

# Super Easy Scissor-Cut Noodles (油泼剪刀面)

A quick and fun way to make noodles from scratch. Try these Chinese scissor-cut noodles seasoned with a flavour-bursting sauce.

Prep Time

8 mins

Cook Time

8 mins

Rest

15 mins

Total Time

31 mins

Course: Side Dish    Cuisine: Chinese    Servings: 4    Calories: 682kcal

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5 from 36 votes

## Ingredients

### For the noodles

- 500 g all-purpose flour see note 1
- ½ teaspoon salt
- 250 g water see note 2
- 1 teaspoon oil for coating

### For the seasoning (for 2 bowls)

- 2 tablespoon finely chopped scallions
- 1 tablespoon minced garlic
- 2 teaspoon dried chilli flakes or to taste (see note 3)
- 1 teaspoon ground dried chilli or to taste (see note 3)
- 1 teaspoon ground Sichuan pepper or five spice powder, cumin powder
- 2 teaspoon toasted sesame seeds
- 6 tablespoon neutral cooking oil
- 2 tablespoon light soy sauce
- 2 tablespoon black rice vinegar

## Instructions

### Make the dough

1. In a large bowl, mix flour and salt. Pour in water gradually while stirring with chopsticks. Use your hands to combine and knead it into a rough-looking dough. Alternatively, use a stand mixer with a dough hook. Mix and knead on low speed until a dough forms.
2. Cover the bowl with a cloth or a lid. Leave to rest for 15 minutes. Then knead again until it becomes smooth.
3. Use your hands or a brush to coat a thin layer of oil over the dough and the blades of a pair of kitchen scissors.

### Cut & cook the noodles

1. In a pot or a large saucepan, bring plenty of water to a gentle boil. Hold the dough with one hand and the scissors with the other. Over the pot, cut strips of noodles off the dough and allow them to fall into the water.
2. After you finish the entire piece of dough, boil the noodles for 2 minutes or so. Add bok choy

and cook for another 20 seconds. Depending on the thickness of your noodles, the cooking time may vary. Adjust as needed. Ideally, the noodles should be cooked but remain firm in the middle.

3. Fish out the noodles and bok choy and transfer them to 2 serving bowls.

### Season the noodles

1. Please note that the seasoning quantity in the ingredient list is for 2 bowls. Add scallions, garlic, chilli flakes, ground chilli, Sichuan pepper and sesame seeds to the noodles.
2. Heat 3 tablespoons of oil until it smokes. Pour it over the aromatics and spices. Add light soy sauce and black rice vinegar. Mix well and serve immediately.

### Notes

1. All-purpose flour works well for this recipe. High gluten bread flour can be used too. Wholemeal flour or gluten-free flour, however, isn't recommended.
2. Depending on the type and brand of your flour, the water needed may vary a little. Adjust accordingly. The dough should be reasonably firm.
3. Based on your own tolerance to heat, use any type of chilli flakes and ground chilli. You can use either a mixture of both or only one of them.

*Super Easy Scissor-Cut Noodles (油泼剪刀面) by Wei Guo @ Red House Spice*

Recipe URL: <https://redhousespice.com/scissor-cut-noodles/>