INDONESIA / WILL'S GOURMET RECIPES

CWIE MIE MALANG

Cwie mie is a chicken noodle dish from Malang with a Peranakan background. Egg noodles are tossed with sesame oil and oyster sauce, then topped with minced chicken, wontons, meatballs and acar.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
2	40 min	25 min	1 h 5 min	Medium	Mild

INGREDIENTS

FOR THE WONTONS

100 g minced chicken
1/2 tsp sesame oil
1/4 tsp chicken powder
1 pinch salt
1 tsp grated ginger
8 wonton wrappers

FOR THE CHICKEN TOPPING

1 tbsp chicken fat or neutral oil
2 garlic cloves, finely chopped
1 tsp ginger, finely chopped
150 g minced chicken
1 tbsp soy sauce
1 tbsp oyster sauce
1 pinch salt

FOR THE ACAR

1/2 cucumber, thinly sliced
1 red chilli, sliced
3 tbsp white vinegar
1 tbsp sugar
2 tbsp water

FOR THE NOODLES AND BOWL

200 g fresh egg noodles
6 small bakso (meatballs)
2 leaves iceberg lettuce, finely shredded
1 tsp sesame oil
1 tsp chicken fat or oil
2 tsp light soy sauce
2 tsp oyster sauce
1 tbsp fried garlic
1 tbsp fried shallots
2 spring onions, sliced
400 ml hot clear chicken stock, to serve

METHOD

MAKE THE WONTONS

1. Mix the minced chicken with the sesame oil, chicken powder, salt and ginger. Put a small spoon of filling in the middle of each wrapper, wet the edges, fold and pinch tightly closed.

MAKE THE ACAR

2. Stir the vinegar, sugar and water until the sugar dissolves. Pour over the cucumber and chilli and leave to pickle while you cook.

COOK THE CHICKEN TOPPING

3. Heat the chicken fat in a wok over medium heat. Fry the garlic and ginger for 30 seconds, then add the minced chicken and break it up until very fine.
4. Add the soy sauce, oyster sauce and salt and cook until dry. Set aside.

COOK THE REST

5. Score a cross into each bakso. Boil them in a pot of water for about 1 minute, then lift out. Boil the wontons for about 3 minutes until they float.
6. Bring the water back to the boil, loosen the noodles and cook for 1 to 2 minutes. Drain, then toss with the sesame oil, chicken fat, light soy and oyster sauce. Move them around so they cool and do not overcook.

ASSEMBLE

7. Put the lettuce in the bottom of the bowls. Add the noodles, then the chicken topping, bakso and wontons.
8. Finish with fried garlic, fried shallots, spring onion and the acar. Serve with hot chicken stock on the side.

USEFUL SHORTCUTS FOR HOME COOKS

Chicken fat is what makes this taste like Malang. Skim it from a chicken stock, or render the fat from chicken skin.

Mince the chicken as fine as you can. Will says it should be really, really small.

Ready-made bakso and wonton wrappers from an Asian grocer save most of the time.

Will is in the yard of the Eng An Kiong temple in Malang, one of the oldest temples in the city, built in 1825. Three religions meet here: Taoism, Buddhism and Confucianism. The streets around it are full of Peranakan food and Peranakan history, so he cooks one of the dishes he finds there.Cwie mie sounds Chinese, but it is...