

Dan Dan Noodles

Ingredients

INGREDIENTS FOR THE HOMEMADE EGG NOODLES (Enough to make 6 portions)

- 450 g high gluten flour bread flour, dumpling flour, or noodle flour
- 30-60 grams of high gluten flour to adjust the water and flour ratio
- 80-110 g of water
- 1 tsp of salt
- 2 whole eggs
- cornstarch to prevent stickiness
- INGREDIENTS FOR THE GROUND PORK SAO ZI 臊子
- 400 g 14 oz of ground pork (preferably 50% fat)
- 1.5 tsp of oil
- 2 cloves of garlic
- black pepper to taste
- 2.5 tbsp of Chinese cooking wine
- 1.5 tsp of soy sauce
- 1/2 tbsp of sweet bean paste

INGREDIENTS FOR THE SICHUAN HOT CHILI OIL (油泼辣子)

- 2.5 cup of cooking oil
- 2 tsp of Sichuan peppercorn powder
- 1 cup of chili flake
- 1/4 cup of sesame seeds
- 1 tsp of salt

INGREDIENTS FOR THE SESAME PASTE (芝麻酱)

- 1 tbsp of pure peanut butter
- 1 tbsp of sesame paste
- 2 tbsp of sesame oil

INGREDIENTS TO ASSEMBLE 1 PORTION OF DAN DAN NOODLES

- 1.5 tsp of sesame paste
- 2-4 tbsp of Sichuan chili oil
- 1/2 tsp of Sichuan peppercorn powder
- 2 tbsp of soy sauce
- 1 tbsp of Chinese black vinegar 1/4 of sugar
- 1 clove of garlic



★★★★★

4.75 from 8 votes

- 4-5 tbsp of stock or water
- 1 portion of noodles
- Green vegetables
- 1 tbsp of Ya Cai
- 3 tbsp of Sao Zi
- Toasted and crushed peanut
- Scallion

Instructions

MAKE THE EGG NOODLES

1. In the KitchenAid mixing bowl, combine the following ingredients: 450 g of high gluten flour, 2 whole egg, 80-110 grams, 1 tsp of salt. Get a spatula and do a premix before we run the machine.
2. Use the dough hook attachment. Run it on the lowest speed for 15 - 18 minutes in total. During this time, come back and check the dough every 5 minutes. Touch to feel the moisture level. If it is soft and sticky. Add a little more flour.
3. Keep kneading until the flour is well mix. Every egg is different and the type of flour you use could be different, so it is hard to give you an exact water amount. This is how I check it if the dough is good to go. Make sure your hand is clean and dry. Grab a piece of dough, squeeze it tight and then let go. If the dough sticks to your hand like that, you need to add more flour.
4. Keep kneading until you don't see any dry flour. Use your clean and dry hand to squeeze it tightly, then let go. The dough should release immediately from your hand and it shouldn't stick at all. This dough has a very low water ratio which is what we need or else it will be really hard to work with when you try to roll the dough into sheets.
5. Once the dough is good, cover it. Let it rest for 30 minutes.
6. The amount I gave is enough to make 6 portions of noodles. So we will divide the dough into 6 even pieces. You can scale it if you want. I just go with my eyes. Roughly Flatten each piece with your hands. So it can go through the machine easily.
7. Put on the pasta sheet roller attachment. Start with the first thickness. After the dough went through the machine. I like to shape it into a rectangle. These straight edges and lines will make sure your noodles come out with the length.
8. Still use the first thickness. Let the dough go through the machine again. This time. It will become a nice rectangle sheet. Now you can adjust the thickness. I like to go 1 step at the time. If you jump the thickness from 1- 4. The sheets won't come out as smooth as it could be.

9. For dan dan noodles, I like to use setting 4 as the final thickness. Once all the sheets are done. Sprinkle lots of cornstarch and apply it evenly on both sides of the sheets. I know some people will use flour to prevent stickiness. When making noodles, you have to use starch. Because starch doesn't contain gluten so it will just cover the surface instead of mixing into the dough. It is good for storing. The noodle will stay loose even if you let it sit in the fridge for a few days.
10. Switch the attachment to the Spaghetti cutter and cut the noodles. Lightly dust the noodles with cornstarch. These noodles are freezer friendly, just put it in a sealable container, it will last 4-6 months in the freezer. It will also stay good in the fridge for 4-5 days.

MAKE THE SAO ZI

1. Get your wok ready. Add a tiny amount of oil - about 1.5 tsp. Throw in some minced garlic. Once it starts sizzling, turn the heat to high and add the ground pork (50% fat). Spread it out. Use your spatula to loosen up the meat.
2. Stir fry it until it is golden brown. Add the following seasonings: 2.5 tbsp of Chinese cooking, 1.5 tbsp of soy sauce, some black pepper, 1/2 tbsp of sweet bean paste. Stir everything until all the flavors are well combined. Take it out. Set it aside.

MAKE THE SESAME PASTE

1. In a sauce bowl, combine the following ingredients: 1 tbsp of 100% sesame butter, 1 tbsp of pure peanut butter, and 2 tbsp of toasted sesame oil. Very simple, mix it up. I think of this as a magic ingredient - just a little bit, it makes the noodle so nutty and creamy, helps to bind all the flavors together.

MAKE THE SICHUAN CHILI OIL

1. Add 2.5 cup of vegetable oil in a pot. Heat it with medium heat. Season it with the aromatic and spices until they are nicely charred. Take them out.
2. In a big bowl, add Sichuan peppercorn powder, chili flake, sesame seeds, and salt. Pour in the hot oil in batches and it done.
3. It will last 4 months at room temperature or a year in the fridge.

ASSEMBLE 1 PORTION OF NOODLES

1. In a noodle bowl, add the following ingredients: 2 tsp of sesame paste, 2-4 tbsp of Sichuan chili oil, 1/4 tsp of sugar, some Sichuan peppercorn powder to taste, 2 tbsp of soy sauce, 1 tbsp of Chinese black vinegar or zheng Jiang vinegar, 1 clove of garlic, grated.
2. On the side, prepare a pot of boiling water. Cook the noodles for a couple of minutes. Use a tbsp to scoop out 4-5 tbsp of water and add it to the bowl.
3. When the noodles are almost ready. Throw in a couple of baby bok choy or any

other green leafy vegetables. Take out the noodles and add them to the bowl along with the baby bok choy.

4. Top a few tbsp of Sao Zi, 1-2 tbsp of Sui Mi Ya Cai, sprinkle some toasted and crushed peanut. Last, finish it with a little bit of green onion. Enjoy!