



Mee Bandung

NIBBLEDISH CONTRIBUTOR

Ingredients

1) 1.6 kg Yellow noodles 2) 250g Chicken, cooked, shredded 3) 200g Prawns, cooked and peeled 4) 3 Sunny Side-up eggs 5) 400g Beansprouts, blanched MEE BANDUNG GRAVY: 1) 3 ltr Water 2) 100g Shallots, peeled, sliced 3) 60g Garlic, peeled, sliced 4) 80g Ginger, crushed 5) 90g Chinese celery, sliced 6) 100g Ripe tomatoes, sliced 7) 40g Beef Broth 8) 50g Prawn Cube 9) 200g Tomato ketchup 10) 45g Chilli paste 11) 50g Sugar 12) 1 Egg white GARNISH INGREDIENTS: 1) 40g Spring onions, sliced 2) 40g Chinese celery, sliced 3) 30g Red/green chillies, sliced 4) 50g Shallots, sliced, fried 5) 10 Key lime (calamansi will be better)

Instructions

Mee Bandung Gravy 1. Bring a pot of water to a boil. Add in sliced shallots, garlic, local celery, tomatoes and crushed ginger. Reduce to low heat and simmer for 3-5 minutes. 2. Add in beef broth, prawn cube, tomato ketchup and chilli boh. Stir well and adjust seasoning with sugar to taste. 3. Simmer for 5 minutes and strain. 4. Put the pot holding the gravy back on the stove and gradually add in beaten egg white. Remove and keep warm. To serve: 1. Blanch yellow noodles in a pot of boiling water for a few seconds. 2. Remove, strain and place it into serving bowls. 3. Add in sliced fish cake and blanched beansprouts. 4. Pour in hot Bandung gravy and garnish with shredded chicken, sliced spring onions, local celery, chillies, fried shallots and calamansi. 5. Serve hot.