



# BIANG BIANG NOODLES

## INGREDIENTS

### Noodles

- 600g plain flour
- 2g salt
- 300g water
- Coconut oil

### Pink Peppercorn Oil

- 2 tablespoon of pink peppercorns
- 100 ml olive oil
- 2 cloves of garlic
- 20g of ginger
- 2 spring onions
- 2 tablespoons of tomato puree
- 2 tablespoons of toasted sesame seeds
- 2 tablespoons of chilli flakes

### Tahini Dressing

- 120g of tahini
  - 3 tablespoons rice vinegar
  - 4 tablespoons of soy sauce
  - 2 tablespoons of agave
- TIP:** You can substitute the agave for honey but this will mean the recipe is not vegan. Alternatively, make a sugar syrup from 2 tablespoons of water and 2 tablespoons of sugar, heat gently over a pan until thickened.

### Garnish

- 1 small cucumber
- 4 bok choy leaves

**SERVES 4**

**PREP TIME: 1HR**

**COOK TIME: 45MINS**

**TOTAL TIME: 1HR 45MINS**

## METHOD

- Add the flour, salt and water to a large bowl. Mix with the handle of a wooden spoon. The dough will be dry but trust the recipe.
- When the dough has come together into a ball, tip onto a clean work surface. Work in the rest of the flour by hand until it's combined and has a Playdo like texture - about 5-10 minutes.
- Add the pink peppercorns and olive oil to a small saucepan on a gentle heat. Cook until the pink peppercorns are lightly frying. Leave to cool.
- Finely chop the garlic, ginger and whites of the spring onions (keep the green parts!).
- Take 2 tablespoons of the cooled peppercorn oil along with a few peppercorns into a frying pan. Add the onions, garlic and ginger and cook on low heat until fragrant - just 3-4 minutes.
- Once the onions are translucent, add the tomato puree and mix in well. Cook for a further 3 minutes until caramelized.
- Add the sesame seeds and chilli flakes to the onion mixture. Turn up the heat and stir. Strain the oil into the pan so that the peppercorns are left behind. Season with half a teaspoon of salt. Stir well and remove from the heat to cool.
- Put the dough onto the worktop and knead for another 5-10 minutes until the surface of the dough looks more textured. Shape into a ball. Place back in the bowl and rest for 10 minutes.
- Mix all the ingredients for the dressing together. If the mixture looks too thick add 2 tablespoons of water and mix until runny and smooth.
- Come back to your dough. Tip onto the work surface and cut into 16 pieces (if you think of your ball as a pizza, cut it in half, then in half again until you have 16 pizza slices).
- Put the coconut oil on a large plate. Take one of the pizza slices and roll it into a finger length sausage. Turn in the oil and leave on the plate. Repeat. Rest on the plate for about 20 minutes.



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## ABOUT THE CHEF

### Fanni Nagi

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Fanni is a plant-based chef from Hungary. Initially pursuing training as a doctor, her love of food led her to work in some of the world's best restaurants and kitchens..

Working in 5-star luxury resorts in France, Austria and Spain, Fanni also tenured as a chef in Tommy Banks' Michelinet star restaurant, Roots, in York, UK. Today she works across Europe as a private chef, ensuring high-net worth individuals and families enjoy holidays of a lifetime.

Fanni has travelled Europe in a converted Mercedes Sprinter van since 2020. She shares her 'campervan-life' with her long-term partner, Andrew, and dog, Frank - a lively German Pointer.

She says:

***"When the pandemic hit, I had to really reflect on what I wanted from life.***

***Combining my passions of food and travel has helped me to create a life that I love.***

***I'm looking forward to growing my knowledge and sharing my creations with people across the world."***

## METHOD CONT'D

- Meanwhile, divide the tahini dressing between four serving bowls topped by 2 tablespoons of the pink peppercorn oil and onion mixture.
- Chop the bok choy and greens of the spring onions into thin strips. Peel the cucumber and half lengthways. Using a spoon, scrape out the middle. Chop into thin strips. Bring a pan of salted water to a gentle boil.
- Go back to your noodles. Grease your worktop with coconut oil. Place a noodle 'sausage' on the worktop and roll out lengthways until about 10cm long and 5mm thick.
- Run a blunt knife lengthways down the flattened dough to make a visible score. Do not go all the way through. Hold each end gently and lift the noodle away from the work surface. Move your hands in an up and down motion, slapping the noodle on the work surface. At the same time, gently pull the noodle to about 1 metre in length.
- Place the noodle back on the worktop. Starting in the middle, use the score you made previously to pull and separate the noodle in half. You'll be left with two identical meter long noodles (like tagliatelle). Repeat with the remaining noodle 'sausages'.
- When your water is boiling, drop in 3-4 individual noodle strands (one portion). You'll see that they will sink to the bottom of the pan. Cook for about 1 minute 30 seconds. The noodles are ready when they have risen to the top of the pan.
- Using a pair of tongs, remove the noodles from the pan, draining most of the water. Place on top of the tahini dressing and onion mixture. Repeat until all four portions are cooked.
- Top each bowl with the thinly sliced cucumber, spring onion greens and bok choy. Serve immediately. **(TIP:** Give the noodles a good mix in your bowl so they're covered in both the tahini dressing and peppercorn onion mix. Delicious!)