

Fried Hokkien Mee Recipe

(Malaysian Recipe)

Ingredients: Serves 4

15 medium prawns (shrimps)
100g pork
1 fish cake
100g chye sim
1 slice flounder (bian yu)
1 teaspoon minced garlic
500ml stock
600g flat yellow noodles

Seasonings:

1 tablespoon oyster sauce
1 tablespoon light soy sauce
½ tablespoon dark soy sauce
1 teaspoon sugar
1 teaspoon sesame oil
1 tablespoon fish sauce

Method:

Shell prawns, keep the tails and de-vein. Cut pork and fish cake into shreds. Cut chye sim into sections. Deep-fry flounder with oil until fragrant before grinding into powder. Heat up 2 tablespoons of oil, fry minced garlic until fragrant then add prawns, pork and fish cakes. Fry evenly. Dish out and set aside. Pour stock and seasonings into a pot and bring to a boil. Add noodles, chye sim and flounder and fry well. Stir in prawns, pork and fish cakes. Braise until the dish is fairly dry before serving.

[asian_free_recipes_download]/[asian_free_recipes_download]