

Rice Noodles

Equipment: Measuring cups and spoons Measuring scales Medium bowl Whisk Pastry brush Tea towel Cake tins x 2 Electric pan and lid Chopping board	Ingredients: 1 cup rice flour 1/3 cup tapioca starch 1 tsp sea salt 1¼ cups water, plus extra if needed. vegetable oil
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What to do:

1. Place rice flour, tapioca starch and salt in a large bowl and whisk to combine. Add ½ cup of water and whisk. Then add another ½ cup water and mix vigorously. Add the final ¼ cup of water and check consistency. It should be the consistency of a thin coconut milk. Rest for 30 minutes.
2. Grease the bottom of two cake tins with vegetable oil. Check the consistency of the rice mixture again and add 1-2 tablespoons of water if needed. Pour in a thin layer of the rice flour mixture (no more than 2mm) into one of the cake tins. Rest the tin over a saucepan of boiling water and cover with a lid. Steam for 3-4 minutes or until just set. Brush the top of the noodle sheet with oil.
3. Remove the tin from the heat and slice the noodle sheet into thick strands. Peel noodles out of the cake tin and place onto a greased tray. Repeat until mixture is finished.