

Fried E Fu Noodle

(乾燒伊麵)

Ingredients:

E Fu noodle cake	1 (large)
Straw mushroom	50g
Ginger	1 slice (large)
Yellow chives	several stalk

Seasoning:

Oyster sauce	1½ Tbsp
Dark soya sauce	1 Tbsp
Sugar	¼ tsp
Water	125 ml
Pepper	a dash
Sesame oil	a few drops

Method:

1. Fill a wok half full with water. Bring to the boil. Add in E Fu noodle and soak until soft. Drain.
2. Clean and drain straw mushroom. Cut into slices.
3. Shred ginger thinly. Cut yellow chives into 2.5 cm lengths.
4. Heat 2 Tbsp oil, add in seasoning, noodles, mushroom and shredded ginger. Simmer until sauce absorbed. Add in yellow chives and mix well. Dish up and serve hot.