



Zhongye Foods (Dalian) Co., Ltd.

17-2-1, Liandong Road, Advanced Equipment Manufacturing Park, Economic and Technological Development Zone, Dalian City, Liaoning Province, China

Udon Noodle Recipe

Ingredients (1 serving)

- ◆ **Yinghok Udon Noodle Sauce:** 40g
- ◆ **Water:** 400g
- ◆ **Porret:** 2g
- ◆ **Noodle:** 75g
- ◆ **Oilseed rape:** 2g
- ◆ **Seaweed flakes:** as needed
- ◆ **Fish ball:** 2-3

Instructions

1. Prepare: oilseed rape, porret, fish ball, and seaweed flakes for later use.
2. Add 40g of **Yinghok Udon Noodle Sauce** and 400g of water to a bowl, and dilute them at a ratio of 1:10.
3. Cook the noodles until done, drain the water, and then pour them into a noodle bowl.
4. Put the prepared side dishes into the bowl one by one and arrange them nicely.

Product Features:

It has a subtle ocean flavor. The seaweed - like fragrance of kelp blends with the fresh aroma of herring, creating a unique taste. With a moderate saltiness, it effectively brings out the umami, allowing udon noodles to fully absorb this salty - umami flavor and become even more delicious.

Email: info@yinghok.com ; WhatsApp: 8613998542870

www.yinghok.com