

Curry Fish Noodles

咖喱鱼面



INGREDIENTS / 材料

1. Fish Cake / 鱼饼
2. Fish Ball / 鱼丸
3. Hotdog
4. RichMama鱼面 / Fish Noodles



INGREDIENTS A / 材料A

1. 3 dried chillies / 辣椒干 3根
2. 2 tablespoons curry powder / 咖喱粉 2汤匙
3. 1 tablespoon chili powder / 辣椒粉 1汤匙
4. 1 small piece of ginger 姜 1小片
5. 2 shallots / 葱头仔 2粒
6. 2 garlic / 蒜头 2粒
7. 1 Lemongrass / 香茅 1支
8. 1 small piece of belacan / Belacan 1小块



OTHER INGREDIENTS / 其他材料

1. A handful of curry leaves / 咖喱叶 1小把
2. 50 ml thick coconut milk / 浓椰浆 50ml
3. Salt / 盐
4. Sugar / 糖



COOKING METHOD / 做法

1. Blend Ingredients A with a little oil until smooth and set aside / 把材料A 加入少许食油搅碎备用
2. Heat oil in a pan, add the blended Ingredients A / 烧热油，加入搅碎的材料A，中火炒香，转小火反炒到辣椒油分离
3. Add the curry leaves and sauté until fragrant. Pour in hot water, season with salt and sugar, and add thick coconut milk. Turn the heat to medium and simmer for 10 minutes / 加入咖喱叶，再炒香。倒入开水，调味再加入浓椰浆，转中火，慢煮10分钟
4. In a pot of boiling water, cook the RichMama fish noodles, fish cake, hot dogs, and fish balls / 烧一锅开水，滚开后，烫熟RichMama鱼面，鱼饼，hotdog和鱼丸
5. Add the cooked RichMama fish noodles and other ingredients into the curry soup and ready to serve / 把烫熟的RichMama鱼面和其他食材倒入咖喱汤，即可享有