

Japan *I*food vol.9

A Happy New Year!
Try these recipes to cook and eat casually especially during the summer season in Perth.

Information : Lion Oriental Foods Co. and Loi's Eastern Supermart

Japanese Recipes and Tips

English Section

Take me home!!!

Japanese Recipe - 17

Somen

Somen are usually served cold with a flavoured dipping Tsuyu sauce.



Ingredients (Serves 2-3 persons)

4 bundles dried **Somen** noodles
 [Toppings] [Dipping Sauce]
 1 scallion 1/4 cup **Mentsuyu**
 Wasabi(Optional) 1 cup cold water

Method

1. Boil water in a large pot.
2. Add the Somen noodles in the boiling water and keep stirring the noodles. Cook according to the instructions on the package.
3. Drain Somen in a colander and wash the noodles by hands under running water.
4. Put ice water in a serving bowl and add Somen.
5. Dilute Mentsuyu with water, and serve the sauce along with scallion and Wasabi.



Sandra Gwee

Sake Specialist /
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and Loi's Eastern Supermart

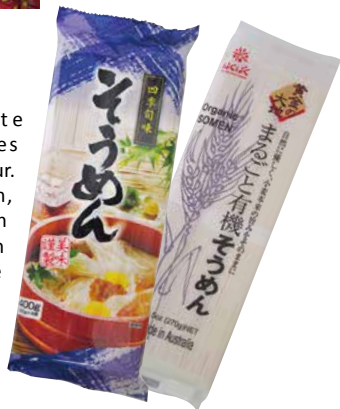
Sake with gold flakes is usually used as a gift or appreciated at ceremonial occasions e.g. traditional Japanese wedding receptions, festivals and the New Year Day.



Somen can be served two different styles depending on the seasons. It is usually served cold with dipping Tsuyu sauce in the summer. Served with hot soup, called Numen in winter season.

Somen

Somen is white Japanese noodles made of wheat flour. They are very thin, about 1 mm in diameter. The dough is stretched with the help of vegetable oil to make very thin strips and then air dried.



Mentsuyu

(Noodle Soup Base)

Mentsuyu is a noodle soup base. Men is translated into English as noodles and Tsuyu as a dipping sauce or soup. Tsuyu is the same Japanese dashi-based broth, but more concentrated in flavour.

This Dassai 39 Junmai Daiginjo is suited to 'Somen'

Dssai 39 Junmai Daiginjo

Dassai 39 a popular Japanese pick sake brand from Yamaguchi he nose is fruity with koji rice, apple, honeydew, and strawberry aromas. A very plush sake that is loaded with fruit basket flavours.

