



Cook / Local Japan



Today's recipe
"Noppei-udon"
Ginger-flavour udon noodle soup.
It is a popular dish in Nagahama, a city in the northeastern part of Shiga prefecture.
The flavour of the ginger helps you to feel warm in winter.

>> Serves: 2
>> 10 mins to prepare and 15 mins to cook
↓ Regular supermarket(R), Japanese grocery store(J)

Place / Prefecture
Shiga
Why not visit the official tourism website (while eating this dish)?



Available at			Ingredients & Preparation	
<input type="checkbox"/>	R	J	2	dried shiitake mushrooms rehydrate as instructed on the packet, cut off the stem and cut into 3 mm slices
<input type="checkbox"/>			Total 800ml	water (including the liquid from the rehydrated mushroom)
<input type="checkbox"/>	R		50g	carrot cut into quarter-rounds
<input type="checkbox"/>	R	J	1 tbsp	ginger grated
<input type="checkbox"/>	R	J	1 tbsp	mirin
<input type="checkbox"/>	R	J	a pinch of	salt
<input type="checkbox"/>	R	J	4 tbsp	soy sauce
<input type="checkbox"/>		J	2 tsp	Japanese powder stock
<input type="checkbox"/>	R	J	2 packs	pre-cooked udon (Japanese wheat noodle)
<input type="checkbox"/>			2 tbsp	water
<input type="checkbox"/>		J	2 tbsp	potato starch
<input type="checkbox"/>	R		100g	spinach dip in boiling water for 10 seconds, drain, remove from heat, drain, and cut into bite-size pieces.
<input type="checkbox"/>		J	50g	kamaboko (Japanese fish cake) cut into 3 mm slices

Method	
1	Put the shiitake mushrooms , water and carrot in a pan and boil it for 7 minutes until the carrot is tender.
2	*Cook's tip: Three types of udon are available: frozen udon in Japanese grocery stores, pre-cooked udon and dried udon in regular supermarket and Japanese grocery stores. If you have frozen udon, defrost as instructed on the packet. If you have dried udon, cook separately as instructed on the packet. Put ginger , mirin , salt , soy sauce , Japanese powder stock and udon in the pan and simmer for a few more minutes until the udon is warm.
3	Mix the water and potato starch in a cup. Stirring inside the pan, pour in the mixture little by little.
4	Serve into deep bowls, tossing spinach and kamaboko on top.