



Dark Hokkien Mee (Fried Prawn Noodles)

Overview

Difficulty: Easy

Servings: 4

Preparation Time: 40 mins

Cooking Time: 30 mins

Ingredients

30ml Cooking Oil

1L Water

3 Eggs

5g Ginger (Chopped)

15g Shallots (Chopped)

20g Garlic (Chopped)

50g Fried Pork Lard

100g Fish Cake

100g Bean Sprouts

150g Chinese Flowering Cabbage (Chye Sim)

200g Pork Belly (Boiled)

300g Fresh Prawns

500g Flat Yellow Noodles

1 Tablespoon Oyster Sauce

2 Tablespoons 'Hua Diao' Wine

2 Tablespoons Dark Soy Sauce

To Taste Pepper

To Taste Salt

To Serve 'Sambal Belachan' Chilli

Methods

Step 1

Prepare Ingredients:

Cut the Chinese flowering cabbage into smaller pieces, slice the fish cake, and boiled pork belly. Remove the skin membrane of the squid, and cut into rings. Lastly, beat the eggs.



Step 2

Chop garlic, shallots and ginger separately with MaxoMixx Hand Blender.



Step 3

Boil water in a medium pot, and add in prawns and the squid rings. Boil for about 10 minutes, strain and keep the stock.



Step 4

Place the seafood stock aside, and deshell the prawns.



Step 5

Heat up cooking oil in a large wok, and fry ginger, shallots and garlic until fragrant and slightly brown.



Step 6

Add in beaten eggs and scramble them.



Step 7

Deglaze with 'Hua Diao' wine and add in 200ml of the seafood stock.



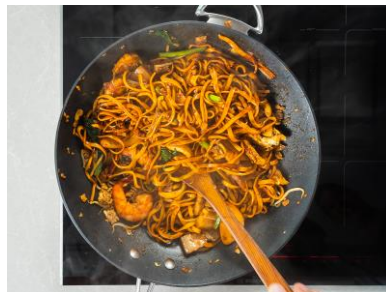
Step 8

Add in the Chinese flowering cabbage, bean sprouts, oyster sauce, dark soy cause, sesame oil, the sliced pork belly, deshelled prawns, sliced fish cakes, squid rings, the flat yellow noodles and fried pork lard.



Step 9

Stir fry evenly and season with salt and pepper.



Step 10

Enjoy with 'sambal belachan' chilli on the side.

