

Spicy Pork Udon Noodle with Creamy Sesame Soup



<Ingredients (4 serve)>

- 4 Japanese Udon noodle (Ready to cook)*
- 300g Minced pork
- 4 cloves Garlic (minced)
- 1/2 stalk Leek (minced)
- 1 chunk Ginger root (3cm around) (grated)
- 1 Red chilli (seeded, minced)
- 1 Star anise
- 1/2 tsp Sichuan pepper powder
- 1 Tbsp Red chilli beans paste**
- 3 heaps Tbsp Pork stock paste 味玉/味龍***)
- 6 heap Sesame paste (tahini)****)
- 2 tsp Rice vinegar
- 2 Tbsp Dark soy sauce

1 pinch Salt
1 tsp Sugar
1 Tbsp Sesame oil
1500ml Water



<Garnish (option)>

Pak Choi (boiled)

Bean sprout

Dragon chives

Spring onion

Coriander

*)we use Fortune Food Manufacture's one



***)we use Douban



***)



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<Method>

1. Cook the pork mince

Pour the sesame oil into the wok/stew-pan and heat the garlic, leek, ginger, red chilli, star anise and one pinch of salt on low heat until the flavour is infused into the oil. Add the pork mince and cook on high heat keep stirring and breaking any chunks with a spatula.



Heat until almost water evaporated from the pork, then add the red chilli beans paste. Heat until the chilli's smell comes up.



Transfer 4 heap Tbsp of pork mince to a bowl and allow it be aside.

2. Make the soup

Pour the water over the same wok and bring it to the boil. Remove any scum from the surface and add the pork stock paste, sesame paste, vinegar, soy sauce, salt and sugar to the soup. Heat on medium heat until the sesame paste is dissolved completely.

3. Prepare the Udon noodle

In the meantime, rinse the Udon in a sieve with running water and drain well.

Add to the soup and simmer for 2-3 minutes until the Udon is warm and coated with soup well.

Transfer the noodle and soup to a bowl and Garnish the pork mince and vegetables, and serve immediately.