

CNY Longevity Noodles



PREP	COOK	SERVING
15 min	20 min	4-6

INGREDIENTS

500g Chicken stock
500g Ee-fu noodles (dry)
1 tbsp Cooking oil
20g Chinese wine
30g Oyster sauce
5g Dark soy sauce
5g Sole fish powder
30g Yellow chives
30g Bean sprouts
50g Straw mushroom
100g White shimeji mushrooms
1 tsp Sesame oil
Chinese parsley

METHOD

- 1 Blended Ee fu noodles in hot water till soft and strained then set aside.
- 2 Bring Ingenio Wok Pan to medium high heat with oil and fry sole fish powder till fragrant.
- 3 Add straw mushrooms, white shimeji mushrooms and tossed well. Deglaze with Chinese wine.
- 4 Add chicken stock, oyster sauce, dark soy and sesame oil and bring to boil.
- 5 Add Ee Fu noodles and braised for 10 minutes.
- 6 Add yellow chives, bean sprouts and fold in well over medium high heat.

