THE J.M. SMUCKER Co

Nick Liu's Ramen Noodles

Prep Time	Cook Time	Serves	Difficulty
1 hr	5 mins	4	N/A

Ingredients

- **Noodles:**
- 3 3/4 cups (450 g) **Robin Hood®** Best for Bread Flour or **Robin Hood®** All Purpose Flour

  Robin Hood® Best for Bread Homestyle White Flour

- 1 tbsp (14 g) baking soda
- 1 tsp (6 g) salt
- 1 cup (250 mL) water
- **Dry Black Garlic Ramen Sauce:**
- 3 tbsp (45 mL) sesame oil
- 1/2 lb (227 g) ground turkey
- 1/2 cup (30 g) garlic scapes, cut into 1-inch / 2.5 cm pieces
- 1/2 cup (50 g) honey mushroom
- 1 tbsp (15 g) ginger, minced
- 1 tbsp (12 g) garlic, minced
- 2 heads (50 g) black garlic
- 3 tbsp (45 mL) sweet soy sauce
- salt & pepper

Directions

Step 2:

Toast baking soda in a small pan on medium-low heat. Move the pan constantly, shaking about the baking soda for 2-5 minutes until just golden brown. Let cool.

Step 3:

Add flour, salt, and the cooled, toasted (alkalized) baking soda to a food processor. Pulse quickly. Slowly add water and pulse for 30 seconds to 1 minute until dough is formed.

Step 4:

On a clean surface, knead the dough until it comes together in a ball. Cover with plastic wrap and chill in the fridge for at least 1 hour before rolling.

Step 5:

Divide dough into three portions. Flatten one piece of dough and dust flour on both sides. Run the dough through the thickest setting on a noodle/ pasta roller, folding it in half in between runs. Continue rolling, gradually reducing the thickness setting with each pass, until desired thickness is reached. Generously flour a baking sheet with flour. Next, run the sheets through the pasta machine on the thinnest noodle cutter to form noodles. Rest the noodles on the floured baking sheet. Cover and chill in the refrigerator until ready to use.

Step 6:

Tip: For an ‘authentic ramen’ look, bundle the noodles and give it a quick squeeze.

Step 7:

Bring a large pot of unsalted water to a boil over high heat. Add noodles, stirring with chopsticks to prevent clumping. Cook until tender, about 1-2 minutes.

Step 8:

Serve dry or in a ramen broth.

Step 10:

Blend together sweet soy sauce, black garlic and 1/2 cup water in a food processor. Set aside sauce until needed.

Step 11:

Heat 2 tbsp oil in a large non-stick pan or wok over medium-high heat. Add turkey to the pan, season with salt & pepper. Sauté for 5 to 10 minutes until golden brown and crispy. Break up the meat with a wooden spoon. Add ginger and garlic to the pan and cook for an additional 1 minute. Add garlic scapes and mushrooms, then cook for an additional 1 minute. Add strained noodles to your wok, season to taste with salt & pepper and sauté for an additional 1 minute. Add sauce and sauté for another 1-2 minutes. Toss well and season to taste.

Step 12:

(Optionally) Garnish with coriander leaves, sliced green onion and your favourite chili sauce.

Images

