



Noodle Soup Bowl



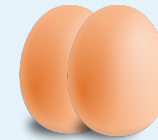
20
minutes



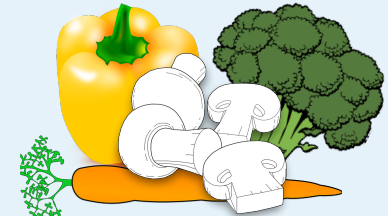
Ingredients



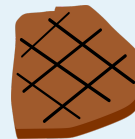
350g dried noodles or
450g fresh noodles



2 hard-boiled
eggs (optional)



Mushrooms &
vegetables to taste



600g cooked meat,
fish, tofu or paneer



1 Litre chicken or
vegetable stock.



Soy sauce, hoisin
sauce or tiger sauce

Equipment



Knife and
cutting board



Cooking pot
(3-5 Litres)



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



Spoon for stirring



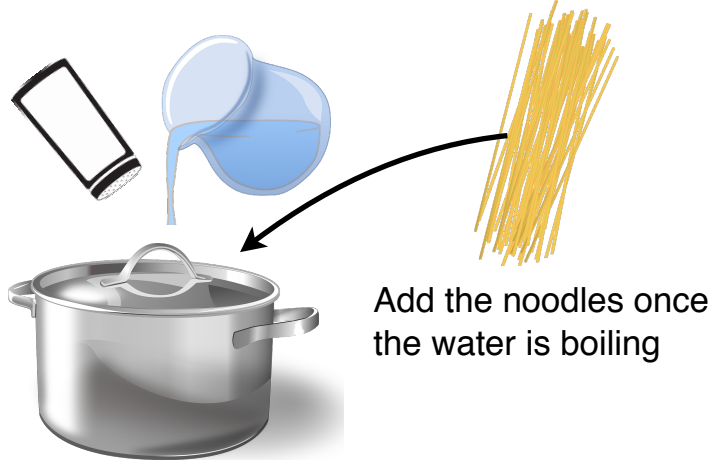
Colander

Instructions



Fresh noodles: 1-2 mins

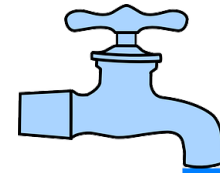
Dried noodles: 3-5 mins



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.



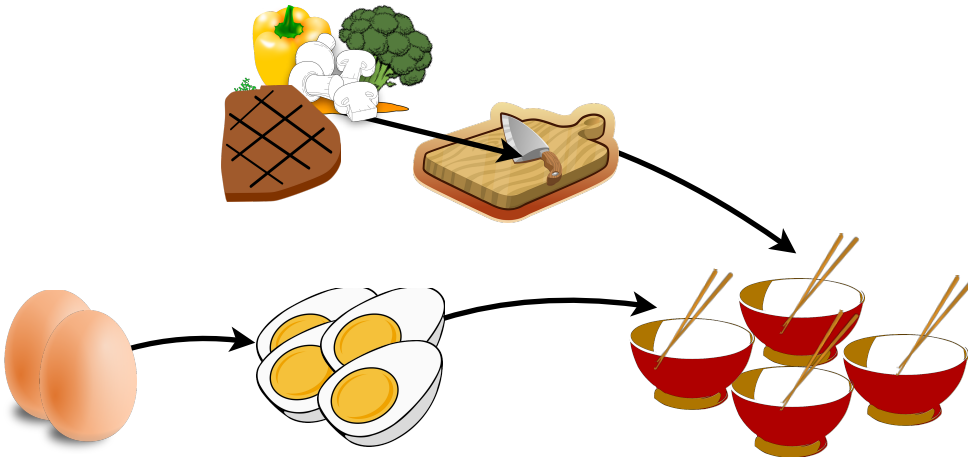
Rinse to cool

Distribute noodles evenly



2

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



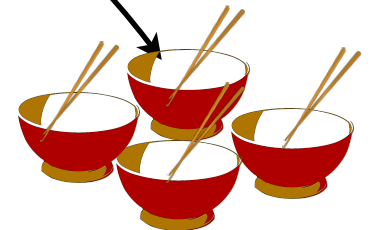
3

Slice the meat and vegetables and arrange on top of the noodles. Peel and slice the eggs in half and arrange half an egg per bowl.



Add the sauce once the stock is boiling

Distribute evenly



4

Bring the stock to boil and add 4-5 tablespoons of sauce. You can add more if you want a stronger flavour. Stir for 1-2 minutes to dissolve the sauce, then pour the hot liquid into the bowls. It should be enough to cover the noodles and toppings. Serve immediately