Jakarta Internet

NIBBLEDISH CONTRIBUTOR

Ingredients

- Indonesian instant noodles (e.g. Indomie or Mie Sedaap)
- Egg
- Corned beef
- Closed cup mushroom(s)
- Cheese slices/ sticks
- Vegetables (any)
- Margarine (recommended: Blue Band) at room temperature

Condiments to taste

- Fresh cut chilli
- Onions
- Pepper
- Chicken or beef stock (for optional soup)
- Fried shallots
- MSG (the way the peddlers do it)

Instructions

Basically, *Internet* is an acronym for **In**domie + **te**lor (egg) + ko**rnet** (corned beef).

It sprung up as a popular dish (possibly due to the coined moniker) hawked by street peddlers in Jakarta (about Rp 10,000,- or US$1 each) and is a favourite with locals. Some friends made it for me recently and it's delicious! The 'authentic' hawkers' version contains liberal doses of Blue Band (no other brand will do) margarine and MSG, so go easy on them if you're opting for a ~~blander~~ healthier choice.

1. Boil water in a saucepan (you can either use one saucepan each for the noodles and the egg, or use the same one for both).
2. While waiting, grill or roast the mushrooms with cut cheese slices on top to melt the cheese. Set aside once ready.
3. Prepare the corned beef by cooking it with beef stock and sliced onions in a separate saucepan (add S&P to taste). When ready, drain and chop the corned beef.
4. If you prefer, you can cook the vegetables together with the corned beef (add them in later so they don't get too soggy).
5. Add in the instant noodles once the water boils. *For the egg, boil in boiling water for about 2-3 minutes so that when you crack open the shell it comes out as 3/4 cooked.
6. Heat cheese in a pan together with the corned beef so the cheese melts evenly throughout.
7. Open the noodles' condiments sachets into your serving plate, add the margarine and mix evenly with noodles once ready and drained.
8. Serve the egg, mushroom(s), corned beef, vegetables with the noodles. Add freshly cut chilli, pepper and shallots as preferred.
9. If you like your noodles with soup, either mix with the earlier broth used to cook the beef or boil some chicken or beef broth separately.
10. Enjoy with friends and gossip.