

Flat Egg Noodles with Fishballs “Mee Pok Tah” ??????

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-garlic-kangkong-recipe>

Ingredients:

- 1 3/4 cups dried chile
- 3 cloves garlic
- 2 inches ginger
- 5 shallots
- 5 cups dried shrimp shredded
- 3 candlenuts buah keras
- 1 1/4 cups oil
- 1 tablespoon salt
- 10 tablespoons sauce chili oil, see above
- 2 1/8 cups water
- 2 egg noodles balls fresh flat, known as “mee pok”, ??
- 10 fishballs fresh
- 10 slices cake
- 5 dumplings fresh fish
- 3 1/2 ounces pork minced lean
- 1 tablespoon vegetables tianjin preserved, known as “dongcai”, ??
- 1 handful beansprouts
- 4 stalks kangkong
- 1 tablespoon Thai fish sauce
- 1 tablespoon light soy sauce
- 1 tablespoon black vinegar optional
- 1 tablespoon pork lard deep-fried, with oil
- salt
- white pepper powder
- spring onions chopped
- shallots deep-fried