



# Ramen Noodles

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## INGREDIENTS

- 240g warm water
- 380g bread flour
- 100g plain flour
- 20g tapioca flour
- 5g bi-carb soda
- 5g sea salt



Serves: 4



Prep Time: 20 min



Cooking Time: 2 min

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## METHOD

1. Mix all the dry ingredients together. Pour the warm water in, and start kneading.
2. Once all the ingredients are well combined and form a ball (it should be firm and slightly sticky), place the dough in a plastic bag, and start kneading the dough with your feet for about one minute.
3. Take the dough out of the bag, fold it in 3 (book fold), and place it back in the bag. Repeat the process 4 times in total.
4. Let the dough rest for half an hour.
5. Roll the dough into sheets of about 1 mm, and cut into noodles.
6. Dust noodles with tapioca flour to prevent them from sticking together.
7. Cook in batches in boiling water for 30 seconds.



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