



## Zhongye Foods (Dalian) Co., Ltd.

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

### Cold Noodle Recipe

#### Ingredients Preparation

##### (A) Base Ingredients

- ◆ Cold noodles (buckwheat or wheat noodles): 200g
- ◆ Beef shank: 150g
- ◆ Egg: 1
- ◆ Tomato: 1
- ◆ Cucumber: ½
- ◆ Kimchi: 50g

##### (B) Seasonings & Sauce

- ◆ Yinghok cold noodle sauce: 50g
- ◆ Ice water: 350g
- ◆ white and black sesame seeds: as needed (for garnish)
- ◆ Salt, light soy sauce, star anise, bay leaves, green onions, ginger slices (for braising beef shank)

#### Instructions

##### A. Braising Beef Shank

Wash the beef shank, place it in a cold water pot, add green onions, ginger slices, star anise, and bay leaves. Bring to a boil over high heat, skim off the foam, add appropriate salt and light soy sauce, then simmer over low heat for 1.5 – 2 hours until the beef is tender. Remove, let cool, and slice thinly.

##### B. Preparing Side Dishes

Place the egg in a cold water pot, boil for 6 – 7 minutes after the water boils. Remove and soak in cold water, peel and cut in half once cooled.

Slice the tomato, shred the cucumber, and dice the kimchi for later use.



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### **C. Cooking Cold Noodles**

Bring water to a boil, add the cold noodles, and cook until no hard core remains according to package instructions (usually 3 – 5 minutes). Remove, rinse thoroughly with cold water, and drain.

### **D. Preparing Cold Noodle Soup**

In a clean container, pour 350g ice water, add 50g cold noodle sauce, and mix well to form the soup base.

### **E. Assembling the Cold Noodles**

1. Take a large bowl, place the drained noodles, then arrange the beef shank slices, tomato slices, cucumber shreds, kimchi cubes, and half-boiled egg in order.
2. Slowly pour the prepared cold noodle soup over the ingredients until they are mostly submerged.
3. Garnish with a sprinkle of white and black sesame seeds.

### **Tips**

- ◆ Rinsing the noodles with cold water makes them more chewy; adding ice cubes to the water can enhance the texture.
- ◆ Side dishes can be adjusted to taste, such as adding pickles or pear slices for extra flavor layers.