



CHINESE HAND PULLED NOODLE RECIPE

300g	Cake flour
50g	All Purpose flour
200g	Water
15g	Sesame oil
6g	Salt
3g	Baking soda

METHOD:

Place all ingredients into your Kitchen Aid mixing bowl. Put mixer on speed four for about 12 minutes. Give the dough a test. It should be very stretchy and feel and have the consistency like warm chewing gum. If you are using a different type of mixer you may have to play with the time a little but the consistency should be the same. You can see this in the video.

g=Grams