

## Nyonya Stewed Vegetables Recipe (Chap Chye Masak Titek - Nyonya Recipe)

### Ingredients:

250g belly pork, to boil in 500ml water  
250g medium-sized grey prawns (shrimps)  
30g cloud ear fungus (bok nee),  
soaked in warm water  
60g golden needles (kim chiam)  
30g transparent vermicelli, soaked in boiling water  
60g soy bean strips (foo chok)  
6 tablespoons oil  
10 sweet bean curd strips (thim chok)  
2 tablespoons preserved salted soy bean, pounded  
600g cabbage, cut into pieces  
60g Chinese mushrooms, soaked in hot water

### Ingredients to be pounded together:

120g shallots  
4 candlenuts  
2 red chilies  
2 tablespoons dried shrimp paste

### Seasoning:

1¼ teaspoons salt  
1 teaspoon sugar

### Method:

Add ¼ teaspoon salt in 500ml water and boil belly pork in it for 20 minutes. When done, cut into thin slices and set aside. Keep stock. Shell prawns (shrimps) and de-vein. Pound shells finely, stir in 250ml water and strain. Set aside. Wash cloud ear fungus thoroughly to remove grit. Cut away rough patch at base and set aside. Cut off hard tops of golden needles and wash in water; drain. Cut transparent vermicelli into short lengths. Soak soy bean strips in cold water for 10 minutes. Drain. **To cook stew:** Heat an iron or non-stick wok. Add oil and fry sweet bean curd strips over low heat until they blister and turn light brown. Remove immediately. In the same pan, fry the paste over moderate heat until oil bubbles through and is fragrant. Add preserved bean paste and seasoning and stir fry for 2 minutes. Then add prawns and prawn stock and bring to boil. Put in cabbage, cook over high heat for 5 minutes, then pour in pork stock and remaining ingredients. Continue cooking for another 15-20 minutes or until cabbage is tender. Serve hot.