

# Homemade Rice Noodles



## Ingredients:

- 1 cup rice flour (*not glutinous rice flour*)
- ½ cup tapioca starch (or cornstarch)
- 1 ½ cups water
- Vegetable oil, for brushing

## Method:

1. Add the rice flour and tapioca starch to a mixing bowl and stir.
2. Add water, ¼ cup at a time, stirring hard to activate starch. Make sure to knead and stir well between each step to make the best textured noodle. Once you have enough water in that the mixture is loose and liquid, add the remaining water. Set aside until ready to use.
3. Prepare two cake pans by spraying or basting with oil or nonstick spray. Wipe pans lightly with a paper towel to remove extra oil. This will ensure that you don't end up with oil bubbles baked onto the surface of your noodles.
4. Suspend a steamer over water in a large pot, making sure that the cake pan fits inside the steamer and that the lid fits on top with the cake pan in the steamer. Bring to a boil so that it is steaming and reduce to medium high to reduce spattering and overflows.
5. Prepare a cutting board or surface to place the noodles onto by spraying or wiping with oil so that it is nonstick.
6. Using a ¼ cup measuring cup, pour mixture into each pan.
7. Place one pan into the steamer and place lid on pot. Cook for 1-2 minutes (this process will happen very fast). Remove pan from steamer and set to the side.
8. Place second pan into the steamer, wipe lid dry and place back onto pot. Repeat cooking process.
9. While the second pan is cooking, brush the finished noodle layer with oil while it is still in the pan. Using an offset or silicone spatula, run around the edge of the pan to loosen the noodles. Remove from pan and place on prepared surface. Repeat with second pan and layer right on top of first layer of noodles. Continue this cooking/finishing process until all of the mixture has been cooked and stacked onto the surface.
10. Once all of the layers have been cooked and stacked, spray or wipe a chefs knife with cooking spray or oil. Using the knife, cut the sheets into noodles. Separate into a bowl and lightly toss to make sure oil coats and they aren't sticking together. Noodles can be made up to 24 hours in advance and held overnight in the refrigerator or can also be used immediately. Enjoy!