



XO Sliced Fish Noodle Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

- sliced fish - ?? (fried noodle), enough for 1 - dried cuttle fish - 1/3 cup evaporated milk
- vege, any green vege - 1 cup of water - few slices ginger - oil, for greasing - 1 tbsp of
XO wine (to be added last) - salt (Seasoning A) - sugar (Seasoning A) - sesame oil
(Seasoning A) - 1 tsp light soy sauce (Seasoning B) - 1/2 tsp of white pepper
(Seasoning B) - 1/2 tsp of sugar (Seasoning B) - 1 tsp salt (Seasoning B) - 1 tbsp
Shaoxing Jiu ???, chinese cooking wine (Seasoning B)

Instructions

I tried this at one of the hawker centre somewhere D2 place. It cost me \$6. Really love the soup, it taste differently between rice noodle ??? and ?? as the latter been fried before. With additional 1 tbsp of XO, the soup turns out great. Sweet and tasty. 1. Marinate sliced fish with seasoning B for at least 30 minutes (I marinated them for one whole night to get the full flavour) 2. Heat oil in wok. Fry ginger and fish until 50% cooked. 3. Pour in water and bring to boil. 4. Add in noodle, evaporated milk, cuttle fish and seasoning A. Cook for 3 minutes or until the noodle is getting soft. 5. Add in vege and cook for 30 seconds. 6. Remove from heat. 7. Add in 1 tbsp of XO wine and stir well before serving. (this is optional) note: the evaporated milk is used to get rid of the fishy smell, and make it tastier.