

Microwave Homemade Rice Noodles

Ingredients

- 1 cup (155g) rice flour
- ¼ cup (30g) tapioca starch
- 1 tsp. (6g) salt
- 1 ¼ cup (300g) water
- Vegetable oil, to prevent sticking

Steps

1. Combine the rice flour, tapioca starch, and salt in a medium bowl. Whisk briefly to combine. Add the water, and whisk well so there are no lumps and it is a smooth, thin batter.
2. Find two microwave safe plates that fit on top of each other. Pour 2-3 tbsp. of batter onto one plate, and tilt it around so the batter covers the flat bottom of the plate. You can also use your fingers to lightly push the batter into any bald spots. You want a fairly thin layer.
3. Place in the microwave, and cover with a second plate. Microwave for 50 seconds, and then use potholders to remove your plates from the microwave. Be careful removing the second plate from on top, as there will be a little steam between the plates. Once the plate cools a little, brush the cooked noodle-crepe with vegetable oil. Peel away from the plate starting on one edge, and roll it up. You want the noodle to be pliable and stay together. If the noodle is dry and brittle, you may need to use more batter, cook it for a few less seconds, or make sure your top plate is fully covering the bottom one. If the noodle breaks as you roll it, you may need to use less batter, or cook a little longer. Lightly brush the outside of the noodle with oil, and set it aside. Repeat with all the remaining batter.
4. Slice the noodles to your preferred width, and use in any rice noodle dish you enjoy.

