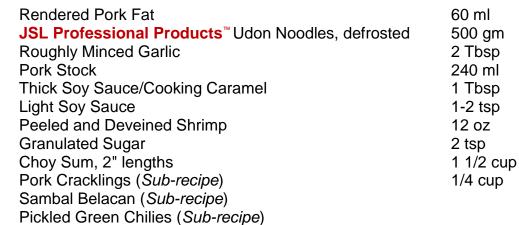
KUALA LUMPUR HOKKIEN MEE STYLE UDON NOODLES

Chef Robert Danhi

ASSEMBLY/SERVE

Yield: 10 tasting portions

Ingredients





- 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

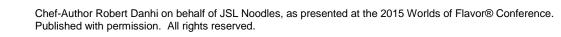
Yield: About 2 cups

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

- 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.

SAMBAL BALACAN (Sub-recipe)

Chef Robert Danhi

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.

<u>Method</u>

- 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.

PICKLED GREEN CHILIES (Sub-recipe)

Chef Robert Danhi

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.