

COOKING
WITH...



Chef Patricia Yeo

“There’s no fixed recipe for Dan Dan noodles. Every street vendor has his own recipe.”

Patricia Yeo



Ingredients

Makes 4 portions

1 lb dried egg noodles. I use an Asian noodle, but angel hair pasta will work just as well.

½ cups sofrito (recipe below)

2 cups chopped dried black mushrooms

1 cup honshimeji mushrooms

½ cup tomato jam

2 cups bok choy shoots

Mushroom sauce (recipe below)

1 cup spicy chili sauce (recipe below)

Instructions

1. Prepare mushroom sauce and spicy chili sauce according to the directions below.
2. Cook noodles following the directions on box
3. Start sofrito in canola oil for about 3–5 minutes or until it is fragrant. Add chopped dried shiitake, chili sauce & mushroom sauce. Saute until fragrant – a further two minutes.
4. Add bok choy, sauté until wilted (anywhere from three to seven minutes). Add noodle and hon shi meji mushrooms, toss and cook until noodles are warmed through depending on how much there is in the wok –longer if there is more. If you are adding hot noodles, just mix together.
5. Serve in bowls and enjoy with chopsticks.

Mushroom Sauce

Ingredients

1 cup chopped mushrooms (whatever you have. I find that dried mushrooms have more flavor but plain old button mushrooms work.)

1 medium onion diced

2 cloves garlic, whole

1 cup rice wine (shio xing or sake)

1 star anise, whole

1 stick cinnamon, whole

1 wide strip lemon zest

Instructions

1. Cook over medium heat until mushrooms, pepper and onions are falling apart. Depending on how large you cut your vegetables, anywhere from 15 to 30 minutes. For the last 10 - 15 minutes raise heat to high allowing vegetables to caramelize slightly.
2. Deglaze with vinegar, cook to reduce. Season with salt or soy sauce to taste.
3. Remove star anise, cinnamon and lemon zest. Purée in blender or food processor.



Spicy Chili Sauce

Ingredients

1 jar Guizhou black bean & chili sauce

½ cup hoisin sauce

¼ cup soy sauce

Instructions

Blend or stir all ingredients together.

Sofrito

Ingredients

½ cup shallots

½ cup garlic

½ cups salted fermented black beans

½ cup – 1 cup tian jian salted vegetables

3 bird chillies, finely chopped

Instructions

Mix all ingredients together.

