



Fried noodles

Serving portion

- ▶ Total 150g
- ▶ Fried noodles 150g

Info: red chilli, fried shallots, spring onions, pickled green chilli and/or coriander may be used for garnishing

Cooking cycle

Top Temp.	Bottom Temp.	Total Time
249°C	230°C	0.25
Microwave	Bef/After	Flex
0.25	/	On



Ingredients (18 coffee paper cups)

- ▶ Cooked Thin Hong Kong noodles (Cooled in the fridge for at least 2 hours) 500g
- ▶ Oil 15g
- ▶ Onion (Chopped) 30g
- ▶ Chinese Chives 40g
- ▶ Carrot (Cubed) 100g
- ▶ Spring Onion 20g
- ▶ Red Chilli Padi (Chopped) 5g
- ▶ Garlic (Chopped) 15g
- ▶ Sesame Oil 20g
- ▶ Dark Soy Sauce 5g
- ▶ Light Soy Sauce 50g
- ▶ Concentrated Scallop Stock 30g
- ▶ Sugar 5g
- ▶ Maggi Seasoning 5g



Process

1. Cut all vegetables into fine cubes or thin slices
2. Add oil into a hot pan and fry the vegetables until fragrant
3. Add the noodles and mix well before combining with the sesame oil, light and dark soy sauces, scallop stock, sugar and seasoning
4. Cool down in the air-o-chill and store in the Benefit-Line refrigerator



Chef tips

Place the fried noodles in a bowl with a hole in the middle and crack an egg into it before putting it into SpeedLight



Electrolux



Singaporean specialty

