

HOFUN RICE NOODLES

Last Modified: 01/12/2016

PREP: 30 Min
COOK: 30 Min
STOVETOP

F EASY

ASIAN

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Cup	Rice Flour	
2	Tbsp	Tapioca Starch (Heaping)	
1	Tbsp	Vegetable Oil	
1	Cup	Water	

PREPARATION

FACTOID	You "could" make these in the "traditional" way by cooking up a batch of White Rice, draining off the water (reserving a little), and running the Rice through a food mill. Add back enough reserved water to make a relatively thick slurry. Strain the mixture through a fine wire screen and pour a thin coat evenly into a sheet pan and steam it.
TOOLS	<ol style="list-style-type: none"> 1) 6" x 6" Glass Baking Dish 2) Small Silicone Spatula 3) Basting Brush 4) 2 - Silicone Tipped Tongs 5) Large Stock Pot & Steaming Rack & Lid
NOTE	Wide Rice Noodles (OR - cut to any width / length you need) - You can use these in ANY Asian dish that requires Noodles.
PREP	Prepare a steaming station using a large pot with a cover, a rack inside large enough to hold a 6 inch x 6 inch glass baking dish level and up off of the bottom - You may optionally use a 6 inch x 9 inch dish if you have a pot large enough to hold it while level.
1	Using a paper towel, wipe a thin layer of Vegetable Oil on the bottom of the glass baking dish.
2	Thoroughly mix the ingredients together (NO lumps) and place them in a cup with a lip for easy, accurate pouring.
3	Pour a thin (1/16 inch or less) layer of the Noodle Batter in the bottom of the baking dish, shaking & tilting it slightly to spread the mixture evenly. Place it in the steaming station over high heat and cover tightly. Steam the Noodles for 4 to 5 minutes - Just before removing, check for firmness with your finger and steam it for a little longer if necessary.
4	Remove the baking dish from the steamer using the tongs in opposite corners (CAREFUL - It is hot) and brush a thin layer of Vegetable Oil on the top of the Noodle.
5	Remove the whole Noodle from the glass dish by releasing the edges with a small silicone spatula and loosely rolling it up with your fingers as you release it from the glass
6	Place the Noodle Roll on a cutting board and slice it into 1/2 inch wide (or any width desired) pieces. Unroll and cover them with a slightly damp paper towel to prevent drying out and set them aside until needed in the dish.
7	Repeat the process until all of the Batter is steamed into Noodles. These will keep for a couple of days if tightly sealed and refrigerated.