

Singapore Shrimp Noodle Recipe

Ingredients:

500 g medium-sized shrimps
500 g pork ribs, chopped into large pieces
1 pig's tail, chopped into large pieces
10 cups of water
300 g lean pork in one piece
1 tablespoon salt
1 tablespoon brown sugar
1 tablespoon light soy sauce
1 teaspoon shrimp paste
1 teaspoon chili powder
500 g fresh yellow noodles (Hokkien mee)
300 g dried rice vermicelli (beehoon), soaked in water to soften
300 g bean sprouts
300 g water convolvulus (kangkong)
2 tablespoons oil

Garnish:

Fried sliced shallots
5 red chilies, sliced
Crisp pork lardons (fried cubes of lard), optional
Chili powder

Method:

Stock: Detach heads of shrimps. Reserve. Place pork ribs, pig's tail and 10 cups of water in a large pot and bring to the boil. Boil shrimps briefly. Remove, using a strainer and peel. Reserve shrimps and shells. Heat 2 tablespoons oil in a wok and stir-fry shrimp heads and shells until fragrant. Add belachan and chili powder and continue to fry over a low fire until aroma is released. Add two ladles of stock into the wok and simmer for half an hour. Switch off fire and strain shrimp stock back into the pot. Season with salt, sugar and soy sauce. Boil piece of lean pork in the same pot. Remove when cooked - pierce with a fork to check if juices run clear. When cool, slice and reserve. Taste stock and adjust seasoning. Poke pork ribs and tail with a fork. If tender, switch off fire.

Noodles: Boil another pot of water. Scald noodles and softened rice vermicelli for a minute or two. Drain. In the same pot, scald bean sprouts and water convolvulus for half a minute. Drain. To serve: place two kinds of noodles in a bowl with some bean sprouts and water convolvulus. Top with shrimps, pork slices and pork ribs or tail. Pour over hot soup and garnish with fried shallots and crisp lardons. Eat with a dip of sliced red chili and light soy sauce and more chili powder dusted on top.