

Nonya Chap Chye



INGREDIENTS

- 6 - 8 medium size Shitake mushroom
- 20 g dried lily bulb golden needle
- 15 g small black fungus
- 25 g tau kee
- 4 pcs sweet tau kee (optional)
- 2 - 3 tbsp cooking oil
- 5 cloves garlic, chopped
- 150 g carrots, sliced thinly
- 600 g white cabbage
- 10 g tang hoon (glass noodles)

SAUCE & GARNISHING

- 1 tbsp tau cheo
- 1 1/2 tbsp oyster sauce
- 1 1/2 tbsp concentrated chicken stock
- 2 tbsp rice wine
- 1 tbsp light soy sauce
- 1/2 tsp salt
- 1 tbsp brown sugar
- Fried sweet tau kee
- Coriander leaves

DIRECTIONS

1. Soak dried shitake mushroom in 200 ml hot water until softened and keep the water for later use.
2. Cut off the hard ends of the lily bulbs and tie each one into a knot.
3. Remove the hard portion of the black fungus and cut into small chunks.
4. Soak lily bulbs, black fungus, tau kee sheets and tang hoon in water until softened.
5. Cut sweet tau kee into strips and deep fry briefly until crispy.
6. Prepare the sauce mixture with the above ingredients under "Sauce & Garnishing".
7. Cut white cabbage into chunks and wash thoroughly.
8. Wash shitake mushrooms, cut off stem and slice into thin strips.
9. Add cooking oil, chopped garlic and fry briefly.
10. Add shitake mushrooms and black fungus and fry briefly.
11. Pour the sauce mixture and stir to mix evenly.
12. Add sliced carrots and some water from the soaked shitake mushrooms.
13. Add cabbage and stir fry.
14. Add lily bulbs and tau kee sheets, and stir fry.
15. Add tang hoon and add salt/sugar to taste.
16. Cover and simmer until vegetables are slightly softened.
17. Garnish with fried sweet tau kee strips and coriander leaves.