Steamed Cold Noodles is a noodle-like Chinese dish made from wheat or rice flour.It is a specialty dish originating from the Chinese province of Shaanxi, but has now spread to many other places in China, in particular the northern and central regions.It was divided into two major categories which were called as mipi and mianpi.Today I would like to introduce a kind of Steamed Cold Noodles,Majiang Steamed Cold Noodles.Majiang Steamed Cold Noodles are Steamed Cold Noodles garnished with cucumber and a sauce made of salt, vinegar, hot oil and especially black sesame paste, for which it is named.In my high school, it was a great pleasure to buy a bowl of Majiang Steamed Cold Noodles outside the school after school every day and eat it with my classmates.