



# Chilled Tan-Tan Noodles

NIBBLEDISH CONTRIBUTOR

## Ingredients

For the tan-tan meat: - 1 pack of minced pork - 1 onion, diced - szechuan pepper, a pinch - 5 spice, a pinch - sesame oil - 2 red chillies, finely minced - 2 cloves garlic, finely minced - 1 knob of ginger, finely minced - sweet black soy sauce - maggi chilli sauce - salt and pepper For the noodle dressing: - sesame paste / tahini, 2 tablespoons - chilli bean paste, 2 tablespoons - ponzu (or a combination of 2 parts soy sauce to 1 part apple vinegar), a dousing - lots and LOTS of freshly-ground black pepper

## Instructions

This is a cold noodle dish that is popular in Japan at Chinese noodle shops. Oddly enough I've never actually had it like this outside Japan, in Chinese regions of Asia such as Hong Kong or Singapore so I wonder if it is a dish that has been Japan-ised somewhat. The Japanese version has lots of black pepper and adds salad-style ingredients to the noodles, such as shredded lettuce, cucumber and chopped tomatoes. Serves 2. To make the tan-tan meat: 1. Stir-fry the ginger, garlic and onion together with a little oil. Add a touch of sesame oil for fragrance. 2. Add the meat and chillies and cook through. Season with the rest of the ingredients. Set aside to cool. To make the dressing: 1. Combine the sesame paste, chilli bean paste and ponzu directly into the bowl you'll be serving the dish in. Liberally grind in black pepper to form a peppery paste. 2. Boil, drain and cold-rinse some egg noodles. Add them to the dressing. Add salad ingredients - whatever you like. In the above picture I used shredded spinach, sliced cucumbers and chopped tomatoes. Mix the noodles, salad and dressing well. 3. Top the noodles with some tan-tan meat. If you like, top the meat with a little grated daikon (adds to the overall cooling factor). Drizzle with a little more ponzu and grind some more black pepper over the top.