Sesame chilli fermented bean curd noodles



About 15 minutes · Serves 2

Ingredients

- 200 g dried noodles
- 1–2 cubes Tian Fu sesame oil chilli fermented bean curd, plus 1 tsp of its jar liquid
- 1 tbsp Tian Fu sesame paste
- 2 tsp rice vinegar, ½ tsp sugar and 1 small garlic clove, finely minced
- 3–4 tbsp warm noodle cooking water, plus more as needed
- ½ cucumber, shredded; 1 spring onion, sliced; toasted sesame seeds to finish

Method

1. Cook the noodles according to the packet directions. Reserve a cup of cooking water, then drain.

2. Start with one cube of fermented bean curd. Mash it with the jar liquid, sesame paste, vinegar, sugar and garlic. Gradually stir in 3–4 tbsp warm cooking water until smooth.

3. Toss the warm noodles with the sauce. Add a splash of cooking water if needed. Taste before adding any more fermented bean curd.

4. Top with cucumber, spring onion and toasted sesame seeds, and serve immediately.

Fermented bean curd is already savoury, so taste before adding soy sauce or salt. For a milder bowl, use Tian Fu plain sesame oil fermented bean curd instead.

Made with Tian Fu



Sesame oil chilli fermented bean curd

180g / 6oz.



Sesame paste

270g / 9oz.

Cooking times are approximate. Check product labels for ingredients and allergens.