

Preparation time: 20 mins

Serves: 3 people

User Rating: ★★★★★

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This popular yoshoku dish is a variation on omurice which comes from a family of western Japanese dishes.



Ingredients

- Yakisoba sauce
- 2 tbsp soy sauce
- 2 tbsp oyster sauce
- 2 tbsp mirin
- 2 tbsp tomato sauce (ketchup)
- ½ carrot, julienned
- 2 spring onions, finely sliced
- ¼ cup dried shiitake mushrooms, rehydrated in boiling water and sliced
- ½ cup cabbage, thinly sliced
- 2 choy sum, chopped

- 1 x 350 g pack fresh hokkien noodles
- 4-6 eggs
- Japanese mayo, okonomi or tonkatsu sauce, spring onion, to serve

Method

1. Make the yakisoba sauce by combining all ingredients in a small bowl and mixing well.
2. Prepare your vegetables and noodles according to packet instructions, then place a dry wok over medium-high heat. After a couple of minutes, add a neutral oil and the carrots, spring onion and shiitake. Stir fry for two minutes until begin to soften. Add the cabbage and choy sum then stir fry a further 2 minutes.
3. Add your noodles to the wok along with the yakisoba sauce and stir fry another few minutes until covered and cooked through. Remove the noodles from the wok and set aside.
4. Wipe out the wok and place it back over a medium flame. To serve, crack and beat two eggs with a pinch of salt in a small bowl. Pour them into the wok, swirling as the eggs set to create a large flat omelette.
5. Once almost set place a portion of noodle onto one half of the omelette and fold the other edge over to enclose it. Tip the omelette out onto a serving plate keeping the open edge underneath. Top with Japanese mayo and okonomi sauce or tomato sauce plus a few sliced spring onions to serve.
6. Repeat with remaining eggs until all portions of noodles are served.

