

Braised Yee-Fu Noodles Recipe

Ingredients: Serves 2

1 teaspoon shredded ginger root
2 black mushrooms
2 tablespoons oyster sauce
½ tablespoon soy sauce
½ cup stock
Dash of pepper
50g bean sprouts
50g Chinese yellow chives sections
50g shredded capsicum
2 packages of dried Yee-fu noodles (100g)

Method:

Soften black mushrooms in cold water then shred. Mix oyster sauce, soy sauce, stock and pepper and set aside. Boil enough water to cook noodles. When noodles become soft, remove and set them aside. Heat 2 tablespoons oil, stir-fry ginger root and shredded black mushrooms until fragrant. Add the mixed sauce and bring to a boil. Add noodles and mix well. Add in bean sprouts, yellow chives sections, capsicum; mix then serve. Cooked Yee-Fu noodles have a soft, bouncy and substantive texture unlike any other noodle. This recipe is the most basic method to prepare Yee-Fu noodles since it calls for limited accompanying ingredients. Any kind of meat, seafood, or vegetable may be added to the noodles to create delicious varieties of this dish.

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