KIKKOMAN

Japanese Udon Noodle Soup

Total time **15 mins** **5 mins** preparation time **10 mins** cooking time

INGREDIENTS

4 portion(s)

4	packs of fresh udon noodles or 250 g dried udon noodles
1 l	vegetarian dashi (from instant powder)
5 tbsp	Kikkoman Naturally Brewed Soy Sauce
3 tbsp	mirin
1 tsp	sugar
2 tbsp	sesame oil
250 g	tofu
1	small finely sliced leek
1 tbsp	sesame seeds
1	sheet nori seaweed

PREPARATION

Step 1

Cook the udon noodles according to the instructions on pack. Drain and place the noodles in 4 bowls.

Step 2

Heat dashi, season with soy sauce, mirin, salt and sugar and pour it over the udon noodles. Drizzle a little sesame oil into the soup and garnish with finely sliced leek, sesame seeds and nori seaweed cut into thin strips.