

KL Hokkien Mee (Halal Hokkien Mee)

Yield: 4 min
Total Time: 9 min

Recipe from: <https://www.recipeschoose.com/recipes/hokkien-mee-recipe-malaysia>

Ingredients:

- water
- sugar white plus a small amount of gula melaka/brown sugar
- dark soy sauce
- 1 pinch salt
- 10 1/2 cups egg noodles fresh thick yellow, give or take weight, depends on the packaging in your area
- 7 ounces boneless duck breast with skin on traditionally, this would be pork belly, use that if you prefer
- 7 ounces prawns shrimp
- 2 tablespoons vegetable oil
- 1 dash white pepper
- 3 cloves garlic about 15g pre peeled weight
- 2 7/8 cups chinese cabbage regular white or Savoy cabbage will work too
- 2 heads pak choi or choi sum
- 1 tablespoon dark soy sauce
- 3 tablespoons sweet soy sauce
- 1 tablespoon light soy sauce
- 1 cup chicken stock