

Nyonya Lam Mee Recipe

(Nyonya Birthday Noodles Recipe)

Ingredients:

300 g medium-size prawns (shrimps)
1 tablespoon cooking oil
1.5 liters water
1 chicken carcass
250 g belly pork
1 teaspoon salt
⅓ teaspoon pepper
1 tablespoon cornflour
1 tablespoon cooking oil
3 cloves garlic, peeled and minced
1 tablespoon light soy sauce
⅓ teaspoon pepper powder

Shallot oil and crisps:

150 ml cooking oil
150 g shallots, peeled and sliced lengthwise
50 g chives, cut into 3cm lengths
200 g bean sprouts, tailed
600 g yellow noodles

Garnishing:

2 eggs
1-2 drops pink coloring
2 red chilies, halved, seeded and cut diagonally
50 g scallions, trimmed and sliced finely
50 g coriander (cilantro)

Sambal sauce (chili with dried shrimp paste sauce):

6 tablespoons sambal belachan
3 calamansi, halved

Method:

Shell and de-vein prawns, keeping the tails. Set the prawns aside for later use. In a saucepan, sauté the prawn shells in 1 tablespoon oil until aromatic, about 5 minutes. Transfer this to a stock pot with the water. Bring to a boil and add in the chicken carcass and belly pork. Allow to boil for 2-3 minutes. Dish out the semi-cooked belly pork, cool and slice into thin strips, set aside. Lower heat and simmer the stock for half an hour. Strain the stock and return to the pot. Season to taste with salt and pepper. Mix the cornflour with a little water before adding to the stock to thicken it slightly. Turn off heat, set aside the stock. Add 1 tablespoon oil to the wok to sauté the garlic until aromatic. Add in the prawns and sliced pork. Stir-fry for a minute and season with the light soy sauce and pepper. Remove and set aside. Heat up 150 ml oil in a wok to fry the shallots until golden and crisp. Remove and set aside the shallots together with the oil. Boil water and blanch chives, bean sprouts and yellow noodles separately. Set aside. Break eggs into separate bowls. Color one portion pink. Make very thin omelets with the eggs. Roll up omelet and slice thinly for garnishing. To serve: Arrange some chives in a deep dish. Place bean sprouts over chives and add a portion of yellow noodles. Top with pork strips and cooked prawns. Pour hot stock over the noodles and garnish with the shallot crisps, sliced omelet in two colors, red chili slices, chopped scallion and coriander (cilantro) leaves. Serve Lam Mee with a tablespoon of sambal belachan mixed with calamansi juice.

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