

Crispy Chilli Beef Noodle (Kata Yaki Soba)



<Ingredients (4 serve)>

400g Beef mince
2 cloves Garlic (chopped finely)
Flat beans (sliced)
1 Red pepper (sliced)
Baby corns (slice into half)
2 bundles Ramen noodle
1 Tbsp Sunflower oil
1 pinch Sea salt

<Chilli Sauce>

2 Tbsp Soy sauce
1 Tbsp Sake
1 pinch Sea salt
1 pinch Sugar
2 tsp Black bean garlic paste

1 tsp Fish sauce

3 tsp Potato starch*

5 Tbsp Water

*) Available to substitute corn starch

<Method>

1. Make the main topping

Pour the sunflower oil in a frying pan and cook the garlic on low heat until the flavour is infused into the oil (please mind the garlic are not to be coloured).

Add the beef mince and sea salt, and cook breaking any larger chunks with spatula on medium heat.



When almost all meat is cooked, add the vegetables and stir for 3 minutes on medium heat.



Add sea salt, sugar, the black bean paste, soy sauce, fish sauce and Sake. When all are combined well, remove from the heat.



2. Cook the noodle

Meanwhile make crispy noodle. Boil the ramen noodle al dente and drain well. Apply some sunflower oil in a frying pan and heat the noodle on medium heat until crispy.

3. Finish the topping with thick sauce

Bring the main topping to the heat again and when it's completely heated, make the mixture of potato starch and water in a bowl. All potato starch is dissolved, then pour all over the main topping immediately and stir until the sauce is thickened.



4. Plate presentation

Place two different size of circles** on a plate.



Fill the gap up with cooked noodle first, and slightly press the fillings for making the shape settled. Add the main toppings on top and gently squeeze.



Pull up the smaller cercle carefully first, and pull the larger one up.

Put some vegetables of the main topping on the top for garnish. Serve with black pepper if you like.

** We use two cercles with diameters of 9cm and 5cm