

**KITSUNE UDON 【きつねうどん】**  
**UDON Noodles with Deep-Fried TOFU (ABURAAGE)**



< Ingredients \_\_ 2 servings >

- Fresh Udon wheat noodles . . . . . 2 portions
- Deep-fried tofu (Abura-age) . . . . . 1 cake
- Naga-negi onion (green onion) . . . . . 1/4

**Preparing deep-fried tofu (aburaage)**

- A**
- DonDon series Katsuo Tsuyu . . . . . 30ml
  - Water . . . . . 100ml
  - Sugar . . . . . 10g

**Preparing Noodle Soup**

- B**
- DonDon series Katsuo Tsuyu . . . . . 40ml
  - DonDon series Shiro Tsuyu . . . . . 20ml
  - Water . . . . . 700ml

< How to Cook >

- ① Pour boiled water over the deep-fried tofu to eliminate excess oil, cut in half and cut further into triangles. Heat **A** soup and put deep-fried tofu, simmer over a low heat with a drop-lid until all the liquid is gone.
- ② Slice the green onion using the edge cut technique.
- ③ Mix **B** in a pot and bring to the boil.
- ④ Cook the udon noodles in boiling water while loosening each portion. Rinse the noodles well in running water.
- ⑤ Plunge the ④ noodles into hot water to re-warm them, drain and put into warmed Donburi bowls. Place the deep-fried tofu on top of the noodles. Pour on the ③ hot soup, and garnish with the ② green onion.

★ TIPS ★

Make sure the boiled noodles are rinsed well. This will result in clear soup and smooth noodles.



**OWANNOGUAOSA MISOSHIRU 【お椀の具あおさの味噌汁】**  
**~ Dry Gluten and Seaweed Miso Soup ~**



< Ingredients \_\_ 4 servings >

- Water . . . . . 700 ml
- DonDon series MAE ION Dashi pack (dashi pack) . . . . . 1 pack (4g)
- Wakame . . . . . 40g
- Udon Noodles . . . . . 10g

< How to Cook >

- ① Pour 700ml water in a pot and add a pack of dashi pack.
- ② Cook over medium heat for about 5 minutes, and take out the pack.
- ③ Add Owanoguaosa, and dissolve the Miso paste

Other recommended ingredients: Tofu, Wakame Seaweed, Green Onion, and so on.

★ TIPS ★

- Cook soup or broth over the medium temperature to keep the flavor
- Add the Miso gradually into the soup by using strainer or ladle.
- Remove from heat just before boiling

※ Dashi stock is one of the basics ingredients of Japanese cooking. This stock is used in a wide range of recipes for soups, stews and salads. It is easy to cook Japanese soup stock using Dashi pack (Itamaesan Hongatsuo).

