



# BRAISED E-FU NOODLES WITH PEKING DUCK

**Difficulty:** Easy

**Serves:** 3-4

**Prep:** 10 mins

**Cooking:** 25 mins



## INGREDIENTS

- Peking breasts, sliced to 0.5cm thick pieces
- 300g e-fu noodles disc
- 2 tbsp cooking oil
- 1 tbsp garlic, minced
- 3 dried shiitake mushrooms, soaked and sliced thinly
- ½ can straw mushrooms, cut into halves
- 40g white shimeji mushrooms
- 100g chives, cut into 5cm length
- 150g bean sprouts
- 1 tbsp Shaoxing wine
- 200ml chicken stock
- 5 tbsp sauce from Peking Duck
- 1 tbsp dark soy sauce
- A dash of white pepper
- 1 tsp sesame oil

## METHOD

1. Fill half of the wok with water and bring it to boil. Slide in e-fu noodle disc and cook till it starts to soften. Switch off fire and continue to stir until noodles are well separated. Drain and run through tap water. Set aside.
2. Heat oil in clean wok and sauté minced garlic for 30 secs. Add in shiitake and shimeji mushroom and cook for 2 mins until they are slightly softened.
3. Add in chives and bean sprouts. Drizzle the Shaoxing wine around the side of the wok so it sizzles.
4. Give it a quick stir around and pour in the chicken stock. Add in dark soy sauce and cook until the sauce starts to boil.
5. Toss in the noodles, mushrooms and Peking Duck and stir until well coated with sauce. Cover and let it braise for 2 mins.
6. Add in the Peking duck sauce, sesame oil and white pepper. Stir to coat. Serve hot and garnish with cilantro.