onion.

Enjoy~!!

Vegetarian version... Use sliced fried tofu instead of chicken.

