

How To Cook Tasty Noodles

1. Boiling water is the key

- If the boiling water becomes too murky the water temperature decreases and the noodles are then steamed rather than boiled. The noodles will then be mushy and tend to swell.

2. Fluff up the noodles prior to cooking

- This method helps aerate the noodles and gives it bulk. For curly noodles, the method makes the curliness robust.

3. Place the noodles with a colander in boiling water.

- Loosen the noodles by stirring them in the noodle basket or colander. This helps the noodles to cook evenly.

4. Cook the noodles as stated on package

- Use the timer to avoid overcooked noodles.

5. Drain the noodles extremely well in the colander

- Lift the colander and let it drain for at least 2 seconds.

6. Pour the soup into a bowl before adding the noodles.

- If the noodles are placed in a bowl and the soup poured on top of it, the oil does not adhere to the noodles and it will not taste the same.

Storage

- The shelf life of the noodles frozen is 12 months.
- Fresh noodles are extremely sensitive to temperature changes. When the noodles are moved from a frozen or refrigerated area to room temperature or a warm kitchen, condensation may appear, therefore can cause molding.
 - For Frozen noodles, please keep in the freezer once you received the noodles. The sudden change of temperature will cause rapid condensation, therefore mold on the noodles.
- Keep the noodles tightly covered in a plastic bag so that the noodles do not dehydrate after the box is opened. If it dehydrates badly, the noodles will lose its stretchy texture.

Aged Noodles

- After the noodles are freshly made, they begin to age, or start to harden the texture of the noodles. In a warm location, the noodles change due to aging. Once the noodles are placed in a freezer, the aging process slows down.
- When aging progresses, the noodles become slick, elastic and translucent. The noodles can create more texture and does not become soggy.