

Mee Kari Ipoh | Ipoh Mee Curry

Serves 4

by Chef Norman Musa

Ingredients

10 tablespoons cooking oil
300g cooked chicken, shredded
25g dried anchovies
2 teaspoons salt
1 teaspoon sugar
200ml coconut milk
1 ½ litre chicken stock
8 fried tofu, cut into 4
400g egg noodle (soaked in hot water to soften)
100g bean sprouts

Spices

1 cinnamon bark (2 inches)
2 star anise
4 cardamom pods
4 cloves
2 stalks curry leaves

Mint leaves, lime wedges , fried shallots and chilli slices for garnishing

Method

- 1 Puree all paste ingredients in food processor until smooth.
- 2 Heat up cooking oil in sauce pan over medium heat and fry cinnamon bark, star anise, cardamom pods, cloves and curry leaves until fragrant.
- 3 Next add in pureed ingredients and fry until oil separates.
- 4 Add in cooked chicken, dried anchovies, salt and sugar. Fry for 2 minutes and add in chicken stock, tofu pieces and coconut milk, simmer with low heat for 15 minutes.
- 5 To serve, put egg noodle and bean sprouts in a bowl and pour the gravy on top. Garnish with mint leaves, fried shallots and chilli slices.

Paste Ingredients

8 shallots (100g)
4 cloves garlic
2 inches fresh turmeric
1 inch ginger
1 inch galangal
2 lemon grass
4 candlenuts (or macadamia nuts)
6 dried chillies
½ teaspoon shrimp paste
1 tablespoon ground coriander
1 teaspoon ground cumin
1 teaspoon ground fennel



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