Important Points for Using the TOWARI Machine

[About SOBA Buckwheat Flour]

The main difference between the easy-to-make and the difficult coarse-ground buckwheat flour is 1)grain size, 2)part of flour, and 3)stickiness of the buckwheat flour itself. If you hold it in your hand, you can immediately judge by the texture and the state of buckwheat flour.

The photo on the left shows buckwheat flour finely ground to bring out stickiness, while the photo on the right shows coarsely ground buckwheat flour.

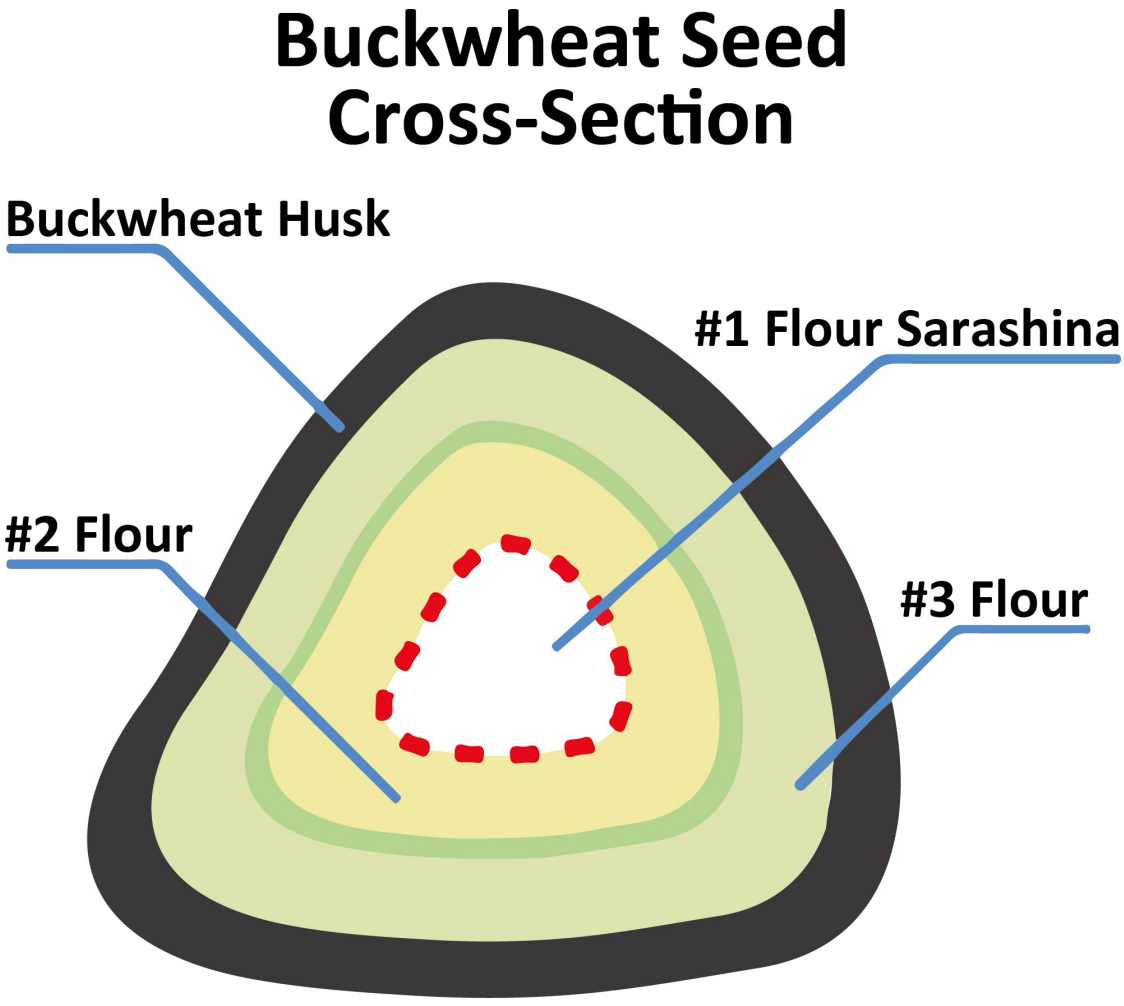
The reason why the fingerprints remain clearly and form a mass when you open your hands after gripping the buckwheat flour is because the grain size is fine (60 ~ 80 mesh), and the part of the # 2 flour from the # 1 flour is firmly ground finely, creating stickiness in the flour itself. The grain size band is almost constant, and it is a stable and moist buckwheat flour.

On the other hand, in the picture on the right, as soon as you open your hand, the buckwheat flour collapse like sand. The main ingredient is from the #1 flour to the #2 flour, and the coarse particles of the #2 flour to the #3 flour remain inside.

In this type of buckwheat flour, since the sticky part of the #2 flour is not finely ground, the stickiness is weak, and as the grain size from the fine flour to the coarse grain is not even. So that the adding water condition will be varied.

Therefore, it is necessary to repeat the trial noodle making to determine the water adding ratio and temperature correctly.
If you add a small amount of finely ground # 3 flour to # 1 and # 2 flour, it will make them stickier. It is important to blend under different conditions.

Buckwheat flour that is easy to make Soba noodle and coarsely ground buckwheat flour have completely different properties. Even if you make Soba in the same way, it doesn't go well.

Instead of making Soba with 100% coarsely ground buckwheat flour, please try to make Soba by blending it with the finely ground buckwheat flour and coarsely ground buckwheat flour as your original recipe.

You can easily make noodles while maintaining the flavor of coarsely ground Soba. Please carry out a hand grab test as described in Page 1.