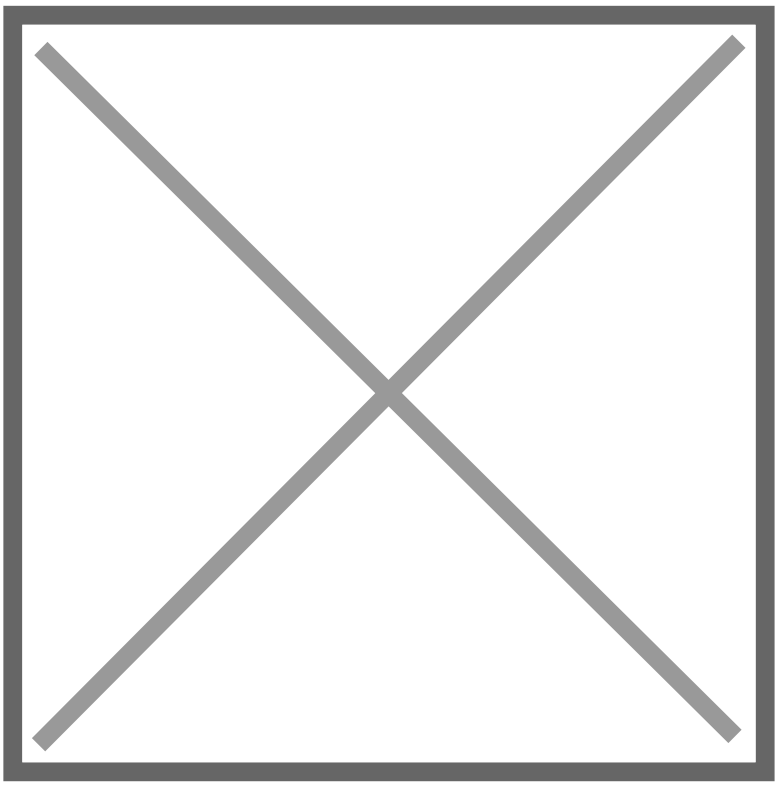
Noodles

From: Souped Up Recipes



Yields	4 servings

Chinese style noodles. Fit to replace italian Spaghetti.

Ingredients

For the noodles:

- 300 g cake flour, high protein/gluten
- 2 eggs
- Water, eggs + water = 150 g
- 2 g salt

For the super quick sauce:

- 1 tbsp of soy sauce
- 1 tsp of Chinese black vinegar [Zhengjiang black vinegar: amazon]
- 1 tsp of dark soy sauce
- 1 tsp of minced ginger

- 1 tsp of minced garlic
- 2 tsp of chili flakes
- some spring onions
- some cilantro
- 2.5 tbsp of vegetable oil

Instructions

1. Add everything to a bowl, mix with chopsticks. Knead with your hands until smooth. Cut into two blobs. (Optional) Wrap in a plastic wrap. Rest for 15min.
2. Roll the dough. Sprinkle some dry flour on top. Then fold the dough four times. Cut with a pizza knife as thin as possible. You can use a cutting board to guide you.
3. Mix all sauce ingredients together. Then mix the sauce with the noodles.
4. Heat up the oil and poor on top of the sauced noodles. Then mix well.

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