

Handmade Udon Noodles Recipe

Ingredients:

500 g plain flour

1 egg

175 ml water

Seasoning:

20 g salt

1 teaspoon of vinegar and mirin each

Method:

Mix flour with salt in mixing bowl. Slowly add in water and the 1 teaspoon of vinegar and mirin each while stirring it. Add in egg, mix it with flour and water, and knead it into smooth dough. Cover dough with clean cloth, let set for 1 hour until dough expanded, wrap with cloth and keep in plastic bag, press firmly with hands. Remove the cloth and flatten the dough with a rolling pin into cylinder form, flatten and then fold it over for a few times. Cut the dough into thin strips and expand it with bare hands.

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