

## HAND-MADE UDON (NOODLE)

Serving 5

**INGREDIENTS:**

**500 g wheat flour**

**40 g salt**

**260 ml water**

**PREPARATIONS:**

1. *Make salt water by adding water to salt in a small bowl. Stir well.*
2. *Put flour through sieve to a large bowl.*
3. *Add salt water little by little, and stir well each time. (it supposed to be dry texture)*
4. *Knead well. Make it to one lump. (at first the texture is really dry. But later it will get smoother)*
5. *Put in a plastic bag. Rest it at room temperature for one hour.*
6. *Knead several times again, and extend it on a table with a rolling pin until 2-3 mm thick.*
7. *Sprinkle additional flour to unstick, fold 2-3 times, and cut it with 2-3mm width.*
8. *Boil the water in a largest pan and boil the noodle for 12-13 min.*
9. *After done, wash with cold water to chill and wash out stickiness. When eaten warm, heat in boiling water before serving.*