

Cold Noodles Recipe

Ingredients:

400 g white wheat noodles
200 g kimchi, chopped
1 tablespoon sugar
1 tablespoon salt
1 teaspoon sesame oil, optional
750 ml anchovy stock, chilled
125 ml kimchi brine
1 tablespoon vinegar
1 tablespoon mustard
1 cucumber, sliced
2 hardboiled eggs, peeled and sliced
1/2 head lettuce, finely sliced
3 tablespoons pine nuts
Sautéed dried anchovies (refer Korean recipes)

Method:

Bring noodles to the boil in some water. Drain then rinse noodles under running water before plunging into ice-cold water to stop the cooking process. The noodles will remain crisp. Drain noodles in a sieve. Mix kimchi with sugar, salt and sesame oil. Set aside. Place noodles in a pot with cold anchovy stock and kimchi brine. Stir in vinegar and mustard. Mix well. Dish noodles out into individual bowls and top with cucumber, eggs, lettuce and kimchi. Sprinkle with pine nuts and serve with sautéed dried anchovies in a separate saucer.

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