

ROUXBE

Noodles!!

by Randall McNamara

Types of flour

- <https://foodandnutrition.org/summer-2012/flour-power-learn-different-kinds-flours/>
- <https://www.abeautifulplate.com/flour-101-different-types-flour-for-baking/>

Italian Pasta

- Master Pasta Dough, Two Ways
<https://food52.com/recipes/83340-semolina-pasta-dough-recipe>

Ramen

- Homemade Ramen Noodles Recipe
<https://www.serious-eats.com/recipes/2018/11/homemade-ramen-noodles.html>
- 38%-Hydration, Whole Wheat Homemade Ramen Noodles Recipe
<https://www.serious-eats.com/recipes/2019/09/38-percent-hydration-whole-wheat-ramen-noodle-recipe.html>
- 35%-Hydration Homemade Ramen Noodles Recipe
<https://www.serious-eats.com/recipes/2019/09/35-percent-hydration-ramen-noodle-recipe.html>
- The Serious Eats Guide to Ramen Styles, J. Kenji López-Alt
<https://www.serious-eats.com/2013/09/the-serious-eats-guide-to-ramen-styles.html>

Gluten Free

- Homemade Buckwheat Soba Noodles
<https://www.thenourishinggourmet.com/2009/05/homemade-buckwheat-soba-noodles-gluten-free.html>
- Buckwheat Noodles
<https://www.forkandbeans.com/2015/03/12/buckwheat-noodles-gluten-free/>

Miscellaneous

- Chow mein egg noodles
<https://thewoksoflife.com/homemade-chinese-egg-noodles/>
- Hand-Pulled Lamian Noodles Recipe
<https://www.serious-eats.com/recipes/2020/04/hand-pulled-lamian-noodles.html>
- Hot Oil-Seared Biang Biang Noodles-Xi'an Famous Foods
<https://www.tastecooking.com/recipes/hot-oil-seared-biang-biang-noodles/>