

**FOR THE DRAGON FRUIT ICE**

4 cups Mushroom Stock, homemade (page 230) or store-bought, chilled

½ cup apple juice

2 tablespoons freeze-dried dragon fruit powder

1 tablespoon Korean or Japanese apple vinegar

**FOR THE DISH**

24 ounces fresh or frozen naengmyeon (buckwheat noodles), or 20 ounces dried naengmyeon

1 large Asian pear, peeled, cored, and roughly chopped

½ cup agave syrup or maple syrup

3 tablespoons gochugaru (Korean chili flakes)

2 tablespoons gochujang (Korean red chili paste)

2 tablespoons Korean or Japanese apple vinegar

1 tablespoon soy sauce

One ¼-inch-thick slice peeled ginger

1 large garlic clove

1 teaspoon kosher salt

1 teaspoon toasted sesame oil

10 ounces Persian or Japanese cucumbers, cut into matchsticks (2 cups)

1 cup drained chopped spicy cabbage kimchi, homemade (page 14) or store-bought

**MAKE THE DRAGON FRUIT ICE:**

**COMBINE** the stock, apple juice, dragon fruit powder, and vinegar in a medium mixing bowl and stir well. Pour into a 9 x 7-inch metal baking dish or another container where the mixture is about 2 inches deep. Freeze, using a fork to scrape the ice every 30 minutes, until it's fluffy and fully frozen, about 3½ hours.

**COVERED**, it keeps in the freezer for up to 2 days. You might need to stir and scrape it to turn it back into fluffy shaved ice.

**MAKE THE DISH:**

**PREPARE** a large bowl of ice water and set aside. Bring a large pot of water to a boil. Add the noodles, stir well, and cook until fully tender but still very chewy, about 4 minutes or according to the package instructions. Drain, then add the noodles to the ice water and stir until they're chilled. Drain again really well and use scissors to snip them into manageable lengths.

**COMBINE** the Asian pear, agave, gochugaru, gochujang, vinegar, soy sauce, ginger, garlic, salt, and sesame oil in a blender and blend until smooth. Combine the sauce and noodles in a large mixing bowl and toss to coat well.

**SERVE** in bowls, garnish with the cucumber and kimchi, and top with the dragon fruit ice.