Cold Buckwheat Noodle Soup Recipe

Ingredients: Serves 1

150 g Buckwheat noodle
5 cups kelp broth*
1 teaspoon Korean hot pepper powder
3 slices fish cake
1 piece fried bean curd
1 tablespoon chopped scallions
2 sheets dried seaweed
½ cup soy sauce
½ cup water
1 tablespoon sweet rice cooking wine
salt to taste
*Ingredients for Kelp Broth:
1 strip kelp
50 g dried bonito flakes
1 tablespoon Sake
7 cups of water

Method:
Boil kelp, dried bonito flakes, Sake and water for about 30 minutes, filter out the impurities. Put soup broth aside. Cut fried bean curd to wide slices, soak with ½ cup soy sauce, ½ cup water and one tablespoon sweet rice cooking wine. Store in refrigerator for 1 day, drain and leave aside. Season kelp broth with salt and store in refrigerator. Cook buckwheat noodles in boiling water until done. Remove immediately and rinse with ice cold water. Drain well and put into a big serving bowl. Then add fish cake slices, fried bean curd pieces and pour cold kelp broth in. Sprinkle chopped scallions, shredded dried seaweed and Korean hot pepper powder before serving.

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