WILL MEYRICK

SINGAPORE / SINGAPORE STREET FOOD

CHAR KWAY TEOW WITH COCKLES

Char kway teow is Singapore's dark, smoky wok noodle: flat rice noodles and yellow noodles fried hard with lap cheong, egg, bean sprouts, sweet dark soy and crispy pork fat, with cockles added at the end.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
2	25 min	15 min	40 min	Medium	Medium

INGREDIENTS

FOR THE PORK FAT

100 g pork back fat, in small cubes

FOR THE NOODLES

300 g fresh flat rice noodles (kway teow)

150 g fresh yellow Hokkien noodles

4 garlic cloves, chopped

1 lap cheong, thinly sliced

2 eggs

1 fish cake, sliced

100 g bean sprouts

50 g Chinese chives, in short lengths

150 g shelled blood cockles, rinsed (or small clams)

2 tbsp sambal or chilli paste

FOR THE SAUCE

2 tbsp sweet dark soy sauce

1 tbsp light soy sauce

1 tbsp fish sauce

1/2 tsp ground white pepper

METHOD

CRISP THE PORK FAT

1. Cook the pork fat with 2 tbsp water in a wok over medium heat for 10 minutes, until golden and crisp. Lift out. Keep the lard.
2. Mix the sauce ingredients. Loosen the noodles with your hands.

FRY, ONE PORTION AT A TIME

3. Heat 2 tbsp lard in the wok over the highest heat until smoking. Fry half the garlic and lap cheong for 20 seconds.

4. Add half of both noodles and half the sauce. Toss, then press against the wok and leave for 20 seconds at a time so they char. Splash in a little water if they stick.
5. Push to one side, add a little lard and crack in an egg. Let it half set and fold the noodles over.
6. Add half the chilli paste, fish cake, bean sprouts and chives and toss for 1 minute.
7. Turn off the heat, toss in half the cockles so they just warm through, and half the crispy pork fat. Serve at once and repeat.

USEFUL SHORTCUTS FOR HOME COOKS

Do not crowd the wok. Two portions at once is the limit on a home burner.

Blanch the cockles for 10 seconds in boiling water if you prefer them less raw.

No cockles? Use clams or small prawns, added with the egg.

Outram Park Fried Kway Teow Mee at Hong Lim Food Centre always has a long queue. Its signature is kway teow and yellow Hokkien noodles together, stir-fried with cockles in one massive wok.Will watches the uncle at work, with his chilli sauce and chilli oil at hand. The main thing, he says, is the char, so it goes super dark...