

Mee Kicap| Egg Noodle in Soy Sauce

Serves 2

by Chef Norman Musa

Ingredients

1 tablespoon cooking oil
3 cloves garlic, finely chopped
1/2 inch ginger, finely chopped

2 tablespoons sweet soy sauce
1 tablespoon thick soy sauce
1 tablespoon oyster sauce
10g dried anchovies (soaked in water and pounded to turn into paste)
200ml water
100g mussels (with shells)
100g prawns
100g calamari (cut and scored)

200g egg noodle (soaked in hot water to soften)
50g bak choy
50g bean sprouts
1/2 teaspoon white pepper powder
1/2 teaspoon sesame oil

Spring onions and chillies for garnishing

Method

- 1 Heat up cooking oil in frying pan over medium heat.
- 2 Fry garlic and ginger until fragrant.
- 3 Next add in mussels, prawns and calamari pieces. Scoop out prawns and calamari once cooked and set aside. Leave mussels in frying pan.
- 4 Add in sweet soy sauce, thick soy sauce, anchovies and water. Simmer with low heat for 5 minutes to reduce the gravy.
- 5 Next add in egg noodle, bak choy, bean sprouts, white pepper and sesame oil. Cook for another two minutes before adding in prawns and calamari. Stir well.
- 6 Turn heat off and garnish with spring onions and chillies before serving.



Recipe by Chef Norman Musa,
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