

Kongguksu

Ingredients

- 1 package (16 ounces) silken tofu
- 2 cups unsweetened soy milk
- 1 tablespoon toasted sesame seeds, optional
- 12 ounces buckwheat noodles (soba noodles)
- 2 tablespoons creamy peanut butter
- 1 teaspoon salt, or to taste

For serving

- 1 cucumber, julienned
- Cherry tomatoes, halved, optional
- Black sesame seeds, optional
- Ice cubes, optional

Instructions

1. Add the silken tofu, soy milk, peanut butter, salt, and optional toasted sesame seeds to a blender. Blend until completely smooth, then refrigerate the broth while preparing the remaining ingredients.
2. Cook the buckwheat noodles according to the package directions. Drain and rinse thoroughly under cold running water until the noodles are completely cooled and the excess starch is removed.
3. Julienne the cucumber and halve the cherry tomatoes, if using.
4. Divide the cooled noodles between serving bowls and pour the chilled soy milk broth over the noodles.
5. Top with cucumber, cherry tomatoes, and optional black sesame seeds. Add a few ice cubes, if desired, and serve immediately.

✨ **Tip:** Kongguksu is traditionally seasoned to personal taste. Try adding a little more salt for a savory broth or 1 teaspoon to 1 tablespoon of sugar if you prefer it slightly sweet.

Notes & Storage

- Use unsweetened soy milk so the broth does not become too sweet.
- Add more soy milk if you prefer a thinner broth.
- Store leftover broth and noodles separately in airtight containers in the fridge for up to 2 days.
- Stir the broth well before serving again.