

# Tricky ways to shape noodles

**I**F FOOD is the way to our heart then the chefs from the province of Shanxi will win hands down.

The chefs, Huo Suo Ying, Wang Bao Wei, Li Dajun, Yan Rony Ming and Du Yi come from the province's various popular Chinese restaurants.

They were recently "transported" to Kuala Lumpur by the China Taiyuan Tourism Group to give an astounding noodle-making performance to promote tourism in the Shanxi province of China.

The five had been practising hard for their Shanxi noodle presentation, for guests.

Shanxi is known for its variety of food made of wheat flour among which is noodles.

Specially prepared noodles served with a rich sauce are popular among the locals as well as tourists.

The dough to make noodles, which consists of wheat flour, oats and sorghum (a Chinese traditional wine), can be used to make over 100 types of noodle dishes.

Among the utensils used are two-handled knife, flat blade knives and chopsticks.

The chefs, with more than 10 years working and training in noodle-making, are professional chef cooks from the province.

Chef Wang has been making noodles for 26 years.

"It takes about two hours to prepare the dough alone to ensure the quality is good.

"Once the dough is ready, it only takes seven minutes to make a com-



The highlight of the show – Huo stretching the 2.5kg dough into 4,096 strings of spaghetti.

plete dish, depending on the customer's demand," Wang said.

Li, who has 16 years experience as a chef, shared his noodle-making experience while here.

"All the materials used to make the dough is brought from Shanxi, Taiyuan as the ones found here are not suitable due to the climate. Our climate is drier."

The highlight of the show was when Huo, Wang and Li, worked their magic by stretching the 2.5kg dough into 4,096 spaghetti strings to make a dish called Daoxiao Mian.

They made the feat seem effortless as they turned the strings into precise, smooth and soft strands that could be stretched to about 10km

long.

Yan impressed the crowd when he placed a dough on his head and started cutting it into precise strands using two broad and thin knives.

Other performances were the art of making fish-shaped noodles using chopsticks and a 135m noodle known as the Long Life Noodle.

The event, held at the Pan Pacific Hotel in Kuala Lumpur was organised by the China Taiyuan People's Government and co-organised by the Malaysia Chinese Tourism Association.

Taiyuan, which has about 700 restaurants, is the capital city of Shanxi Province and is about 520km away from Beijing.