

Dan Dan Noodle Soup

This Chinese noodle soup is a flavour explosion in a bowl. It is spicy, salty and slightly sour with the fragrance of sesame. Substitute the vegetables with whatever you have on hand and use whatever noodles you want.

Equipment	Ingredients
Large pot	400g dried rice stick noodles
Measuring cups	Stock
Measuring spoons	4 cups vegetable stock
Knives	5 cups water
Chopping board	3 large garlic cloves, minced
Mixing bowl	2 teaspoons minced ginger
Garlic Press	2 teaspoons sugar
Vegetable peeler	Stock Sauce
Soup ladle	3 tablespoons soy sauce
Tongs	2 teaspoons cornflour
	2 tablespoons sesame paste or tahini
	4 tablespoons black or cider vinegar
	2 teaspoons chilli paste or sauce
	1 ½ teaspoon sesame oil
	Toppings
	2 medium carrots, peeled and sliced diagonally
	4 bok choy
	2 cups broccoli
	Garnish
	1 ½ cups beansprouts
	1 spring onion chopped

How TO MAKE IT:

- 1 Combine stock ingredients in a large pot and bring to boil.
- 2 Meanwhile, mix the Stock Sauce ingredients together in a small bowl and cut all the vegetables into bite size pieces.
- 3 Add the Stock Sauce and mix well to dissolve into the soup. Adjust seasoning as required.
- 4 When the stock comes to boil, place rice stick noodles in the stock, then 1 minute later add the carrots and broccoli, then 1 minute later remove from heat and add the bok choy stems.
- 5 Divide the noodles and vegetables between bowls, top with bok choy leaves and beansprouts.
- 6 Ladle soup into bowls and over the vegetables and noodles, and garnish with spring onions.