

Section 1

#1: Ingredients List

Strengths:

- Your ingredients section is well-organised and clearly separates the main ingredients from the noodles and awase dashi components, making it easy to follow.
- The list includes all necessary items without overwhelming the reader with too much detail at once.

Weakness: Missing Quantities → Your ingredients list doesn't include any measurements or amounts for most items. When you write "Mirin," "Soy Sauce," "Kosher Salt," and other ingredients, readers won't know how much to use. This makes it impossible for someone to actually make the recipe successfully. Even basic ingredients like "Sugar" and "Green Onion" need specific amounts so the dish tastes right and serves two people as intended.

Exemplar: *Mirin - 2 tablespoons* or *Green Onion - 2 stalks, thinly sliced*

#2: Direction Steps 1-3 (Dough Preparation)

Strengths:

- Your instructions for making the dough are quite detailed, especially the bit about stepping on it with heels and turning it in circles.
- The resting times are clearly stated (30 minutes and 2 hours), which helps with planning.

Weakness: Unclear Dough Consistency → In step 1, you mention "Mix until there is no dry flour" and "Make it into a ball," but you don't explain what the dough should feel like or look like at this stage. Should it be sticky? Smooth? Rough? Then in step 2, you say to "REPEAT THIS STEP UNTIL THE DOUGH HAS BECOME SOFT LIKE AN EARLOBE," but you haven't told readers how many times they might need to repeat it or how long each repetition takes. This leaves people guessing whether they're doing it correctly.

Exemplar: *Mix until there is no dry flour and the dough comes together in a shaggy ball. Knead for 1-2 minutes until mostly smooth.*

#3: Direction Steps 6-8 (Cooking the Noodles)

Strengths:

- You've included the important detail about adding ingredients in the correct order (kelp first, then bonito flakes).
- The instruction to drain the noodles in a colander is clear and practical.

Weakness: Vague Cooking Instructions → Step 6 says "Add Hot or Cold brew to the Dried Kelp," but you never explained what "Hot or Cold brew" means or how to make it. Is it tea? Water? Something else entirely? Step 8 tells readers to "Put the noodles in, along with a huge tub of water," but "huge tub" isn't a real measurement—should it be 2 litres? 4 litres? How will readers know if they've added enough water? These vague phrases make it very difficult to follow your recipe properly.

Exemplar: *Add 1.5 litres of hot water to the dried kelp in a large pot.*

■ Your recipe has a good basic structure with separate sections for ingredients and directions, which makes it easy to navigate. However, the content needs much more detail and clarity to be truly useful. The biggest problem throughout your piece is the lack of specific measurements—without knowing how much mirin, soy sauce, or flour to use, readers cannot make this dish successfully. Additionally, you've included some confusing phrases like "huge tub of water" and "Hot or Cold brew" that need to be replaced with clear, precise language.

Your directions would benefit from more explanation about what things should look like at each stage. For example, when making the dough, tell readers what texture they're aiming for. When cooking the noodles, explain how long to boil them. Also, some steps jump around without smooth connections—step 6 suddenly mentions something called "Dried Kelp" that appears in the ingredients as "Dried Kelp" under Awase Dashi, but you could remind readers where this comes from. Additionally, step 10 says "Add the other broth," but you haven't clearly explained that there are two different broths being made. Using phrases like "Next," "After this," or "While the noodles are cooking" would help connect your steps more smoothly. Your recipe shows you understand the basic process of

making udon, but it needs these improvements to become a recipe that others can actually follow and cook from successfully.

Overall Score: 42/50

Section 2

Japanese Udon

2 servings | 90 min

INGREDIENTS

Mirin - *2 tablespoons*

Soy Sauce - *3 tablespoons*

Kosher Salt - *1 teaspoon*

Green Onion - *2 stalks, thinly sliced*

Sugar - *1 teaspoon*

Noodles - *400g fresh or 200g dried*

Awase Dashi (Soup Broth) - *600ml*

Noodles:

Plain Flour - *300g*

Potato Starch - *2 tablespoons*

Kosher Salt - *1 teaspoon*

Water - *150ml*

Awase Dashi:

Dried Kelp - **10g**

Dried Bonito Flakes - **20g**

DIRECTIONS

1. Combine saltwater and flour in a large bowl. Mix until there is no dry flour. Make it into a ball, and let it rest for 30~~min~~**minutes**.
 2. Place it in a plastic bag on the floor with towels under it. Step on it with your heels. Turn in a circle as you stretch the dough from the ~~center~~**centre** to the edges. Do it until it is all stretched and ~~completed~~**completely** flat. REPEAT THIS STEP UNTIL THE DOUGH HAS BECOME SOFT LIKE AN EARLOBE.
 3. When you have ~~slathered~~**kneaded**, take the dough out and make it into a ball. Let it rest for 2 hours.
 4. Flatten the dough using your hand on a table with ~~Potato Starch~~**potato starch** dusted on it.
 5. Fold the dough into halves, and cut with a sharp knife. Fluff them with your fingers and dust with potato starch so they don't stick. NOODLES DONE.
 6. ~~Add Hot or Cold brew to the Dried Kelp~~**Add 600ml of cold water to the dried kelp in a large pot**. Add the Bonito Flakes after. Do this twice. DASHI DONE.
 7. Put the Dashi into a simmer.
 8. Put the noodles in, along with ~~a huge tub of water~~**2 litres of water in a separate large pot**.
 9. Stir to ~~Loosen~~**loosen** Noodles**noodles**. Drain in a colander.
 10. Add the other broth.
 11. ~~Seperate~~**Separate** the noodles into bowls.
 12. Garnish with sliced green onion.
 13. READY TO EAT NOW
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