Noodles of the Imagination

Noodle dishes come in many different varieties, as flour is a staple in many different cuisines, and many cultures use flour of different varieties to make their own form of noodles. Many noodles are also more traditionally known as 'pasta', but their long thin shape also makes them a form of noodle.

You will have already tried different noodle dishes in the form of:
- mie goreng (see **Mie Goreng** recipe, Book 1, page 130)
- spaghetti (see **Basic Pasta: Spaghetti** recipe, Book 1, page 102)
- fettuccine or linguine (see **Basic Pasta: Fettuccine or Linguine** recipe, Book 1, page 100).

You should have also learnt to make basic egg noodles and basic pasta, and should use those recipes.

You can use your experience with cooking these dishes to make up your own. You have some decisions to make!
- What kind of noodle dish do you want to make? A salad? A soup? Fried noodles?
- Are you going to cook your noodles in the sauce or soup, or cook them and add them to a sauce or soup?
- What kind of flavours do you want your noodle dish to have? Spicy? Herby? What spices do you like? What herbs are available?
- How about texture? It's nice to have slippery noodles with a bit of crunch, such as bean and carrot if you are frying, or sprouts and capsicum over a noodle soup. What crunchy crops are available in the garden?
- How will you serve your noodles – with sauce on the side, on a platter with sauce over top, with or without garnishes or other fresh ingredients?

You also need to think about:
- How many diners do you have? Do you have enough ingredients to make enough for everyone to have a taste?
- How much time do you have? Do you have time to prepare anything you need to prepare in advance, such as the noodle dough?
- Is your class having a themed menu, such as Asian or European, or a celebration, or seasonal menu? Will your dish fit the theme, the ingredients as well as the way it looks?

Think about your favourite part of cooking and eating noodles, and plan your dish to make it happen!