

## Hokkien Mee (Chinese Fried Noodles)



**34:30**

**This recipe is available for:**

- Convotherm 4
- Convotherm maxx pro

**Accessories:**

PROFILE

- Chilled 4°C
- 1 Portion
- From Scratch

**Stage 1**  
175 °C

Combi-steam

00:10 | -

4

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. - 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