

# KUALA LUMPUR HOKKIEN MEE STYLE UDON NOODLES

Chef Robert Danhi

## ASSEMBLY/SERVE

*Yield: 10 tasting portions*

### Ingredients

Rendered Pork Fat	60 ml
<b>JSL Professional Products™</b> Udon Noodles, defrosted	500 gm
Roughly Minced Garlic	2 Tbsp
Pork Stock	240 ml
Thick Soy Sauce/Cooking Caramel	1 Tbsp
Light Soy Sauce	1-2 tsp
Peeled and Deveined Shrimp	12 oz
Granulated Sugar	2 tsp
Choy Sum, 2" lengths	1 1/2 cup
Pork Cracklings ( <i>Sub-recipe</i> )	1/4 cup
Sambal Belacan ( <i>Sub-recipe</i> )	
Pickled Green Chilies ( <i>Sub-recipe</i> )	



### Method

1. Heat wok over high heat and coat with oil. Add Udon noodles, don't stir often and let brown in some places. Remove and reserve.
2. Add remaining oil in pan, over medium heat cook garlic until it begins to brown.
3. Add stock and thick soy sauce, add noodles and boil until sauce concentrates, thickens slightly.
4. Toss in greens and shrimp and cook until greens wilt and shrimp is cooked.
5. Stir in pork cracklings and white pepper and served with Sambal Belacan and/or pickled green chilies.

## **PORK CRACKLINGS (Sub-recipe)**

Chef Robert Danhi

*Yield: About 2 cups*

### Ingredients

Pork Butt - cut into 1/2" x 1/2" x 1" pieces	500 gm
Rendered pork fat/lard or vegetable oil	240 ml

## **PORK CRACKLINGS (Sub-recipe)**

Cont'd.

### **Method**

1. Combine pork and oil in a saucepan over medium-low heat. Bring to a “boil” and then lower to simmer for about 25 to 45 minutes until pork becomes light golden brown. Remove from heat, cool to room temperature. Refrigerate overnight.
  2. The next day, return the saucepan to the stove over medium heat, cook the cracklings again, until the meat expands and turns deep brown. Using a slotted spoon or skimmer, transfer solid bits to a plate; pat with paper towels to remove excess oil.
  3. Use the strained pork fat (lard) for stir-frying dishes such as Malaysian Hokkien Mee.
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## **SAMBAL BALACAN (Sub-recipe)**

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*Yield: About 2 cups*

### **Ingredients**

Dried Long Red Chilies	12 each
Malaysian Shrimp Paste - Balacan	2 tsp.
Vegetable and/or Palm Oil Blend	180 ml
Long Red Chilies	225 gm
Shallots, peeled and sliced	100 gm
Sea or Kosher Salt	1/2 tsp
Granulated Sugar	1 tsp.

### **Method**

1. Soak dried chilies in room temperature water 30 minutes; drain and squeeze out excess moisture.
  2. Make a rempah by pureeing half of the oil, dried chilies, fresh chilies, shallots and shrimp paste in a blender until smooth.
  3. Cook the rempah: heat remaining oil in a wok or 2-quart (2 L) saucepan over medium heat; add rempah. Cook, stirring constantly, until oil separates from solids, about 10 minutes.
  4. Stir in salt and sugar; adjust seasonings to taste.
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## **PICKLED GREEN CHILIES (Sub-recipe)**

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*Yield: About 2 cups*

### **Ingredients**

Distilled White Vinegar	360 ml
Granulated Sugar	1 tsp
Kosher or Sea Salt	1 tsp
Spicy Green Chilies	250 gm

### **Method**

1. Whisk together the vinegar, sugar and salt until they dissolve.
2. Add chilies to glass or plastic jar that is just large enough to hold them.
3. Pour vinegar mixture over chilies. Transfer to refrigerator to marinate for at least 3 days. Chilies will have the best flavor and texture for 3 to 4 weeks, but can still be served for up to two months.