


Hokkien Mee (Chinese Fried Noodles)






 39:30

This recipe is available for:




- Convotherm maxx

Accessories:

PROFILE

-  Chilled 4°C
-  1 Portion
-  From Scratch

Stage 1
175 °C

-  Combi-steam
-  00:10 | -
-  3

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