



## Mee Hoon Kueh (Flour Cake Soup)

### Overview

Difficulty: Medium

Serving: 4

Preparation Time: 60 minutes

Cooking Time: 25 minutes

## Ingredients

### Soup Base

60g	Rehydrated Shiitake Mushroom - Sliced
8	Whole Medium-sized Prawns
30g	Dried Anchovies - Washed
50g	Soy Beans - Soaked Overnight
2L	Chicken Stock
300g	Minced Pork / Chicken (with some fats)
5g	Corn Flour
2 Tablespoons	Light Soy Sauce
4 Tablespoons	Sesame Oil
2	Whole Garlic Bulbs
45g	Baby Chinese Cabbage / Chye Sim - Washed
4	Eggs
To Taste	White Pepper Powder
To Taste	Salt

### Mee Hoon Kueh (Flour Cake Noodles)

300g	All Purpose Flour
50g	Egg Yolk
30g	Egg White
A Pinch	Salt
50g	Water
10ml	Cooking Oil
Excess Flour for Dusting	

### Condiments

40g	Fried Anchovies
4 Tablespoons	Fried Shallots
8	Chilli Padi - Chopped
50ml	Oil
To Taste	Light Soy Sauce
To Garnish	Coriander Leaves

# Method

## Step 1

Separate an egg yolk from its egg white.



## Step 2

Add the egg yolk, egg whites, oil and a pinch of salt to a kitchen machine and mix using the dough hook attachment.



## Step 3

Gradually add in flour and water, and mix until a crumbly texture is formed.



#### Step 4

Remove the mixture from kitchen machine and knead to form a dough. Then cover the dough with a damp cloth and set aside for about 45 minutes.



#### Step 5

Using the pasta attachment, roll out the dough into flat sheets on a tabletop, with some excess flour to dust, then cut into 3cm squares.

Tip: Start with thickness setting 8, gradually adjusting down to 2.



### Step 6

Slice root ends off the Baby Chinese Cabbage.



### Step 7

In a medium mixing bowl, marinate minced meat with sesame oil, light soy sauce, corn flour, salt and pepper.



### Step 8

In a large pot, bring chicken stock, soy beans, anchovies and garlic to boil for 30 minutes.



### Step 9

Strain the stock into another pot and bring to boil again.



### Step 10

When soup is boiling, add in mushroom and chunks of minced meat by pulling with a fork from the bowl into the pot. Then add prawns and simmer for 10 minutes. Skim off excess foam from the surface while cooking. Add in vegetables last.



### Step 11

In a separate medium pot, boil water to blanch the Mee Hoon Kueh. Boil the Mee Hoon Kueh for about 2 minutes or until desired texture. Once cooked, remove and add Mee Hoon Kueh into pot with the soup.



### Step 12

Crack eggs into soup and cook.





### Step 13

Heat cooking oil into a separate pan, and fry anchovies until they are crispy. Strain the fried anchovies and place on paper towels to drain off excess oil.



### Step 14

Garnish Mee Hoon Kueh with coriander leaves and serve with fried anchovies, shallots, cut chillies and soy sauce on the side.

