

# NOODLE SOUPS



24

# STIR-FRIED NOODLES



56

# COLD NOODLES



88

# INSTANT NOODLES



120

# NOODLE SOUPS





SERVES 4-5

# QUICK CHICKEN LAKSA

## NOODLE SOUPS

800 g (1 lb 12 oz) pre-cooked hokkien noodles (vacuum packed)  
2 tablespoons peanut oil  
230 g (8 oz) Thai yellow curry paste (store-bought)  
400 ml (13½ fl oz) coconut milk  
1.2 litres (40 fl oz) chicken stock  
2 makrut lime leaves  
1-2 tablespoons grated palm sugar, to taste  
250 g (1⅓ cups) shredded cooked chicken  
8-12 fried tofu puffs, halved  
1 large carrot, julienned  
1 red bell pepper (capsicum), thinly sliced  
80 g (2¾ oz) green beans, trimmed, halved and blanched for 2 minutes  
40 ml (1¼ fl oz) lime juice

### TO SERVE

2 large handfuls of bean sprouts  
1 large handful of coriander (cilantro) leaves  
1 long red chilli, thinly sliced  
30 g (½ cup) crispy fried shallots (store-bought)  
lime wedges

Place the noodles in a bowl of hot water and leave to refresh.

Warm the peanut oil in a large saucepan over medium heat. Add the curry paste and fry off for 1-2 minutes for the flavours to bloom, stirring now and then.

Stir in the coconut milk, chicken stock, lime leaves and palm sugar. Bring to just under a boil, then reduce the heat and simmer for 2-3 minutes.

Add the shredded chicken, tofu puffs, carrot, bell pepper and green beans. Simmer for 2-3 minutes, or until the vegetables are tender. Stir the lime juice through, then taste and adjust the flavours with more lime juice or sugar as desired.

Divide the noodles among soup bowls and ladle the laksa soup over the top. Finish with the bean sprouts, coriander, chilli and crispy fried shallots and serve with lime wedges.





SERVES 4

# CHILLI PAN MEE

## MALAYSIAN CHEWY FLAT NOODLES

### STIR-FRIED NOODLES

400 g (14 oz) dried pan mee noodles  
1 teaspoon toasted sesame oil  
3 tablespoons peanut oil  
4 fresh shiitake mushrooms, sliced  
4 garlic cloves, minced  
350 g (12½ oz) minced (ground) pork  
50 ml (1¾ fl oz) dark soy sauce  
1½ tablespoons kecap manis  
1 tablespoon oyster sauce  
1½ teaspoons white sugar  
¼ teaspoon white pepper  
125 ml (½ cup) chicken stock  
1 teaspoon cornflour (corn starch)

#### CHILLI SHRIMP SAMBAL

20 g (¾ oz) small dried shrimp  
18 dried long red chillies  
3 shallots, roughly chopped  
4 garlic cloves, chopped  
2 red bird's eye chillies, stems removed  
2 long red chillies  
60 ml (¼ cup) vegetable oil  
1 teaspoon white sugar  
1 teaspoon sea salt

#### CRISPY IKAN BILIS

125 ml (½ cup) peanut oil  
60 g (2 oz) dried anchovies

#### TO SERVE

2 baby bok choy, halved and blanched  
4 poached eggs

To make the chilli shrimp sambal, place the dried shrimp and dried chillies in separate bowls, cover with warm water and leave to rehydrate for about 20 minutes.

Drain the shrimp and add to a small food processor, along with the shallot and garlic. Blitz until well chopped, then transfer to a bowl.

Drain the rehydrated chillies, roughly chop and add to the food processor with the fresh chillies. Blitz together into a paste, adding a tablespoon of water if needed. Set aside.

Add the oil to a wok set over medium heat. Add the shrimp mixture and stir-fry for about 3 minutes, then add the chilli mixture. Toss to combine and stir-fry for 3–4 minutes. Reduce the heat to low. Cook the chilli paste for 25–30 minutes, stirring often, until deep red and thickened. Stir through the sugar and salt during the last minute of cooking.

The sambal will keep in an airtight container in the fridge for 4–5 days.

