

TOPINGS FOR UDON: TEMPURA, KAKIAGE

INGREDIENTS:

Oroshi-daikon:

10 cm daikon, grated

Tempura:

Flour

Water

Vegetable (Chili pepper (non-spicy), eggplant, sweet potato, green beans, broccoli, cauliflower, king oyster mushrooms, fresh lotus root, shiso leaves and etc.)

Kakiage:

1 onion

1 carrot

120 g flour

200 ml water

1 egg

1 bunch scallions (spring onions)

PREPARATIONS:

Make tempura:

1. Slice eggplant and sweet potato into slices 3-4 mm thick. Cut chili pepper into half or 1/3.
2. Add water to flour. Stir lightly.(do not stir too much)
3. Put vegetable quickly and fry in hot oil.

Make kakiage:

4. Cut carrot into thin stripe, and thinly slice onion.
5. Put carrot and onion into a bowl, and add flour 1 teaspoon (not included in ingredients). Spread evenly.
6. Put flour and egg, water into a bowl. Stir well, and add onion & carrot.
7. Take ladle and put one scoop of mixed veggies into heated oil(~180C), gently.
8. When the texture gets settled, turn over and fry until done.

Chop scallions into small pieces.(1-2mm)

Grate daikon.

Serving:

1. Prepare boiling water in a largest pan.
2. Take small strainer and put one serving of noodle.
3. Warm the noodle in the pan 10-20sec, and put in the serving bowl.
4. Add warmed soup into the bowl with noodle.
5. Add toppings depending on preference.