

# Mee Goreng Mamak | Mamak Egg Fried Noodle

For 2 people

by Chef Norman Musa

## Ingredients

3 tablespoons cooking oil  
3 cloves garlic  
1 tablespoon chilli paste  
1 tablespoon dark soy sauce  
2 tablespoons light soy sauce  
1 tablespoon tomato ketchup  
2 teaspoons white vinegar  
  
150g dried egg noodle  
150g bean sprouts  
100g boiled potato  
100g sweet potato, boiled and pureed  
with 100ml water  
150g calamari pieces  
200g chicken meat, thinly sliced  
2 eggs  
A handful of spinach

## Ingredients for fritters

50g plain flour  
50g rice flour  
25g corn flour  
25g desiccated coconut, toasted  
½ teaspoon dried yeast  
½ teaspoon white sugar  
¼ teaspoon salt  
150ml water  
500ml cooking oil for frying

## Method

- 1 For fritters, add all ingredients in a bowl and mix well. Set aside for minimum half an hour before frying with cooking oil over medium heat. Pour the batter one spoonful at a time in hot oil and fry for few minutes until crispy brown.
- 2 Prepare egg noodle by cooking in boiling water for 10 minutes until soft. Set aside.
- 3 In a wok or frying pan, heat up 3 tablespoons cooking oil and sauté garlic until fragrant. Add in chicken and calamari pieces. Seal the chicken pieces.
- 4 Next add in chilli paste. Fry for another minute and then add in egg noodle, dark and light soy sauce, tomato ketchup, vinegar and pureed sweet potato. Fry for another 2 minutes.
- 5 Next, move the noodle to one side of wok or frying pan and drizzle a bit of oil before break in couple of eggs. Stir and scramble the eggs until dry before mixing with the noodle set aside.
- 6 Next add in bean sprouts, boiled potato, spinach and fried fritters (sliced into smaller pieces). Fry until vegetables wilt.
- 7 Garnish with lime wedge, chillies, coriander and fried shallot. Ready to serve.



Recipe by Chef Norman Musa,  
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