

Mee Siam – Spicy thin rice noodles

Ingredients:

- 300 grams rice vermicelli noodles (thin rice noodles), soak in water until soft and drain, approximately 30 minutes
- 150 grams bean sprouts
- 4 eggs (slightly beat eggs in a bowl, add ½ teaspoon light soy sauce and a pinch of white pepper powder. Fry eggs into thin omelets in a non stick pan. Slice the omelet into strips. Set aside)
- 200 grams firm tofu (cut into strips, shallow fry until golden brown)
- 2 fish cakes, sliced into thin pieces
- 1 tablespoon brown sugar or sugar
- 1½ tablespoon fish sauce or light soy sauce
- 2 tablespoon lime juice
- 4 tablespoons cooking oil
- coriander leaves for garnish, around ½ bunch

Paste ingredients:

- 6 cloves garlic, roughly cut into small pieces
- 5 shallots, roughly cut into small pieces
- 2 tablespoons fermented soy bean paste
- 4 tablespoons dried shrimps (rinse, clean and soak in water, drain before use)
- 6 red chillies (seed removed, cut into 1 inch)
- 100ml water

Steps:

- Grind all paste ingredients in a blender until come to a smooth paste.
- Heat cooking oil in a pan, turn to medium low heat, add the paste, keep stirring and cook until fragrant. Paste color will turn darken and oil separates. Be patient, it's taking time.
- Add lime juice and brown sugar, stir until sugar is dissolved.
- Add fish cake, tofu. Stir and cook for 2 - 3 minutes.
- Add in rice vermicelli, toss until the noodles well coated with the paste and soften.
- Season with fish sauce.
- Add bean sprouts, stir and toss for 3 - 5 minutes until everything mix nicely and vegetables are cooked.
- Taste, add more fish sauce if needed.
- Remove from heat.
- Top with omelet, garnish with coriander and serve.