

Dan Hong's Wok Fried Eggs with Ginger Nuoc Cham

Preparation time: 30 mins

Serves: 2 people

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Categories:

Dinner Recipes, Breakfast Recipes

This mother and son duo both know their way around the kitchen with Dan at the helm of famed Sydney restaurants Mr Wong, Lotus 2.0 and Ms G's, while ex-restauranteur Angie led Vietnamese dining institutions, Cabramatta's Thanh Binh and Newtown's Hong Pho restaurants before stepping down in the early 2000s.

"We used to eat either boiled or fried eggs with fish sauce, lime and chilli and spring onion relish growing up, this version is a fresher and more creative take on the dish" - Dan Hong



Ingredients

4 eggs

Freshly picked mint

Freshly picked coriander

Freshly picked Shiso leaf (perilla)

Crispy fried shallots for garnish

Half a lime for garnish

Vegetable oil for cooking

Spring Onion Relish

5 spring onions (washed)

100ml grapeseed oil

1tsp salt

1tsp sugar

1/2 tsp cracked black pepper

Ginger Nuoc Cham

100ml water

100ml fish sauce

100ml white vinegar

100g caster sugar

3 birdseye chillies, finely sliced

1 clove garlic finely chopped

1 tbsp grated ginger

Juice of half a lime

Method

Spring Onion Relish

1. Cut green shallots in 5mm rounds and place in a bowl with salt, sugar and black pepper. Mix to marinate. This will draw juices out of the shallots
2. In a small saucepan, heat the grapeseed oil to just below smoking point. Carefully pour over the shallots. Set aside to cool

Ginger Nuoc Cham

1. In a bowl, combine water and sugar. Whisk until the sugar has dissolved. Add the rest of the ingredients and stir until well combined. Set aside

Eggs

1. Heat a wok on high heat. Add about 80ml of vegetable oil and heat. In a separate bowl crack 2 eggs. When oil is just below smoking point, carefully drop eggs into hot oil. The eggs should blister and bubble up straight away. Pan fry the eggs till the edges of the eggs are golden brown. The yolk should set around the outside but should still be soft in the middle (approximately 1.5 minutes).
2. Using a slotted spoon, turn the heat off and carefully remove the eggs and place on serving plate. Spoon some spring onion relish over the eggs.
3. In a small bowl, dress the coriander, mint and shiso with some nuoc cham. Place the herb salad coming off the sides of the eggs and spoon a little extra nuoc cham over the eggs. Garnish with crispy shallots and a small wedge of lime. Serve with steamed rice and eat immediately.



Notes

This recipe is part of a collection of delicious recipes we've curated with some of our favourite chefs to help you make a **Meal to Remember** with your family or friends at home. To see the whole collection click [here](#).



