

Char Kway Teow

SERVES 4 PREPARATION TIME 30MINS

INGREDIENTS

5 tbsp Cooking Oil
2 cloves Garlic; chopped
2 tbsp Chilli Paste
200g Prawns; shelled
400g Fresh Flat Rice Noodles
1 packet Maitake; trimmed
1 tbsp Fish Sauce
1 tsp Light Soy Sauce
½ tsp Dark Soy Sauce
½ tsp Ground White Pepper
4 Eggs
1 tbsp Water
200g Bean Sprouts
50g Chinese Chives; cut into 4 cm

Chilli Paste

12 Dried Chillies; soaked until soft and seeded
2 Fresh Red Chillies; sliced
5 Shallots; peeled
½ tsp Salt
4 tbsp Cooking Oil

METHOD

Chilli Paste

1. Grind the chillies and shallots to a paste.
2. Season with salt.
3. Heat the oil over low heat and fry the chilli paste, stirring constantly, until fragrant for about 10 minutes and set aside.

Noodles

1. Heat the oil over medium heat and fry the garlic until aromatic.
2. Turn up the heat and add chilli paste. Fry until aromatic.
3. Add the prawns and fry until cooked.
4. Add the maitake and noodles, stir-fry for a few seconds and add the seasoning. Stir to mix well.
5. Make a “well” in the center of the noodles, add a tablespoon of oil, and add the eggs.
6. Season, and let the eggs start to set before scrambling. Fry together with the noodles.
7. Add the water, bean sprouts and chives. Stir-fry for 20 seconds and dish out.

RECIPE SHARED BY

