

Fried Misua (Fine Rice Vermicelli) Recipe

(Chinese Fried Misua Recipe)

Ingredients: Serves 5

300 g fine rice vermicelli (misua), left unwashed
Cooking oil for deep-frying
450 g bean sprouts, tailed
1.5 liters water
3 tablespoon cooking oil
5 peeled and sliced shallots
4 cloves garlic, peeled and minced
150 g chicken or pork, cut into strips
300 g small shrimps, peeled and de-veined
½ teaspoon salt
1 teaspoon ground white pepper
750 ml anchovy (ikan bilis) or chicken stock
4 stalks Chinese flowering cabbage (chye sim), cut into 5 cm lengths
1 tablespoons light soy sauce
1 tablespoon oyster sauce
1 tablespoon fish sauce
2 scallions, trimmed and cut into 2.5 cm lengths
1 sprig coriander leaves (cilantro), cut into 2.5 cm lengths
3-4 fresh red chilies, sliced, de-seed and combined with 2 tablespoons light soy sauce

Method:

Deep-fry vermicelli, a bundle at a time, in hot oil until light golden, turning over very quickly with chopsticks. Vermicelli will sizzle in hot oil. Remove as soon as sizzling stops, takes about 15 seconds. Drain in a colander. Remove oil from kual or wok, leaving behind about 3 tablespoons of oil. Add bean sprouts and fry for 1 minute. Dish out and set aside. Pour water into kual and bring to the boil. Put in the fried vermicelli and cook for 1-2 minutes or until soft. Immediately pour vermicelli into a colander and drain well. Heat 3 tablespoons oil in a clean kual and brown garlic and shallots. Add meat and stir-fry for 2 minutes, then add shrimps, salt and pepper. When cooked, dish out and set aside. Pour stock into kual and bring to the boil. Throw in Chinese flowering cabbage, stems before leaves, then add oyster sauce, fish sauce and light soy sauce to taste. Cook, stirring for 1 minute. Return vermicelli, bean sprouts, meat and shrimps to kual and mix well. Then, add scallions and coriander. Serve hot with cut chili slices in light soy sauce.