

Curry Udon



A classic menu in the cold winter. Add seasonal vegetables to your liking and enjoy. You can make it more flavorful by using a thick dashi soup stock.

Duration: 20 min

Ingredients

No.	Name	Quantity
1	Udon noodle	25 grams
2	Onion	30 grams
3	Sliced beef	50 grams
4	Ginger	a little
5	Leek	for garnish
6	Dashi	150 ml
7	Soy sauce	1.5 tablespoon
8	Mirin	1 tablespoon
9	Curry powder	1 teaspoon
10	Potato starch	0.5 tablespoon
11	Water	1 tablespoon

Equipments

No.	Name
1	Saucepan
2	

Methods

No.	Image	Description
1	-	After boiling the Udon noodle in hot water, wash them in running water and dish them up on a plate.
2	-	Slice the ginger and turn on the pot with oil.
3	-	Stir-fly sliced onion and beef. When the beef is cooked, add curry powder.
4	-	Add a mix of dashi, soy sauce and mirin and simmer on medium heat.

No.	Image	Description
5	-	Add a mix of potato starch and water and thicken the Udon noodle.
6	-	Garnish with the leek.

Recipe Details: <https://www.cooking-sun.com/recipes/curry-udon/>