

# Udon Noodles

For 4 guests

By Chef Shigeru

## INGREDIENTS

Hokkaido flour	500 g
Salt	15 g
Water	230 ml
Mentsuyu soup base	200 ml
Water	200 ml
Grated ginger	40g
Spring onion	40g
Cut Nori seaweed	5g
Bamboo leaf	4 sheet

## DIRECTIONS

1. Dissolve salt in the water, add the salted water to the flour and mix well.
2. Form a ball with your hands and take it out onto a flat surface.
3. Knead the dough using the base of your hand for about 8 minutes.
4. Wrap the dough in cling wrap and rest for 30-60 minutes.
5. Remove the wrapping and place the dough on a work surface that is dusted with flour.
6. Using a rolling pin, roll out the dough, occasionally rotating it 90 degrees and dusting the dough.
7. When the dough becomes 2 mm thick, fold it a couple of times so that it is easier to cut.
8. Cut the dough into 2 mm thick pieces.
9. Boil the fresh Udon Noodles for about 10-12 minutes. Serve with the soup.



Tomamu  
Hokkaido

SIGNATURE  
N<sup>o</sup> 56

Locally sourced,  
greatly savoured



Club Med   
amazing you