



Char Kway Teow

Classic char kway teow most often includes lup cheong (Chinese sausage), but I make a delicious pescatarian version without it. If you're cooking for omnivores, you can fry a few slices in the oil then remove it before adding the noodles and return it to the wok with the bean sprouts. You can also add some chopped green prawns to this pescatarian version with (or instead of) the clams.

Serves 2



INGREDIENTS

- 500g vongole, purged
- 2 tablespoons water
- 350g block rice noodles
- 1 tablespoon soy sauce
- 1 tablespoon oyster sauce
- 1 tablespoon dark sweet soy sauce
- 2 tablespoons vegetable oil
- 40g bean sprouts, tailed
- ½ bunch garlic chives, trimmed and cut into 4cm lengths
- 1 teaspoon sesame seeds

METHOD

1. Rinse vongole to remove any sand or grit.
2. Place clams and water in a wok or frying pan, cover and bring to the boil.
3. Cook for a few minutes, shaking the pan occasionally, until the shells start to open.
4. As each shell opens, remove it to a bowl (if cooking clams from frozen, leave them in the pan for 30–60 seconds after they open before removing).
5. Cut rice noodle into 1cm-wide strips and place in a large bowl.
6. Cover with boiling water and set aside for about 3 minutes to loosen.
7. Meanwhile, combine soy sauce, oyster sauce and dark sweet soy sauce and set aside.
8. Drain noodles, pull apart into thin strips and set aside.
9. Heat a wok or large, high-sided frying pan over high heat until very hot.
10. Add oil and, when hot, add noodles to the wok 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.
11. Add soy sauce mixture and toss until noodles are well coated.
12. Return vongole to the wok, add bean sprouts and garlic chives and toss to combine well.
13. Serve sprinkled with sesame seeds.