

【Kurumafu cuisine recipes】



Tentoji noodle

Ingredients (For 5 servings):

5 Kurumafus, Few long green onions, Few seaweed, 5 eggs, 5 bags of noodle Soup (A)

5 cups boiled soup stock made of sea kelp and fish, 2 tbsp Japanese sweet wine, 1/2 cup soy sauce, 1 tbsp sugar

Preparation (for 1 serving):

1. Put A ingredients into a pot and boil them to make the noodle soup.
2. Prepare some chopped long green onion in water.
3. Prepare some chopped seaweed beforehand.
4. Put 5 Kurumafus in water to soften them, press the water out and then take out small amount of the noodle soup prepared as in step 1 and boil the Kurumafus in it.
5. Put 1 egg on the middle of the Kurumafu prepared as step 4, cover the pot and then boil them on low heat for 5-6 minutes.
6. Boil 1 bag of noodle in hot water and then immediately take them out, and place them into a container, pour the noodle soup of one serving prepared as step1 into it. Put the Kurumafu and egg on the noodle. When everything is prepared well for eating, put some long green onion and seaweed on the noodle.