

# ORIGINAL MAZESOBA

## RECIPE

### Ingredients

- 1 'ball' Housemade Noodles
- 70-80g pork belly chashu
- 1 (60ml) pack signature sauce
- 1/4 pack kombu vinegar\*
- 1/4 pack chilli oil\*
- 1 container of bamboo shoot
- 1/4 pack of nori
- 1 container of chopped shallots
- 1 egg (raw egg yolk or cooked as desired)



\*These quantities are our recommended amounts but please feel free to adjust to taste!

### Method

1. Put signature sauce in microwaveable bowl and heat for 30 seconds.
2. Boil noodles in pot for 4 minutes. If you prefer a firmer texture, boil for 3 minutes and 30 seconds. Use a timer for accuracy.
3. While noodles are boiling, cut up chashu into desired serving size and sear on pan or with blowtorch until brown to add smokiness.
4. Drain cooked noodles and place into bowl with sauce.
5. Add chashu, green onions, bamboo shoots, nori and egg (cooked your way).
6. Your mazesoba is now done! Add 2 swirls\* of kombu vinegar and chilli oil, 'maze' or mix everything up before enjoying.

Visit [www.mazesoba.com.au](http://www.mazesoba.com.au) or follow @iikomazesoba on Instagram to see more recipes that may inspire you!