To prepare the ikan bilis, heat the peanut oil in a small pan over high heat and fry the dried anchovies for a couple of minutes, stirring now and then, until golden and crispy. Drain on paper towel and set aside.

Cook the noodles according to the packet instructions. Drain, drizzle with toasted sesame oil and set aside.

Place a wok over medium–high heat. Add the peanut oil and stir-fry the mushrooms for 1–2 minutes, then add the garlic and cook for 30–40 seconds, until fragrant and lightly golden. Add the pork and brown for 2 minutes, breaking up the meat with a wooden spoon. Stir in the dark soy sauce, kecap manis, oyster sauce, sugar and pepper, then stir-fry for another 2 minutes. Stir in the stock and simmer for 4–6 minutes, to allow the pork to absorb some of the liquid.

Combine the cornflour and 1 tablespoon of water in a small bowl, stirring to make a smooth slurry. Add the slurry to the pork mixture and cook for a final minute until thickened.

Divide the noodles among serving bowls. Top with the pork mixture, a spoonful of chilli shrimp sambal, a blanched bok choy half, poached egg and some crispy fried ikan bilis. Serve straight away.







SERVES 2

# HOME-STYLE CHINESE TOMATO EGG NOODLES

STIR-FRIED NOODLES

100 g (3½ oz) dried scissor-cut  
noodles

2 tablespoons peanut  
or vegetable oil

¼ onion, sliced

1 teaspoon freshly minced garlic

1 teaspoon freshly  
minced ginger

280 g (10 oz) tomatoes,  
chopped

1–2 tablespoons soy sauce

3 large eggs

pinch of sea salt

pinch of white pepper

## TO SERVE

1 spring onion (scallion),  
thinly sliced

toasted sesame oil

Cook the noodles according to the packet instructions. Drain, rinse and set aside.

While the noodles are cooking, add 1 tablespoon of the oil to a wok or frying pan set over medium–high heat. When warmed, stir-fry the onion for 2–3 minutes, or until beginning to soften. Toss in the garlic and ginger and cook for 30–40 seconds, or until fragrant.

Stir in the chopped tomato and simmer rapidly for 4–5 minutes, breaking it down with a wooden spoon. You want the tomato to be cooked and saucy, but still retaining a chunky texture.

Reduce the heat to low. Stir in 1 tablespoon of the soy sauce and 1–2 tablespoons of water if the tomato mixture looks dry. Taste and add a little more soy sauce if you like.

Meanwhile, set another pan on the stove over medium–high heat. Add the remaining 1 tablespoon of oil and warm through. Beat the eggs in a bowl and season well with the salt and white pepper. Pour the egg into the pan and scramble for a minute or so, until just cooked.

Stir the scrambled egg through the tomato mixture. Add the noodles and toss to combine and warm through.

Divide between two serving plates and serve sprinkled with the spring onion and a drizzle of toasted sesame oil.





SERVES 2

# BUN THIT NUONG

## VIETNAMESE GRILLED PORK & VERMICELLI SALAD

COLD NOODLES

300 g (10½ oz) pork fillet, sliced  
about 5 mm (¼ in) thick

1 tablespoon peanut oil  
or vegetable oil, for grilling

### MARINADE

1 lemongrass stalk, inner tender  
stem only, very thinly sliced

1 shallot, finely chopped

2 teaspoons freshly  
minced garlic

1 tablespoon peanut oil

1 tablespoon fish sauce

1 tablespoon soy sauce

1 tablespoon brown sugar

1 tablespoon kecap manis

½ teaspoon ground  
black pepper

### VERMICELLI SALAD

100 g (3½ oz) dried rice  
vermicelli noodles, cooked  
according to the packet  
instructions

4–6 large iceberg lettuce  
leaves, roughly chopped

½ Persian (short) cucumber,  
julienned

handful of Vietnamese  
mint leaves

handful of coriander  
(cilantro) leaves

handful of bean sprouts

### TO SERVE

Vietnamese pickles (page 23)

2 tablespoons crushed  
roasted peanuts

lime wedges

Nuoc cham dipping sauce  
(page 20)

Mix the marinade ingredients together in a bowl. Add the pork and toss to coat in the marinade. Cover and leave in the fridge for 3–4 hours, or even overnight.

