WILL MEYRICK

SINGAPORE / SINGAPORE STREET FOOD

DRY WONTON MEE

Dry wonton mee is thin egg noodles tossed in soy, sesame and lard or oil instead of served in soup, topped with boiled prawn and pork wontons and spring onion.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
4	40 min	20 min	1 h	Medium	Mild

INGREDIENTS

FOR THE WONTONS

250 g minced pork

150 g raw prawns, peeled and chopped

1 tbsp light soy sauce

1 tsp sesame oil

1 tsp cornflour

1/2 tsp sugar

1/4 tsp ground white pepper

1 spring onion, finely chopped

32 square wonton wrappers

FOR THE NOODLES

400 g fresh thin egg noodles (wonton noodles)

2 tbsp light soy sauce

1 tbsp dark soy sauce

1 tbsp oyster sauce

1 tbsp sesame oil

2 tbsp lard or shallot oil

1 tsp sugar

TO SERVE

200 g choy sum, cut into lengths

Spring onions, sliced

Pickled green chillies

Chilli sauce

METHOD

MAKE THE WONTONS

1. Mix the pork, prawns, soy, sesame oil, cornflour, sugar, pepper and spring onion, stirring in one direction until sticky. Chill for 20 minutes.
2. Put a teaspoon of filling in each wrapper, wet the edges, gather and squeeze shut.

MIX THE SAUCE

3 Divide the soy sauces, oyster sauce, sesame oil, lard and sugar between four bowls and stir.

COOK

4 Bring a large pot of water to the boil. Blanch the choy sum for 1 minute and lift out. Boil the wontons for 4 minutes, until they float, and lift out.

5 Loosen the noodles and cook them in the same water for 45 to 60 seconds. Dip in cold water for 5 seconds, then back in the hot water, and drain very well.

SERVE

6 Toss the noodles in the sauce in each bowl. Top with the wontons, choy sum and spring onions. Serve with pickled green chillies and chilli sauce.

USEFUL SHORTCUTS FOR HOME COOKS

Shake the noodles dry. Water in the bowl kills the sauce.

The quick dip in cold water is what keeps egg noodles springy.

Wontons freeze well. Boil from frozen for 6 minutes.

At Jiang Nan Wei Dao in Maxwell Food Centre, the other bowl on Will's table is the dry wonton mee.Wonderful fresh homemade noodles, he says, and one bowl of goodness. The noodles are thin and springy, with plump wontons on top and the sauce at the bottom, waiting to be mixed.This is our home version. For the Malaysian cousin, see...