SINGAPORE / SINGAPORE STREET FOOD

MEE GORENG MAMAK

Mee goreng mamak is the Indian Muslim fried noodle of Singapore: yellow Hokkien noodles in a red sauce of tomato, chilli and spices with mutton, potato, peas and egg.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
4	25 min	25 min	50 min	Easy	Hot

INGREDIENTS

FOR THE SAUCE

- 10 dried red chillies, soaked
- 4 shallots
- 4 garlic cloves
- 1 tbsp Malay curry powder (meat)
- 150 ml tomato ketchup or passata
- 2 tbsp chilli sauce
- 2 tbsp kecap manis
- 1 tbsp light soy sauce
- 200 ml stock or water

FOR THE NOODLES

- 4 tbsp neutral oil
- 200 g mutton or lamb, thinly sliced or minced
- 1 onion, sliced
- 2 potatoes, boiled and cubed
- 150 g cabbage, shredded
- 1 tomato, in wedges
- 100 g green peas
- 600 g fresh yellow Hokkien noodles, rinsed
- 100 g bean sprouts
- 4 eggs
- Coriander or Chinese celery
- 1 lime, cut into wedges

METHOD

MAKE THE SAUCE BASE

1. Blend the chillies, shallots and garlic. Fry in half the oil over medium heat for 6 minutes, until dark red. Stir in the curry powder with a splash of water and cook for 1 minute. Scrape into a bowl and mix with the ketchup, chilli sauce, kecap manis and soy.

FRY THE NOODLES

2. Heat the rest of the oil in a wok over high heat. Brown the mutton for 3 minutes, add the onion and potatoes and fry for 2 minutes.
3. Add the cabbage and tomato, then the sauce and stock. Bubble for 2 minutes.
4. Add the noodles, peas and bean sprouts and toss for 3 to 4 minutes, until the noodles are red and the sauce still loose.

FINISH

5. Fry the eggs in a little oil, or make a thin omelette and shred it. Serve the noodles with the egg on top, herbs and lime.

USEFUL SHORTCUTS FOR HOME COOKS

Rinse Hokkien noodles in hot water first to take off the oil and loosen them.

Leave out the mutton and use fried tofu for a vegetable version.

Add a spoonful of peanuts ground with a little palm sugar for a thicker sauce.

Mee goreng is the Indian Muslim dish on the table at Haig Road: bright red noodles with an egg on top, with potatoes, vegetables and green peas.Will goes through what he tastes in the sauce: tomato, rempah and spices, vegetables, a little bit of mutton, peas and chilli sauce. Basically very similar to a homemade Indonesian Indomie, he says, but...