

Rolled Rice Noodle Salad with Five Spice Ground Pork & Mustard Vinaigrette

Recipe by Chef Taya Meeikeaw

Five Spice Ground Pork

1 tablespoon / 20 ml
100 grams
½ teaspoon
1 tablespoon / 20ml
1 teaspoon / 5ml

rice bran oil
ground pork, preferably dark meat and a little fatty.
Chinese five spice powder
Thai oyster sauce, Mega Chef brand
Kecap Manis, Caramelised Soy, ABC brand

Main Ingredients

200 grams
½ cup
¼ cup

fresh rolled noodles, cut into 1 cm thick pieces
green granny smith apples, sliced into matchsticks, tossed in lime/lemon juice
Chinese chives, cut into 3 cm pieces

Salad Dressing

1 teaspoon / 5ml
2 teaspoons / 10ml
2 teaspoons / 10ml
1 teaspoon

dijon mustard
red or white wine vinegar
seasoned soy sauce, Golden Mountain brand
brown sugar

Garnish

a stylish sprinkling of
a perfect pinch of

crispy fried shallots
Shichimi Togarashi, Japanese 7 Spice Blend

Method

1. In a wok or medium frying pan, pour in rice bran oil ; cooking over high heat.
2. As the oil shimmers and calls out your name, add ground pork and stir consistently until cooked half way.
3. Add Chinese five spice powder, oyster sauce and Kecap Manis.
4. Fold the ingredients together until the mince is just cooked, remove from the heat, add the cut rolled noodles into the warm pan. Set aside for a few minutes just to slightly warm up the noodles using the residual heat.
5. Meanwhile combine the salad dressing in a bowl and pour over the ingredients in the warm pan.
6. Throw in green apples and Chinese chives. Fold gently but with meaning; every element of the salad should be perfectly coated in the dressing.
7. Choose a plate or bowl to serve the dish, anything clean will do even if it doesn't match. Garnish with crispy things and red things. Done, you just cooked a dish you have never cooked before. HI FIVE!

Serves: 1 Beast or 2 Beauties

Preparation & Cooking Time: 15 minutes



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