

Penang Prawns Noodle Soup Recipe

Ingredients:

600 g medium sized prawns (shrimps)
1½ kilogram spare ribs
1 kilogram lean pork
200 g thick piece of pork fat
500 g prawn (shrimp) heads
200 g chili boh (chili paste)
150 g turnips
600 g bean sprouts
300 g kangkong (water convolvulus)
600 g fresh yellow noodles
300 g beehoon (vermicelli), soaked
300 g chili boh (sauteed chili paste)
9 liters water
fried shredded shallots as required

Condiment:

50 g rock sugar
salt to taste

Method:

Cut pork fat into small cubes and deep fry until golden brown and crispy. Drain and put aside. Stir-fry prawn heads with chili boh until fragrant. Allow to cool and put through blender. Wrap and tie it in a piece of cloth and leave aside. Boil prawns in water until cooked. Allow to cool, shell and slice in halves. Blanch spare ribs and lean pork and slice it thinly. Put aside. Put in turnip, rock sugar and bag of prawn heads and cook until gravy is tasty. Add salt to taste. Bring to boil a separate pot of water. Blanch noodles, beehoon, kangkong and bean sprouts until cooked. Fork the required quantity into bowls. Top up with the gravy, lean pork and prawns. Garnish with sautéed chili boh and fried shallots. Serve.

[asian_free_recipes_download][[/asian_free_recipes_download]