



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

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### Udon Noodle Recipe

#### Ingredients (1 serving)

- ◆ **Yinghok Udon Noodle Sauce:** 40g
- ◆ **Water:** 400g
- ◆ **Porret:** 10g
- ◆ **Udon Noodles:** 75g
- ◆ **Oilseed rape:** 16g
- ◆ **Wakame:** 5g
- ◆ **Nameko mushroom:** 5g

#### Instructions

1. Prepare the soup base: Place 40g of **Yinghok udon noodle soup** base in a container, add 400g of boiling water, dilute it at a ratio of 1:10, stir well, and set aside.
2. Cook the noodles: Pour enough water into a pot, bring it to a rolling boil over high heat, then add 75g of udon noodles. Cook according to the recommended time on the noodle package, then drain well after cooking.
3. Prepare the toppings: Wash and chop the porret. Prepare 16g of oilseed rape, 5g of wakame, and 5g of nameko mushrooms.
4. Assemble the udon: Place the drained noodles in a bowl, pour in the prepared udon soup base, then add the Chinese cabbage, wakame, and nameko mushrooms in order. Finally, sprinkle with chopped green onions—your delicious bowl of udon noodles is ready!
5. 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.

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