



Malaysian Style Pasta Soup – Mien Fen Kao

NIBBLEDISH CONTRIBUTOR

Ingredients

This is my mom's recipe, and I have been making this dish since I was in elementary school (really!). My mom would usually prepare the fried shallots, fried anchovies, the soup stock and the pasta dough, and we would cook it whenever we are ready to eat. Very DIY.

Ingredients (serving size of 2):

Soup Stock - one cup of dried anchovies and 1/2 lb of pork belly

Dried anchovies

3-4 shallots

yau choy (chinese vegetables)- cut to half

1-2 cups of white flour

oil for frying

Instructions

- 1) Boil a stockpot full of water with dried anchovies (use stock sachet) and pork belly for about 2 hours.
- 2) Mix white flour with water slowly in a mixing bowl until a smooth dough is formed. Set aside the dough and cover.
- 3) Cut shallots into thin slices and peel off the heads of the dried anchovies. Fry shallots and dried anchovies with oil (separately) with low to medium heat, stirring frequently to prevent burning. Set aside the fried shallots and fried anchovies.
- 4) Remove the pork belly from the stock pot around 1-2 hours later and until a fork to gently pull the meat from the pork belly. Season with some salt and pepper and set aside.

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- 5) On a separate soup pot, pour about one bowl of prepared soup stock and throw in the yu choy, bring to boil. Then use pasta maker to create flat/thin slices of dough, which you then tear into small pieces and throw into the boiling soup.
 - 6) After 1-2 minutes, remove the soup and pasta and place into a serving bowl. Garnish the soup with shredded meat, fried anchovies, fried shallots and serve while hot. Enjoy!