

Recipe Courtesy of Penang Street Food

Preparing the Kway Teow

Ingredients

2 cups rice flour
3 tbsp tapioca flour
1/4 tsp baking soda
4 cups water
1 tbsp sesame seed oil
3 cloves garlic - finely chopped
1 medium sized radish - peeled, finely grated and drained of juice
1 tbsp sugar
1 tbsp light soy sauce
Salt and pepper to taste

Preparation

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- Combine rice flour, tapioca flour, baking soda and water to form batter. Beat until smooth. Set aside
- Heat wok and saute garlic until golden brown.
- Add radish and stir-fry until soft.
- Add batter and seasonings. Stir until mixture is thickened.
- Remove from heat and pour mixture into a baking tray.
- Steam mixture for 60 minutes or until it is set.
- Leave to overnight in refrigerator to cool and solidify.
- The next day, remove from refrigerator and cut up into cubes. Set aside.

Cooking the Kway Teow

Ingredients

2 tbsp lard - finely diced (healthier option: substitute with 2 tbsp peanut or vegetable oil)
2 cloves garlic - finely chopped
1 tbsp chili paste
1 tbsp perserved turnip (chye por) - finely chopped
1 tbsp sugar
1 tbsp light soy sauce
1 tbsp dark soy sauce
2 eggs
120 grams bean sprouts - washed and drained
pepper to taste

Preparation

- Place wok over high heat until smoking hot. Add 1 tbsp lard/oil and stir-fry half the chopped garlic quickly until golden brown.
- Add 500 grams of Kway Kak (A). Stir-fry over high heat until golden brown. Remove from wok, set aside.
- Heat 1 tbsp lard/oil. Add remaining chopped garlic. Stir-fry until golden brown and fragrant.
- Add chili paste. Continue stir-frying.

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- Add preserved turnip and sugar, saute well.
- Return the earlier stir-fried Kway Kak into wok. Add light and dark soy sauce, stir-fry until well mixed.
- Create an empty space at centre of the wok, crack in eggs. Cover the eggs with all the ingredients and stir-fry evenly.
- Mix in bean sprouts. Do not overcook.
- Dish out and serve with a dash of pepper.

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