Claims

[Claim 1]

A method for producing a fried noodle lump having a tapered structure which is prevented from being inverted in a cup by external shock in a state where the fried noodle lump is included in a cup-shaped container having a tapered structure, the fried noodle lump having a tapered structure with a flat portion at an upper portion thereof, the method comprising the step of:

securing the shape retention of a bottom end portion of the fried noodle lump by storing a group of noodle strings after gelatinization in a retainer with a lid, immersing a lower portion of the retainer in a fry oil by 10% to 80% of a height of the retainer, and keeping the state where the lower portion of the retainer is immersed in the fry oil for a predetermined time, so as to fry the lower end portion of the group of noodle strings; and thereafter immersing the whole retainer in the fry oil.

[Claim 2]

A fried noodle lump produced by a production method according to claim 1.

[Claim 3]

A fried cup noodle comprising a fried noodle lump produced by a production method according to claim 1 and contained in a cut-shaped container having a tapered structure.