Main dishes / Malaysia

Char kway teow



Wide rice noodles seared over a very high flame with prawns, egg and bean sprouts.

Time 35 min **Servings** 2

What you'll need.

- ☐ 400 g Wide rice noodles — fresh
- ☐ 200 g Prawns
- ☐ 150 g Cockles or squid
- ☐ 80 g Chinese sausage
- ☐ 2 piece Eggs
- ☐ 150 g Bean sprouts
- ☐ 60 g Garlic chives
- ☐ 4 clove Garlic
- ☐ 1 tbsp Dark soy sauce
- ☐ 2 tbsp Light soy sauce
- ☐ 1 tbsp Sambal
- ☐ 3 tbsp Lard
- ☐ 1 tsp Sugar

Let's make it.

01 Separate the fresh noodles into individual strips by hand, trying not to tear them.

02 Set everything out beside the hob — the cooking takes four minutes and there will be no time to fetch anything.

03 Heat the wok until it smokes, melt the lard and fry the garlic and sausage for twenty seconds.

04 Add the prawns and cockles and cook thirty seconds, without stirring constantly.

05 Push everything to the side, break the eggs into the centre, let them set for ten seconds and break them up.

06 Add the noodles, both soy sauces, the sambal and sugar and toss them for a minute and a half.

07 Throw in the sprouts and chives, toss for twenty seconds and serve immediately.

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