Curry Udon

Jacob · 30/09/2024



Prep Time

40 mins

Dificult

Medium

Servings

4

Description

A great Japanese winter noodle soup dish My absolute favorite meal while living in Japan Add udon to the curry broth all at once or to each serving bowl

Ingredients

- - 3 carrots
- cut into bite-size pieces - 1 small onion
- cut into bite-size pieces - 3 tablespoons water - ¼ cup vegetable oil - ½ cup all-purpose flour - 2 tablespoons all-purpose flour - 2 tablespoons red curry powder - 5 cups hot vegetable stock - ¼ cup soy sauce - 2 teaspoons maple syrup - 8 ounces udon noodles
- or more to taste

Instructions

1. Place carrots and onion in a microwave-safe bowl; add water. Cover and microwave on high until tender
2. about 4 minutes. Heat oil in a large pot over medium heat. Whisk in 1/2 cup plus 2 tablespoons flour to form a paste
3. 1 to 2 minutes. Stir in curry powder. Whisk in hot vegetable stock slowly until incorporated and smooth
4. about 3 minutes. Stir steamed carrots and onion
5. soy sauce
6. and maple syrup into the curry broth. Bring a large pot of water to a boil. Cook udon noodles in boiling water
7. stirring occasionally
8. until noodles are tender yet firm to the bite
9. 10 to 12 minutes. Drain. Add noodles to curry broth. Cook's Note: Substitute another liquid sweetener for the maple syrup if preferred.