

UNMEAT GINILING DANDAN NOODLES

Ingredients

1 pack	Unmeat Giniling, thawed
1 tbsp	oil
1 pc	medium onion, sliced
3 cloves	garlic, minced
2 tsp	5 spice powder
½ cup	bell peppers (assorted colors), diced
½ cup	chives or spring onion, chopped
2-3 bunches	bokchoy, blanched and chopped
4-5 pcs	rehydrated shiitake mushrooms, sliced
4-5 tsp	vegan mayonnaise
4 tsp	chili bean oil
200g	uncooked eggless flat noodles (like linguini pasta), cooked according to
package directions	

DANDAN SAUCE

4 tbsp	Chinese Sesame Paste
4 tbsp	soy sauce
4 tbsp	Chinese vinegar
3 pcs	minced garlic
4 tbsp	minced chives
1 tbsp	corn syrup
1 tsp	chili bean oil

Procedures

1. Mix the sauce together by whisking in a clean bowl. Mix or whisk until it is lump free. The sesame paste will be a little bit hard to break up. Let this chill in the refrigerator for at least 30 minutes.
2. In a saute pan, heat oil. Saute onion, garlic and 5 spice powder for 2-3 minutes. Add the Unmeat Giniling and toss. Add the bell peppers and about 2 tbsp of chives. Cook for 1-2 minutes. Set aside.
3. Assemble the dish by first placing 3- 4 tbsp of sauce at the bottom of the bowl. Place about 100g cooked noodles on top of the sauce. Top with the cooked Unmeat 5 Spice Giniling, 2-3 tbsp blanched bok choy, 1 tbsp sliced shiitake mushrooms, 1 tbsp chives, 1 tsp vegan mayonnaise and ½ tsp chili bean oil.

Yield : 4-5 pax