

【Recipe by Shoichi Okano】 (Plant-based)  
Soy Milk Dan Dan Noodles

1/2



This is a plant-based soymilk dan dan noodles that devised by Chef Okano of the Chinese restaurant "Chinese Domaine" in Matsudo, Chiba, Japan. The soup is thick with soy milk and peanuts and is also preferred for anyone. “botanova®-Lard Taste-” gives a satisfying taste to the dan dan noodles even without animal ingredients. The miso flavored ground soy meat used can also be applied to jaja-men noodles.

Ingredients	
【Miso flavored Ground Soy Meat】	
A Granular soy protein	21%
A Warm water	62.9%
botanova® -Lard Taste-	4.2%
B Tian mian sauce	7.5%
B Chinese soy sauce	4.2%
B Powdered pepper	0.2%
Total	100%

Method
«Miso flavored Ground Soy Meat»
1) Put “A” in a bowl and leave it for about 30 minutes.
2) Put the botanova® -Lard Taste- in a frying pan and heat it up to melt.
3) Add “1” in the frying pan and stir-fry gently over medium heat.
4) When comes out the aroma, add “B” one by one and stir-fry lightly.



More information about botanova®

\*The information in this document is based on test data from our laboratory. Results may differ under different test conditions. \*Please conduct your own testing prior to use and confirm that the product is suitable for your intended use and manufacturing process. \*We are not responsible for any infringement of industrial property rights owned by third parties that may result from the contents of this document.

【Recipe by Shoichi Okano】(Plant-based)  
Soy Milk Dan Dan Noodles

2/2

【Soup】

botanova® -Lard Taste-	1.8%
C Chopped garlic	0.6%
C Chopped ginger	0.6%
C Chopped green onion	2.7%
D Soy milk	73.1%
D Crumbled roasted peanuts	1.8%
D Xiang la jiang: 香辣酱	1.8%
D Sesame paste (or Zhi ma jiang: 芝麻酱)	9.1%
D Chopped ingredients in chili oil	
(or Chili pepper)	0.9%
D Soy sauce	5.5%
D Grain vinegar	0.9%
D Miso	0.9%
D Salt	0.3%
Total	100%

【Toppings】

Greens (komatsuna, spinach, etc.)	30g
Long green onion	
(shredded white Japanese leek)	30g
Chili oil	10g
Miso flavored Ground Soy Meat	30g

\* Miso flavored Ground Soy Meat is easy to make at about 2.5 times the recipe.  
The soup is about one serving at 5.5 times the amount.

《Soup》

- 1) Heat botanova® -Lard Taste- in a pot. When slightly melt, add “C” and stir-fry lightly.
- 2) Add all of “D” and mix well with a whipper.  
\* Reduce and adjust the amount of Chili pepper if you use it instead of Chopped ingredients in chili oil.
- 3) Turn off the heat just before boiling.  
\*Be careful not to boil too much or the soup will separate.

《Finishing》

- 1) Put the soup into a bowl and add boiled Chinese noodles (no animal ingredients).
- 2) Top with Toppings.  
\*The amount of Toppings written is for one serving



More information about botanova®

\*The information in this document is based on test data from our laboratory. Results may differ under different test conditions. \*Please conduct your own testing prior to use and confirm that the product is suitable for your intended use and manufacturing process. \*We are not responsible for any infringement of industrial property rights owned by third parties that may result from the contents of this document.