

Cumin pork noodles Free Recipe 10042025

Description

Recipe Cumin pork noodles

These flavour-packed noodles are coated in a delicious sauce made with cumin seeds, Sichuan peppercorns and other tasty aromatics. It requires a little bit of TLC, but I promise that the results are well worth the effort!

For this recipe you will need a pestle and mortar.

Recipe tips

This dish is inspired by cumin lamb noodles, which as the name indicates, uses lamb instead of pork and is usually made with hand pulled noodles. I've opted for pork as I prefer the taste and it's considerably cheaper, but feel free to use your meat of choice. Alternatively, you could keep the recipe meat-free by using pulled oyster mushrooms or crumbled tofu instead.

Any type of noodles will work in this recipe, but I like using dried Taiwanese-style sliced noodles, which are available in most asian supermarkets, online and in some large supermarkets.

Banzai Japan MV

https://www.youtube.com/watch?v=k_vQsyC_F1A

Shopping List

Fruit and vegetables 1 tsp dried red chilli flakes small handful fresh coriander, roughly chopped 4 garlic cloves, crushed Tins, packets and jars 200g/7oz dried noodles (any type) 1 tbsp oyster sauce Cooking ingredients 1 tsp Sichuan peppercorns 1 tbsp cumin seeds 1 tbsp Chinese black rice vinegar (can substitute for rice vinegar, if absolutely necessary) 1 tbsp Shaoxing rice wine (can substitute for dry

sherry vinegar, if absolutely necessary) sea salt 1 tbsp light soy sauce 1 tsp sugar (any type) 4 tbsp vegetable oil, plus extra for cooking Meat, fish and poultry 250g/9oz pork mince

https://youtu.be/RR8YYeb4PMk?si=KmCkolvULfrlxyK9 Book Novotel Hotel

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Tags

- 1. garlic cloves
- 2. coriander
- 3. red
- 4. vegetable oil
- 5. sea salt
- 6. hot
- 7. light soy sauce
- 8. chilli
- 9. sliced
- 10. soy sauce
- 11. garlic
- 12. large
- 13. oyster sauce
- 14. pepper
- 15. crumbled
- 16. Chinese black rice vinegar
- 17. cumin
- 18. free
- 19. black rice vinegar
- 20. seeds
- 21. taste
- 22. Cumin pork noodles
- 23. rice vinegar
- 24. mushroom
- 25. Fakeaway
- 26. Shaoxing rice wine
- 27. mushrooms

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- 28. Pork
- 29. rice wine
- 30. lamb
- 31. Tofu
- 32. sugar
- 33. peppercorns
- 34. cumin seeds
- 35. pork mince
- 36. noodle
- 37. Sichuan peppercorns
- 38. mince
- 39. oyster mushrooms
- 40. dried red chilli flakes
- 41. dried noodles
- 42. dried
- 43. red chilli flakes
- 44. noodles
- 45. sauce
- 46. chilli flakes
- 47. fresh coriander
- 48. oyster

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