

Singapore Noodles

Curry is not original to Chinese cuisine. It was introduced to China centuries ago, but has now been incorporated into dishes such as this delightful noodle recipe.

SERVES 4-6

- 8 oz (225g) thin Chinese rice noodles or dried egg noodles
- 2 oz (50g) Chinese dried black mushrooms
- 6 oz (175g) frozen garden peas or petit pois
- 6 water chestnuts, fresh or canned
- 4 eggs, beaten
- 1 tbsp (15ml) sesame oil
- salt and white pepper
- 1½ garlic cloves
- 1 tbsp (15ml) fresh ginger
- 3 tbsp (45ml) peanut oil
- 6 fresh red or green chilies
- 4 oz (100g) Barbecued Roast Pork (page 104) or cooked ham, finely shredded
- 3 green onions, finely shredded
- 4 oz (100g) small cooked shrimp, shelled

FOR THE CURRY SAUCE

- 2 tbsp (30ml) light soy sauce
- 3 tbsp (45ml) Madras curry paste or powder
- 2 tbsp (30ml) Shaoxing rice wine or dry sherry
- 1 tbsp (15ml) sugar
- 1 cup (250ml) coconut milk
- ¾ cup (175ml) Chicken Stock (page 75)
- salt and black pepper

FOR THE GARNISH

- cilantro leaves

Soak the rice noodles in a bowl of warm water for 25 minutes. Then drain them in a colander or sieve. If you are using dried egg noodles, cook them for 3-5 minutes in boiling water, then plunge them into cold water, drain them thoroughly and toss them in a little peanut oil. Set them aside until you are ready to use them.

Soak the mushrooms in warm water for 20 minutes, then drain them and squeeze out the excess liquid. Remove and discard the stems and finely shred the caps.

Put the peas into a small bowl and leave them to thaw. If you are using fresh water chestnuts, peel them. If you are using canned water chestnuts, rinse them well in cold water. Combine the eggs with the sesame oil, 1 tsp (5ml) of salt and ½ tsp (2ml) of white pepper and set aside.

Finely chop the garlic and ginger and seed and finely shred the red or green chilies. Heat a wok or a large skillet over high heat until it is hot. Add the oil, and when it is very hot and slightly smoking, add the garlic, ginger and chilies and stir-fry for 30 seconds. Add the water chestnuts, mushrooms, pork or ham and green onions and stir-fry for 1 minute. Then add the noodles, shrimp and peas and continue to stir-fry for 2 minutes.

Now add all the sauce ingredients, season with 1 tsp (5ml) each of salt and black pepper and continue to cook over high heat for another 5 minutes, or until most of the liquid has evaporated. Add the egg mixture and stir-fry constantly until the egg has set.

Turn the noodles onto a large platter, garnish with the cilantro leaves and serve at once.