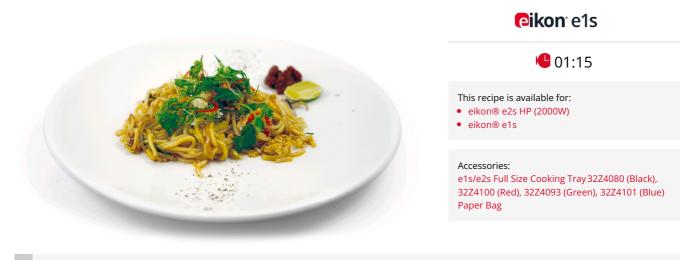


Reheat Hokkien Prawn Noodles



260 °C	Stage 1	
Chilled 4°C	01:15	
1 Portion	₩ 10 %	
Precooked	患 100 %	

Ingredients

2	pcs	Giant Prawns
1	tbs	Chilli Oil
150	ml	Water
60	g	Chicken Bone
60	g	Chicken Thigh boneless
40	g	Squid
0.5	tbs	Gelatine
2	tbs	Oil
0.5	tbs	Garlic chopped
1	pcs	Egg
110	g	Fresh Yellow Noodles
110	g	Fresh Thick Round Rice
		Noodles
2	tbs	Fish Sauce
50	g	Bean Sprout
5	g	Chinese Chive chopped
1	pcs	Fried Fish Cake sliced in
		stripes
1	pcs	Lime Wedge
1	tbs	Sambal Dried Prawn
5	g	Coriander
5	g	Spring Onion Julienne
5	g	Red Chilli Julienne
1	pinch	Black Pepper crushed

1. Food Preparation

Shell the prawns, clean them, cut in half and store in a fridge. Keep the shells for the stock. Heat the chilli oil in a pan and sear the shells. Add the water and chicken bone and let it simmer for 30 minutes. Cook the chicken thigh, prawns and squid in the stock. When they are soft, take them out, chill them and cut the chicken and squid into strips. Add the gelatine to the stock, stir it well, heat it for 30 seconds, chill it and cut into cubes when it is cold. Heat the oil in a pan and sear the garlic, add the egg and sear till light brown. Add in both noodles and sear them. Add the fish sauce, lower the heat and add bean sprouts, Chinese chive, fish cake, chicken, squid and prawns. Mix it well, remove from heat and chill it. After cooling mix the noodles with the stock cubes and place the mixture in the paper bag and fold the bag down to close. Place it on the tray.

2. Cooking Instruction Cook as per oven profile.

3. Food Serving Instruction

Remove the bag from the tray, open the bag and plate the noodles. Use the lime, sambal, spring onion, chilli and black pepper as garnish.

Note: Information manetising from Pagle Bagiven after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.