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Hokkien Mee (Chinese Fried Noodles)



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This recipe is available for: • Convotherm mini
Accessories:

Chilled 4°C

1 Portion

😁 From Scratch

Combi-steam O:10 | -

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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

Stage 1 175 °C

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

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.