

Hokkien Mee (Chinese Fried Noodles)



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This recipe is available for:

- Convotherm mini

Accessories:

PROFILE

- Chilled 4°C
- 1 Portion
- From Scratch

Stage 1
175 °C

Combi-steam

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2

RECIPE

Ingredients

400-600	g	Hokkien Noodles
80	g	Chicken or Pork Meat
4	pcs	Prawns (Medium size)
20	g	Fish Cake or Fish Ball
2	tsp	Garlic Minced
2	tbs	Soya Sauce
4	tbs	Dark Soya Sauce
3	tbs	Oyster sauce
400	ml	Chicken Stock
40	g	Chinese Long Cabbage
20	g	Choy Sum (Option)
2	tbs	Crispy Pork Lard (Option)

1. Food Preparation

- Prepare all the sauce in a bowl, season well with salt & Paper. -Prepare the meat, seafood with seasoning. - Add Noodles to seasoning bowl. - Cut vegetables into small portion size. - Get corn starch ready for thickened sauce later. - Saute the minced garlic with oil until golden brown, keep the garlic for garnish later.

2. Cooking Instruction

Preheat Convotherm 4 in Combi Mode with 175 c

3. Food Serving Instruction

1-2 Pax