Just before serving, assemble all the vermicelli salad ingredients and divide between two serving bowls or plates.

Heat and lightly oil a barbecue grill or a chargrill pan. Once hot, cook the pork over high heat for about 2 minutes each side, or until lightly charred, caramelised, cooked through and juicy.

Arrange the pork over the salad. Scatter with Vietnamese pickles and peanuts and serve immediately, with lime wedges and nuoc cham dipping sauce for drizzling over.



MAKES 10

# PRAWN & MANGO RICE PAPER ROLLS

COLD NOODLES

100 g (3½ oz) dried rice  
vermicelli noodles

10 round rice paper sheets,  
22 cm (8¾ in) diameter

15 cooked prawns (shrimp),  
peeled and deveined, then  
sliced in half lengthways

1 mango, thinly sliced

1 red bell pepper (capsicum),  
thinly sliced

1 long cucumber, sliced into  
thin batons

bunch of coriander (cilantro),  
leaves picked

½ bunch of mint, leaves picked

2 tablespoons crushed roasted  
peanuts (optional)

## TO SERVE

Peanut chilli sauce (page 22)

Sweet chilli sauce (page 20)

Nam jim sauce (page 22)

Cook the noodles according to the packet instructions. Drain, then rinse under cold water until cool and drain again. Set aside.

To assemble the rolls, briefly dip a rice paper sheet in a large bowl of warm water, then place on a tray or platter.

Place three prawn halves across the middle of the sheet. Next to them, on the side nearest to you, place one-tenth of the noodles. Top the noodles with a few slices of mango, bell pepper and cucumber, along with a few coriander and mint leaves and a sprinkling of crushed peanuts, if using.

Fold the bottom of the rice paper sheet over the filling, tuck in the sides, and continue rolling firmly to enclose the filling. Cover with a clean, slightly damp cloth while assembling the remaining rice paper rolls.

Keep the rolls covered until ready to serve, so they don't dry out. (They are best enjoyed within an hour of rolling.)

Serve the rolls with dipping sauces of your choice.





# YAKISOBA PAN

## NOODLES IN A HOT DOG BUN

### INSTANT NOODLES

6-8 koppe pan rolls (see Notes)

60 g (¼ cup) kewpie  
mayonnaise, plus extra  
for drizzling

2 tablespoons benishoga  
(red pickled ginger)

1-1½ tablespoons bonito flakes  
(katsuobushi) or aonori (dried  
green seaweed)

#### SAUCE

50 ml (1¾ fl oz) Japanese  
 Worcestershire sauce,  
such as Bulldog (see Notes)

1½ tablespoons oyster sauce

1 tablespoon tomato ketchup

2 teaspoons soy sauce

2 teaspoons sugar

pinch of black pepper

#### YAKISOBA

2 tablespoons neutral-  
flavoured vegetable oil

¼ onion, thinly sliced

1 carrot, julienned or grated

55 g (1 cup) thinly sliced  
wombok (Chinese cabbage)

1 spring onion (scallion),  
thinly sliced

180 g (6½ oz) instant yakisoba  
noodles, cooked according  
to the packet instructions

In a small bowl, whisk together all the sauce ingredients and set aside.

To make the yakisoba, place a wok over high heat, add the oil and warm through. Add the onion and stir-fry for 2-2½ minutes, until translucent. Add the carrot, cabbage and spring onion and quickly toss for another minute or two. Pour in the sauce and toss again to combine with the vegetables. Add the noodles and give it all a final toss, thoroughly coating the noodles and vegetables in the sauce.

Using a sharp knife, split the top of the buns open from one end to the other. Generously spread the mayonnaise inside the buns.

Fill the buns with the yakisoba and add an extra squiggle of mayonnaise across the top. Add the benishoga and a sprinkle of bonito flakes or aonori and enjoy immediately.

**Notes:** Koppe pan rolls are soft, fluffy split-top hot dog buns made from a brioche dough. Look for them where Japanese baked goods are sold.

If you cannot find Japanese Worcestershire sauce, such as the Bulldog brand, substitute with tonkatsu sauce or yakisoba sauce, all found in Asian grocery stores.

