

WITH MARUKYU'S  
TOKUSEN WARABISAI™

# HOW TO MAKE WARABI UDON HOOK BAIT



**8** Heat again, and stir slowly in large circles.



**9** Remove from heat before it turns into a caramel colour, and mix well.



**4** When bubbles appear on the edge, the centre should begin to stiffen up.



**10** Apply heat again and stir slowly in small circles, until it changes colour.



**5** When more than half of the mixture has become stiff, remove from heat.



## BOILING TIPS!

- STIRRING WHILE OFF THE HEAT HELPS MAKE CLEARER STRONGER UDON.
- STEPS 8-9: MIX TO THE DESIRED STIFFNESS.
- STEPS 9-11: STIR SLOWLY IN SMALL CIRCLES TO PREVENT BUBBLES FORMING.



**1** Empty one packet of TOKUSEN WARABISAI into an old saucepan.



**11** Remove from heat if mixtures begins to boil and bubble.



**6** Mix thoroughly, until it is an even milky colour throughout.



**2** Add 120ml of water to the mixture



**12** Mix slowly until the mixture turns an even caramel colour.



**7** Mix until the udon paste runs slowly and smoothly off the spoon.



**3** To avoid lumps, mix the powder and water together before applying heat.

- TIPS!**
- TURNING THE PUMP IN YOUR HANDS, TO FILL EASILY AND EVENLY.
  - SPIN THE BOWL WITH WATER TO MAKE A SMALL WHIRLPOOL FOR MORE EVEN, STRAIGHT UDON!
  - SQUEEZE THE UDON FROM A LOW POSITION FOR THICK UDON, HIGH POSITION FOR THIN UDON.

## STORING UDON



**1** Lay a single noodle on top of the plastic wrap.



**2** Wrap as tightly as possible.



**3** Do the same for the second piece, keeping them apart.



**4** Continue the process for the remaining pieces.



**5** Wrap 7-8 pieces together and take fishing as a set.

**N.B.**

*Noodles soaked in WARABI SHOKUNIN can be taken as is and used as a great hook bait without wrapping them, however they will keep for longer if wrapped.*

## SHAPING UDON



**6** Strain the water off the udon noodles.



**7** Pour some "WARABI SHOKUNIN" into a small sealable container.



**8** Pour udon into the container with "WARABI SHOKUNIN".



**9** Ensure the udon is completely covered, and not overlapping.



**10** Clear strong UDON!



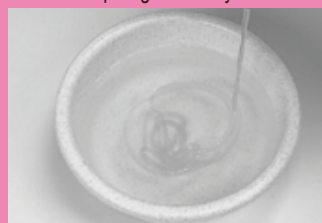
**1** Moisten a large spoon and udon pump.



**2** Scoop up udon with the spoon, and pour it into the udon pump.



**3** Turning the pump as you pour in the udon helps it go in evenly and smooth.



**4** Fill a bowl with cold water, and squeeze the udon into the water.



**5** Tear the udon strings into 10-15cm lengths with your fingers.