

HOKKIEN PASTA WITH COCONUT ANGLAISE



*The
Perfect Meal*

Episode 4

Chef Pang Kok Keong
- Canele -

Ingredients

150 gm vermicelli pasta

garlic

onion

****seafood stock**

100 gm prawn head and shell

150 gm clam meat

80 gm squid

500 gm chicken stock

2no. garlic

80 gm onion

cooking oil as needed

Method

- 1) blanch the vermicelli pasta in boiling water till al dente, rinse with running tap water, drain dry and set aside.
- 2) Saute the onion, garlic, seafood and add chicken stock. Simmer for at least 30min, blend in blender and strain. Reserve till needed.

COCONUT PRAWN ANGLAISE

Ingredients

200 gm seafood stock
3 no. egg yolk
70 gm coconut cream
salt and pepper to taste

Method

- 1) bring to boil the seafood stock and coconut cream, temper in the egg yolk and cook to 85C.
- 2) Remove from heat and season. Chill in ice bath and refrigerate till needed.

PAN-FRIED PRAWN

Ingredients

4no. fresh prawn
Salt and pepper as needed

Method

Sauteed onion, garlic, ginger and fermented black bean, add chicken stock, seasoning and thicken with cornstarch. Reserve till needed.

ASSEMBLY

- 1) season the prawn, panfry to cook through.
- 2) Heat up another pan, sauteed onion and garlic with cooking oil, add seafood stock and pasta, reduce stock slightly, check seasoning. Serve together with panfried prawn with coconut anglaise.