

Schezuan Noodles

Preparation : 30 minute
Cooking Time : 30 minutes
Serves : 4

This chilli noodle dish is not for the faint hearted and will please those that are prepared to stay in the kitchen when its hot. This dish has been a favorite of the many patrons of the Hawkers Hut Chinese Restaurant over the years and is a combination seafood noodle delight.

INGREDIENTS

<ul style="list-style-type: none">• 100g King Prawns raw• 100g Chicken thigh meat (no bone)• 1 tsp sugar• 2 cups Chicken stock (see recipe)• 1 tbsp cornstarch (Marinade)• 50g Fish Fillets (any white flesh)• 100g Squid tubes• 50g Baby corn (canned)• 1 Carrot• 1 tsp ginger• 50g Capsicum• 1 Bok chow (Any Chinese vegetable)• 50g Straw mushrooms• 5 dried Shiitake mushrooms	<ul style="list-style-type: none">• 2 tbsp Chinese vinegar (black)• 1 tbsp finely grated garlic• 1/2 tsp Sesame oil• 1/2 tsp White pepper• 2 tbsp Oyster sauce• 3 cups peanut oil (Precooking)• 1/2 tsp salt• 150g Noodles (dry packet)• 2 tbsp Rice wine or Penfolds sweet sherry• 2 tbsp cornstarch (Thickening)• 1-2 tsp Master Foods minced chili or similar• Additional 2 tbsp peanut oil• 2 tbsp mushroom soy sauce (Dark soy)
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METHOD

1. Fill 4 small Chinese clay pot soup dishes with 1 cup water and place in oven and heat at 120 Celsius 60min.
2. Cut fish into bite size pieces 25mm x 6mm and set aside. Clean and prepare squid by scoring in a cross pattern and cutting into 30mm x 10mm pieces. Cut chicken into 25mm pieces, clean and de-vain prawns and slit back to partially open, place all in large bowl. Add dry cornstarch, 1 tbsp soy sauce, rice wine and mix thoroughly. Adding water to ensure suitable marinade base. Refrigerate 1 hr.
3. Slice the straw mushrooms and baby corn in halves lengthways and prepare capsicum into 6mm long strips. Set aside.
4. Prepare carrot by cleaning, peeling, cutting in halves lengthways and cutting diagonally into 2mm pieces and setting aside.
5. Prepare garlic knobs, ginger and grate finely, soak mushrooms in hot water until soft and thinly slice 3mm. Clean bok chow, remove root end and slice all into 25mm pieces and set aside.
6. Prepare wok and heat 3 cups oil to moderate heat and pre-cook fish pieces a few at a time and set aside, continue with prawns, chicken and squid until complete, ensuring these are only 1/2 cooked. Set all meat and seafood aside.
7. Boil salted water in pot and place dried noodles for 2 - 3mins. Remove and place under cold water and rinse dry.
8. Clean wok and add 2 tbsp oil and heat very hot to smoking. Add previously cooked noodles and sauté 1 - 2min and place on a serving

- plate and keep noodles warm.
9. Clean wok and heat to very hot and place 2 tbsp oil and swirl to cover wok surface. Add garlic, ginger, mushroom and stir fry until fragrant. Approx 1min.
 10. Add carrot, prawns, chicken, fish, squid, 1 tsp salt, 1 tbsp soy sauce, Chinese vinegar, sesame oil, oyster sauce, minced chili and stir fry 2mins. Add rice wine 1 cup chicken stock and sauté further 2min.
 11. Add bok choy, capsicum, continue to stir fry further 2 min and move mixture from centre off wok and note amount of liquid forming. Add prepared [cornstarch](#) to thicken.
 12. Remove clay pots from oven, remove all water and place suitable amount of prepared noodles into each clay pot. Pour schezuan mixture over and serve.
 13. Enjoy

ACKNOWLEDGEMENTS

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