

## Home made Rice Noodles

*Recipe source:* [Homemade rice noodles | Marion's Kitchen \(marionskitchen.com\)](http://marionskitchen.com)

<u>Equipment</u>	<u>Ingredients</u>
Large bowl Measuring spoons and cups Measuring jugs Bowl Pastry brush Cling film Cake tins, trays to fit in steamer/frypan Steamer or Frypan with lid and rack Knives Trays lined with baking paper/cling wrap for cooked noodles.	1 cup rice flour 1/3 cup tapioca starch 1 tsp sea salt 1¼ cups water, plus extra if needed. vegetable oil

### ***What to do***

Measure out 1 cup rice flour

Measure out 1/3 cup tapioca starch

Measure out 1 tsp salt.

Measure out 1 ¼ cups water.

Place rice flour, tapioca starch and salt in a large bowl and whisk to combine.

Add ½ cup of water and whisk.

Add another ½ cup water and mix vigorously.

Add the final ¼ cup of water, mix and check consistency.

The mixture should be the consistency of a thin coconut milk.

Rest for 30 minutes.

Grease the bottom of two cake tins with vegetable oil.

Check the consistency of the rice mixture again and add 1-2 tablespoons of water if needed. (It should be the consistency of a thin coconut milk).

Add the rice noodle mixture to a jug.

Pour in a thin layer of the rice flour mixture (no more than 2mm) into one of the cake tins.

Rest the tin over a saucepan of boiling water and cover with a lid.

Steam for 3-4 minutes or until just set. Brush the top of the noodle sheet with vegetable oil.

Remove the tin from the heat with oven gloves (take care of the steam and hot pan).

Slice the noodle sheet into thick strands. Peel noodles out of the cake tin and place onto a greased tray.

Continue making the noodles until mixture is finished.

Carefully place them on a lined tray until ready to cook.

Serve with your favourite Asian sauce . ENJOY!

*Notes:*

*These noodles are best made the day you're using them. Keep them covered in the fridge until ready cook.*

*When ready to cook them, add them to the Asian sauce in your wok for a couple of minutes before serving.*

*As they're made fresh and aren't dried, there's no soaking required and they only take a couple of minutes to cook.*