

HOMEMADE KOLO MEE (SARAWAK STYLE)

Time Required : 1 hour
Level of Difficulty : Medium

INGREDIENTS

A. NOODLE

Egg Noodle : 5 - 6
Water : As required

B. SEASONING

Light Soy Sauce : 3 tablespoon
Cooking Wine : 1 tablespoon
Shallot Oil : 5 tablespoon
Salt : 1/2 teaspoon
White Vinegar : 1 tablespoon

C. TOPPINGS

(i) Ground Pork

Ground Pork : 1 lb (454 gram)
Shallot : 1 (medium) or 2 (small)
Sesame Oil : 1 1/2 tablespoon
Light Soy Sauce : 1 tablespoon
Dark Soy Sauce : 1 tablespoon
Cooking Wine : 2 teaspoon
Ground Black Pepper : A pinch

(ii) Wonton

Wonton wrapper : 8
Ground Pork : 1/2 lb (230gram)
Green Onion : 1 stalk
Corn Starch : 1/2 teaspoon
Cooking Wine : 1 teaspoon
Light Soy Sauce : 1 teaspoon
Salt : A pinch
Ground White Pepper : A pinch
Sesame Oil : 2 tablespoon

(iii) Shallot Oil & Fried Shallot

Shallot : 5 (medium) or 8 (small)
Vegetable Oil : 2/3 cup

(iv) Green Onion : 1 stalk

METHOD OF PREPARATION

TOPPINGS - *Toppings take a little more time to prepare so it is good to start preparing the toppings first.*

1. **Ground Pork** - Peel the skin of shallot and use a knife to chop the shallot. Heat a medium-sized saucepan on a stove using medium heat. Once heated, add in 1.5 tablespoon of sesame oil (or vegetable oil if no sesame oil) followed by diced shallots. Saute the shallots until soft and fragrant. Then add in ground pork and stir fry for a minute. Use the spatula to separate the pork and ensure that it does not lump together. Subsequently add in light soy sauce, dark soy sauce, cooking wine and a pinch of ground black pepper. Continue to saute until the ground pork is completely cooked. Dish up and set aside.
2. **Wonton** - Mix ground pork with chopped green onion, corn starch, cooking wine, light soy sauce, a pinch of salt and white pepper together. Place 1/2 tablespoon of ground pork mixture on the centre of wrapper. Use your forefinger to apply water on the sides of wrapper. Align the sides and seal it. Prepare a pot of 2/3 filled water. Boil the water on medium heat. Once boiled, place in the wonton and cook for 3 - 5 minutes. Drain the water immediately and dazzle 1 tablespoon of sesame oil to prevent the wonton to stick together. Set aside.
3. **Shallot Oil & Fried Shallots** - Remove the skin of shallots and use a knife to cut the shallots into thin slice. Heat a small pot of 2/3 cup of vegetable oil on medium heat. Once hot enough, place in shallots and fry until it turns slightly brown. Turn off the heat and continue to stir occasionally until it turns golden brown. Remove from heat. Use a strainer to separate the shallot oil and fried onion. Place shallot oil and fried onion in separate bowls.
4. **Green Onion** - Use a knife to chop the onion and place in a bowl. Set aside.

PREPARE THE SEASONING

5. Measure and mix all the ingredients in a bowl. Set aside.

COOK THE NOODLES

6. Prepare a large pot of half filled water. Boil on medium heat. Once water boils, place in the egg noodles and cook for 3 - 5 minutes. Once the noodles is just cooked, use a stainless steel strainer to take out the noodles and immerse the noodles in a bowl of cold water for 5 seconds and back into the hot water for 3 more seconds. Drain the water immediately. This is to ensure that the noodles stay springy and remove the excess starch from the noodles.

TIME TO ASSEMBLE

7. Place 1.5 - 2 tablespoon of seasoning in a bowl. Add in 1 portion of the cooked egg noodles and mix thoroughly. Then place 2 tablespoon of ground pork, 3 wonton, 1 tablespoon of shallot oil on top of the noodle.

Finished off by sprinkling a dash of ground white pepper. Time to enjoy!

8. If you have any leftover toppings, chill in fridge. As for seasoning, shallot oil and fried shallot, keep at room temperature. You can use it to make more *Kolo Mee* on another day as you feel like it!