

Soba Noodle Recipe: 5minutes

ingredients: (3-4 servings)

- 3 bundles of Soba
- Tsuyu soup base
- 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 *teaspoon*
- salt 1 *teaspoon*
- 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.

