

- (3) -63 そばは、お湯でゆでて温かい汁の中に入れて食べます。
Buckwheat noodles are cooked in hot water and poured into hot soup.
- (3) -64 そばは、お湯でゆでて水で冷やし、冷たい汁に漬けて食べます。
Buckwheat noodles are also dipped in cold soup and eaten.
- (3) -65 温かい汁も冷たい汁も醤油と出汁で作ります。
Both of hot and cold soup are made from soy sauce and stock.
- (3) -66 出汁は、煮干しを煮てつくります。
A dried fish is used to make basic Japanese soup broth.
- (3) -67 出汁は、鰹節を煮てつくります。
Katsuo-bushi (dried, smoked, and mold-cured bonito fish) is used in making basic Japanese soup broth.
- (3) -68 出汁は、昆布を煮てつくります。
Dried kelp is used in making basic Japanese soup broth.
- (3) -69 そばの冷たい汁は、温かい汁より濃いです。
The cold soup for buckwheat noodles is thicker than the hot soup.
- (3) -70 冷たい汁に漬けて食べるそばは、暑い季節にとってもおいしいです。
It is good to eat buckwheat noodles with cold soup in the summer.
- (3) -71 そばは、調理した直後がおいしいのです。
Buckwheat noodles are delicious to eat immediately after they have been boiled.

