

Biang Biang Noodles Cooking Experience

Trip Code: LS- XA-3H-Noodles Making

Trip length: 3 Hours

Overview:

On this 3 hour tour, you will enjoy the complete experience of living like a local in this old city. Following your local expert, you will dive deep into the local market and learn about new spices and ingredients, and even utensils for cooking. After visiting the local market, you will escape into an off-the-beaten-track courtyard and sip a cup of green tea enjoying the tranquillity. You will be left with fond life-long memories of your Biang Biang Noodles Cooking experience. At the end of the tour, you will be given the recipe for this dish.

Detailed Itinerary:

Your local expert will meet you at the Exit B, Sajinqiao Station of Metro Line 1 at 8:30 a.m and you will stop at a local market first. In the hustling and bustling market, you will see a multitude of vegetables and seasonal fruits neatly stacked, spices stored in old bags, fresh meats hung on walls, and other food ingredients on sale. With the locals bargaining vigorously with hawkers, vendors yelling loudly to sell their goods, shop keepers opening their doors for business and seniors shopping for food on their way back from square dancing, you will feel like you are walking in an Arabic market. This is the true Xian market. If you like, you may enjoy a local breakfast in the small diners frequented by locals. You will find yourself amazed by the variety of breakfast choices and the incredible taste of each kind. Be it the crispy Deep-fried Dough Sticks, or the soft and easy-to-melt Bean Curd Jelly, or the savoury Steamed Stuffed Buns, or the sweet rich Rice or Millet Porridge, or the appetizing Roujiamo, or the chewy Cold Noodles, your appetite will be challenged and satisfied.

Replete with the local morning market culture, you will go to a quiet private courtyard nearby the City Wall. Welcomed by our staff, you will be served with a cup of fresh green tea to relax a little.

Your chef will give you an introduction on what you will be making today to prepare for this experience. The Noodles culture is deeply rooted in the lives of the Xian people. It has a long and rich culture. One of the most famous types of noodle is Biang Biang Noodles, also called Kudai Noodles. Biang is actually an onomatopoeic word referring to the sound when the strip noodles are smashed on the chopping board, while Kudai refers to the shape of the noodles resembling the belt. Today's main dish will be these unique noodles. You will prepare the flour dough first by mixing the water and flour in a certain ratio. Then press the dough into a round flat shape and cut it into strips. Now comes the most important part, pull the strips into long thin noodles. This requires a lot of strength and technique. Once the pulling is completed, the noodles are ready for boiling. The boiled noodles are smothered with prepared sauces, hot oil is poured over them and your bowl of Biang Biang Noodles is done! You will enjoy what you have made, which can be quite fulfilling. After the meal, you will be served with some seasonal fruits or local snacks as dessert. The tour draws to an end.

What' s important:

What's included:

Public transport costs.

Licensed Chinese- English bilingual speaking tour guide.

Lunch/dinner

Materials needed for cooking.

Teaching fee

What's not included:

Personal expenses or private entertainment items at sights.

Tips or gratuities for guide if he/she did a good job (recommended)

What to take: smile and a relaxed enthusiastic attitude.

Good to know:

1. Please be civil and don't snoop around the host's private rooms.
2. Please be aware that your host may not be able to speak English. Your guide will be along with you all the time to ensure good communication.
3. You are welcome to learn a little Chinese with your host, while imparting a little bit about yourself to them.
4. Please be respectful to the local customs.