



INGREDIENTS

- 350g rice noodle sheets (hor fun)
- 1 tablespoon light soy sauce
- 1 tablespoon sweet dark soy sauce
- 1 tablespoon oyster sauce
- ⅓ cup vegetable oil
- 250g wagyu beef, cut into thin bite-sized strips
- 40g bean sprouts, tailed
- ½ bunch garlic chives, trimmed and cut into 6cm lengths
- 1 teaspoon sesame seeds

Note: You can buy rice noodles already sliced, but they're softer than the blocks and tend to break up when stir-fried; it's worth buying the whole block and cutting your own noodles for a firmer texture. The noodles only need a brief soaking, if they're left to soak for too long they'll become too soft and also break up when fried.

Watch Roberta preparing this dish [here](#).

Simon's Wagyu Kway Teow

Char kway teow, the popular Malaysian and Singaporean dish of stir-fried rice noodles, literally means 'stir-fried rice cake strips'. Flat sheets of rice dough (called 'hor fun' in Chinese) are folded into blocks, cut into strips and separated into noodles. Char kway teow typically includes Asian clams and lup cheong sausage. This recipe is inspired by a version Simon Goh served at Chinta Ria using wagyu beef, which he calls WKT (wagyu kway teow). The trick to any stir-fry is get all the ingredients ready before you start cooking, as once the heat is on things need to happen fast! This late-night supper dish is the perfect accompaniment to a glass of mid-weight Sardinian cannonau, such as Le Bombarde from Alghero.

Serves 2

METHOD

1. Cut rice noodle into 1cm-wide strips and place in a large bowl.
2. Cover with boiling water and set aside for about 3 minutes to loosen.
3. Meanwhile, combine light soy sauce, oyster sauce and dark soy sauce and set aside.
4. Drain noodles, pull apart into thin strips and set aside.
5. Heat a wok or large, high-sided frying pan over high heat until very hot.
6. Add oil and, when hot, add beef and toss for 30-60 seconds, depending on the heat of your wok, until just coloured.
7. Remove beef to a plate and drain about half the oil from the wok.
8. Add rice noodles and toss for 30 seconds or so. If your wok isn't very hot, it's best to toss less, allowing the noodles to heat on one side, then turning them to heat another side rather than constantly tossing as you do with a very hot wok.
9. Add soy sauce mixture and toss until noodles are well coated.
10. Return beef to the wok, add bean sprouts and garlic chives and toss to combine well.
11. Serve sprinkled with sesame seeds.