

Japanese Recipe - 34

Reimen

Reimen can be made from various kinds of noodles, and they are fundamentally dipped in sauce and eaten.

Ingredients (Serves 2)

- 200g Hiyamugi
- 120g Gomadare
- 1 spring onion

Remien is cold noodle dish and it is a type of noodle Japanese use is Hiyamugi which is very easy to eat. Japanese usually dip in sauce and eat together. Cold noodle is perfect for hot weather and it is a great dish to cool your body down.



Method

1. Bring a pot of water to the boil. Place the Hiyamugi in the boiling water and cook by following the instructions on the packet. After that, Hiyamugi is with ice cubes to use in cooling the noodles.
2. Drain and rinse the noodles to remove any stickiness and to also make them firm.
3. Chopped the green onions finely.
4. Place the noodles on a plate.
5. Dip the noodles into the Gomadare sauce and enjoy.

Hiyamugi

Hiyamugi is commonly eaten during the hot time and are made from wheat. Hiyamugi is thicker than Somen also made from wheat. Hiyamugi is generally served cold with dipping sauces.



Gomadare

Gomadare is sesame sauce and it is a great tasty dressing that can be used indifferently with cold dishes as a normal dressing, or in and with hot food, especially Nabe, Shabu Shabu and any meat or vegetable.



This Hakutsuru TojiKan Junmai is ideal for "Reimen" Hakutsuru TojiKan Junmai

This Sake is made from 100% Yamada Nishiki, a Sake rice of the highest quality. It is a premium Sake with a mellow, rich flavor and was created by Hakutsuru's very own Tojikan. Great for hot Sake experience as well for cold. Has beautiful Umami elements.



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