

## Handmade Ramen Recipe

### Ingredients:

1 kg plain flour  
4 eggs  
300 g water  
6 g alkaline powder  
15 g salt

### Method:

Mix and sieve the flour. Then mix the flour with the rest of the ingredients, beat into batter. Knead the batter into dough and let stand to set for 30 minutes. Sprinkle some flour on rolling pin and flatten the dough into big thin sheet, sprinkle some flour on surface to prevent sticking. Fold the flatten dough from both ends toward the center, then cut half in the middle. Then cut the dough into 1 cm strips. Pick up the noodle with finger from the center. Expand the noodle with bare hand; shake during expanding to make the noodle springy, fine and same in thickness. For the finishing Ramen, sprinkle some flour on top to prevent the noodles from sticking together.

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