

Crispy Candied Noodles Recipe

(Mi Krop Recipe)

Ingredients: Serves 4

150g thin rice noodles
¼ cup finely chopped fresh shrimps
¼ cup finely chopped pork
1 cake yellow bean curd, cut into matchstick-size pieces and fried crisp
1 tablespoon chopped garlic and shallot
1 tablespoon fermented soybeans
1 tablespoon vinegar
1 tablespoon fish sauce (nam pla)
4 tablespoons palm sugar
1 tablespoon lime juice
1 teaspoon ground dried chilies
50g bean sprouts
3 Chinese chives (gao choy)
1 fresh red chili, thinly sliced
1 coriander plant
2 pickled garlic bulbs, thinly sliced
3 cups cooking oil

Method:

If the noodles are very fine, fry in oil until crisp and golden brown, then drain. If the noodles are thick, soak 15 minutes in water, drain well and then fry a few at a time. Heat ¼ cup oil in a frying pan. Fry the garlic and shallots until fragrant, then add the pork and shrimp, seasoning with fermented soybeans, vinegar, fish sauce, sugar and dried chilies. When thick, add the lime juice. Mix and season to obtain a sweet, sour and salty flavor. Reduce the heat, add the noodles and continue stirring in the sauce until they stick together; then add the bean curd; mix and spoon onto plates. Sprinkle with the pickled garlic, finely sliced kaffir lime rind, coriander, and chili. Place bean sprouts and Chinese chives along the sides of the plates.

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