



Cold Noodle Bowl



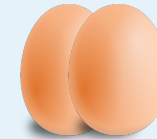
20
minutes



Ingredients



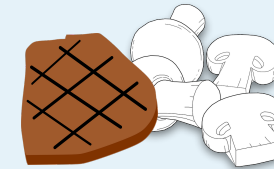
350g dried noodles or
450g fresh noodles



2 hard-boiled eggs
(optional)



Soy sauce or
tiger sauce



400g cooked meat, fish,
tofu or mushrooms
(optional)

Equipment



Knife and
cutting board



4 small bowls
(for sauce)



4 Serving bowls + 4
pairs of chopsticks or
fork and spoon.



Cooking pot
(3-5 Litres)



4 small plates
(for sides)



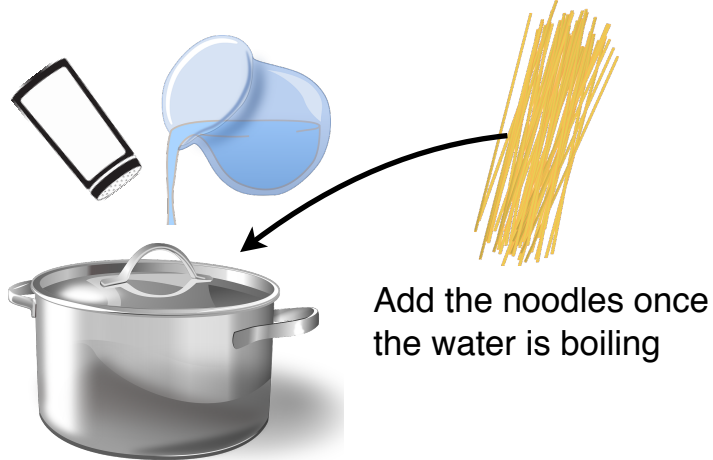
Colander

Instructions



Fresh noodles: 1-2 mins

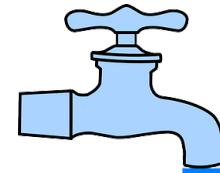
Dried noodles: 3-5 mins



Add the noodles once the water is boiling

1

Bring water and salt to boil. Cook fresh noodles for 1-2 minutes and dried noodles for 3-5 minutes.



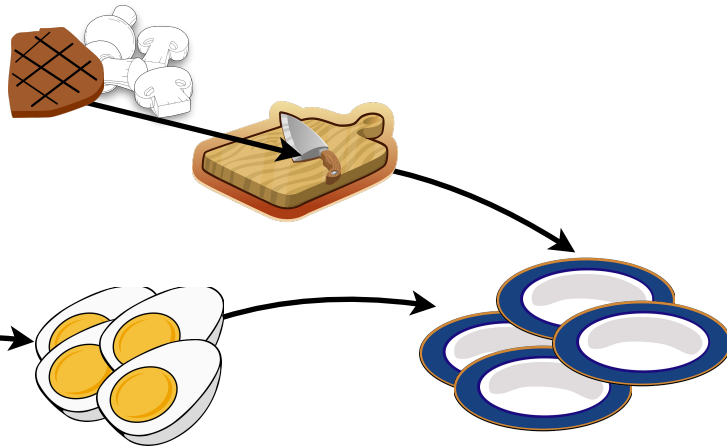
Rinse to cool

Distribute noodles evenly



2

Pour the noodles into a colander and rinse in cold water. Divide the cold noodles into four bowls.



3

Slice the meat or mushrooms and arrange on the side plates. Peel and slice the eggs in half and arrange half an egg per side plate.



Add the sauce to the sauce bowls

Give each person 1 bowl of noodles, 1 bowl of sauce and one side plate.



4

Add the sauce to the sauce bowls. Serve immediately.