



Cold noodles with julienned cucumber and soy braised daikon

NIBBLEDISH CONTRIBUTOR

Ingredients

Dish - chinese noodles - julienned cucumbers - bottled tsuyu - soy braised daikon (prepared the night before) Soy braised daikon - 1 med daikon cut in large chunks - soy sauce 2-3 tbsp (depends on your taste) - garlic 2 cloves - sugar 2 tsp - meat stock (chicken or pork) optional, can substitute with dashi

Instructions

Daikon to make the night before 1. saute whole crushed garlic until lightly browned 2. add sugar until caramelised 3. reduce heat and add soy sauce, stir until sugar has melted 4. add 1 cup hot water (or stock) 5. add daikon 6. bring to low boil and simmer till done 7. leave overnight for flavours to 'mature' To make dish 1. boil noodles until done, wash in cold water until noodles cold 2. add to plate, top with julienned cucumber, 1 piece of daikon 3. Add tsuyu I spotted daikon going for EUR0.99 in the Delhaize, and decided to grab it to lightly braise in a soy/sugar/garlic stock. Usually this is also made with chunks of fatty pork, but I just wanted the daikon. The weather is finally warming up in Belgium, so instead of having it with rice as I would normally do, I decided to have it with cold noodles. An excellent summer lunch.