

Sauce for udon noodles

This is a sauce for udon, a Japanese traditional noodle. The addition of Yeastock makes the taste richer.



	Source ingredients	Content (%)	Cooking ingredients	Amount (g)	Remarks
1	Soy sauce	6	Chicken bouillon	19	
2	Dried bonito extract	2	Onion extract	0.1	
3	Dried sardine extract	4	Salt	0.4	
4	Protein hydrolysate	5	White pepper	less than 0.1	
5	Sweet cooking rice wine	3	Additive water	80	
6	Starch syrup	2	Yeastock HG-Pd	0.2	
7	Caster sugar	3	Yeastock HG-Pd	0.2	
8	Salt	8	Yeastock HG-Pd	0.2	
9	Additive water	67	Yeastock HG-Pd	0.2	
10	Yeastock HG-Pd	0.2	Yeastock HG-Pd	0.2	
	Total	100	Yeastock HG-Pd	0.2	

Remarks : 0.2% Yeastock HG-Pd compounded

Process

- (1) Mix various seasonings and heat until dissolved.
- (2) Add boiled noodles and ingredients of choice.