

Asian Noodle Box by Chef Owen Stewart | China Grill

Ingredients:

- 30g Carrots Julienne*
- 30g Green capsicum Julienne
- 30g Red Capsicum Julienne
- 30g Red Onion Julienne
- 30g Japanese Eggplant Julienne
- 25g Shiitake Mushroom Julienne
- 75g Napa Cabbage Chiffonade*
- 4g Garlic - Minced
- 4g Ginger - Minced
- 8ml Soy Sauce
- 10g Hoisin Sauce
- 30g Garlic Roasted Puree
- Rice Paper Wrapper
- 227g Onion Yellow - Chopped
- 110g Carrot - Chopped
- 110g Celery Ribs - Chopped
- 1kg Mushroom White + Scraps
- 130g Garlic Clove - Crushed
- 30g Thyme
- 5ea Bay Leaf
- 20g Peppercorns - Cracked
- 1 litre Water
- 20g Siracha Sauce
- 14g Black & White Sesame seeds
- 8ea Basil Leaves - Fried
- 15g Chili Pepper - Sliced

**Julienne refers to cutting into short, thin strips. *Chiffonade refers to a*

preparation of shredded or finely cut leaf vegetables.

Method:

- In a wok, cook the first 7 vegetables, add the roasted garlic puree, hoisin and soy sauce.
- Dip the rice paper in water for a few second until moist.
- Place 40g of the vegetable mix in the center of the rice paper and fold all four corners tightly towards the center, forming an enclosed box. Set aside.
- In a large pan add a little bit of oil, add onions, carrots & celery and sauté for 10 minutes until soft.
- Add mushrooms and sauté well. Then add garlic, thyme, bay leaf, peppercorns and water. Bring to a boil, then reduce heat and simmer for about 45 minutes.
- Remove and strain into a container, discard the ingredients and return liquid to pot and let it reduce until broth becomes fortified with mushroom flavour.
- Heat mushroom broth over low heat and reserve.
- In a frypan, heat oil over medium heat, place the noodle box fold-side down and cook evenly until its browned, then sprinkle the top side of the noodle box lightly with sesame seeds.
- Turn over in pan to brown, creating a sesame crust.
- Pour mushroom broth into a shallow plate and place four noodle boxes in a line on the plate.
- Drizzle hoisin sauce on top of the noodle box and add a dot of Siracha on top of the hoisin sauce.
- Garnish with fried basil leaves and red chili.