



MADAM WOO

CHAR KWAY TEOW



Noodle Sauce

Dark Soy Sauce 100gm

Oyster Sauce 25gm

Light Soy Sauce 25gm

Mix all the ingredients well until incorporated. Set aside.

Pork Lard

Pork fat—Finely diced (3 cm diced) 100 gm

Canola oil 100gm

Finely dice the pork fat 3cm x 3cm. Mix equal amounts of canola oil and fat.

Cook the fat on medium to low heat until the fat is golden brown and starts floating on top. Cool the fat down and set aside.

Noodles

Pork lard oil 30 gm

Rice noodle 10mm (pre soak in warm water till soft) 180 gm

Prawn cutlet (butterfly and keep the tail on) 6 pieces

Sliced Chinese sausage (Lup Cheong) 50 gm

Sambal sauce 20gm

Noodle sauce 20 ml

Water 30ml

Free range egg 1 ea

Garlic chives 20 gm

Mung bean sprouts 30 gm

Crispy fried shallots (garnish) 10 gm

Heat the pork lard in a wok or pan over low to medium heat. Sauté the prawns for 20 seconds until the prawns are almost pink. Add in the sliced Chinese sausage and cook until the sausage is fragrant.

Add the noodles, sambal, water, noodle sauce and toss the noodles well and reduce the sauce.

After that, add in the mung bean sprouts and give it another quick toss before adding an egg and garlic chives to the noodle mix. Toss them well again for the last time before garnishing them with crispy shallots on top.



MADAM WOO

HONEY & SOY TOSSED SQUID



Sauce

Liquid honey 40 gm

Dark soy sauce 20 gm

Whisk the honey and the dark soy together until they are incorporated.

Squid

Frozen squid tube 200 gm

Rice flour to coat the squid

Roasted cashew nuts 30gm

Whole dried chillies 3 pieces

Crushed Sichuan peppercorn 1 pinch

Sliced red onion 20 gm

Canola oil 2 tbsp

Coriander sprig 3 pieces

Defrost the squid. Using a sharp knife, trim the top and the tail. Score shallow diagonal cuts in a crisscross pattern on the inside surface, taking care not to cut through the squid.

Coat the squid in the rice flour and fry for 1 minute at 180c. The squid should be crispy.

Using a wok or a pan, saute the onion until soft on medium heat.

After that, add in the fried squid, chillies, cashew nuts, 60 ml of the sauce and a pinch of the Sichuan peppercorn together. Increase the heat to medium high, and toss the ingredients well until the sauce has reduced to coat the squid. Be careful to not burn the honey sauce.

Garnish the squid with fresh coriander.