

## **Nyonya Chap Chai Recipe**

**(Nyonya Mixed Vegetables Recipe)**

### **Ingredients:**

15 g dried wood-ear fungus  
20 g (6) dried shiitake mushrooms  
25 g (30 pieces) dried lily bulbs  
50 g (4 sticks) dried beancurd sticks (tau kee)  
30 g glass noodles  
50 g carrot  
150 g cabbage  
5 tablespoons oil  
20 g (4 cloves) garlic, peeled and pound to a paste  
2 tablespoons preserved bean paste (tau cheo)  
250 g prawns (shrimps), shelled and de-veined  
500 ml water  
salt and pepper to taste

### **Garnishing:**

Red and green chilies, cut into triangular or diamond shapes

### **Method:**

Soak the fungus, mushrooms, lily buds, beancurd sticks and glass noodles in water to soften, drain. Remove any hard bits from the black fungus and tear the larger ones into smaller pieces. Cut away the hard stems from the mushrooms and halve the large caps. Snip off the hard tips from the lily buds and tie a knot in the middle of each strand. Cut the beancurd sticks into 4cm lengths. Peel carrot and cut into flower shapes, Cut cabbage. Heat oil in a wok, add the garlic and sauté until fragrant. Add preserved soy bean paste and fry for another 2 minutes, or until oil separates. Add carrot, cabbage and lily buds and fry for a further 3 minutes. Add remaining soaked ingredients and prawns and stir-fry for 2 minutes. Add the water and bring to a boil over high heat, then reduce heat and simmer covered for about 20 minutes. Season to taste with salt and pepper. Serve garnished with red and green chilies, if liked.