



SOBA NOODLES AT HOME

How to cook our fresh soba noodles :

1. Pour at least a half gallon of water into a pot. Bring the water to a boil over a high flame, then put the soba in the water. Make sure to separate the noodles as you do so.
2. Begin stirring the noodles immediately with chopsticks to prevent them from sticking together. Track how long they have been boiling with a timer. After a minute and 30 seconds, drain soba noodles into a strainer.
3. Immediately put the noodles in a bowl of cold water to cool them down. Pour out the water once it gets warm, then rinse the noodles under a faucet, making sure to get rid of any slimy texture.
4. Place the noodles back into the strainer and shake loose any excess water. Then, plate the soba and you're ready to eat soba!

> Enjoy with wasabi, grated daikon, green onions, or nori.

> Dip the soba into soba sauce and slurp!

*** NOTE for everyone not able to get our fresh soba noodles:**

Repeat all steps except add 5 minutes to cook time in boiling water.

Enjoy!