Cold Soba Boodles

NIBBLEDISH CONTRIBUTOR

Ingredients

- 300g soba, cooked according to instructions on packet and chilled
- 4 tbsp mirin
- 4 tbsp dark Japanese soy sauce
- 15g bonito flakes
- 1 cup cold water
- 1 2.5 inch kelp
- Spring onions, sliced thinly, to garnish
- Dried seaweed strips, to garnish

Instructions

1. To make dashi (stock), pour the cup of water into a saucepan, immerse the dried kelp and let stand for half an hour. Over heat high, bring water to boil. When small bubbles start to form at the edge of the saucepan, remove kelp and add the bonito flakes. Reduce heat and let mixture simmer for about 30 seconds before turning the heat off. Let mixture stand until bonito flakes sink to the bottom of the pan.
2. Strain mixture into a medium-sized bowl, discarding bonito flakes, before adding mirin and soy sauce. To serve, divide chilled noodles into 4 portions and dipping sauce into 4 small bowl. Top noodles with seaweed strips and spring onions. Serves 4