

Ying Liu's Chili Oil Biang Biang Noodles for Davidson Gigliotti (March 22 2022)



Ingredients Serve 6:

Dough-making:

All-purpose flour 5 cups

Salt ½ teaspoon

Oil

Other ingredients for each serving:

Bok choy 1

Soy sauce 1 teaspoon

Green onion 1/2

Dried chili powder 1 teaspoon

Salt 1/4 teaspoon

Oil 1 tablespoon

Steps:

Prepare the Dough

1. Gradually add 2/3 water into flour
2. Mix it roughly
3. Add rest of the water accordingly; basically, you want a too wet of a dough—wet dough doesn't make good noodles
4. Knead dough for 3 minutes
5. Rest the dough for 45 minutes covered
6. Knead dough for 1 minute
7. Divide the dough into 12 portions
8. Make them into smooth balls
9. Rest the small doughs for 10 minutes

10. Roll each dough into palm size

11. Brush oil evenly on dough

12. Rest them all for 2 hours

13. Take each palm-sized dough, press chopstick into it right down the middle

14. Stretch the noodle out into a long one

15. Separate the noodle into two along the seam we created—ready for boiling



Cook the Noodles

16. Keep the water boiling, as you make noodles, drop them into the water to cook, each noodle takes about 45 seconds

17. Boil some bok choy along with these

Prepare the chili oil

18. Put noodles in bowls, 4 noodles per bowl + bok choy

19. Top with chili powder, salt and green onions

20. Heat the oil until it smokes, pour the hot oil onto chilis directly

21. Noodles are done. Enjoy