

PACIFIC
WEST

Tempura Fish Cocktail with Szechuan Noodles

Ingredients:

Pacific West Tempura Fish Cocktail

- 300g Yellow noodle
- 2 scallions
- 2 teaspoons fish sauce
- 1 teaspoon dark soy sauce
- ½ teaspoon sesame oil
- ¼ teaspoon sugar
- ½ tablespoon shaoxing wine
- ¼ teaspoon ground szechuan pepper
- 1tbsp paprika powder
- 3 tablespoons oil

Method:

1. Heat oil to 180°C, deep fry Pacific West Tempura Fish Cocktail for 4 -5 minutes or until golden brown and set aside.
2. Heat the wok over high heat. Add a tablespoon of oil and scallion to the pan and cook for about 15 seconds. Next, add the noodles to the wok and toss them well, breaking up the noodles so they're not all in one big clump. Add the soy sauce mixture and toss continuously (don't stop!) for a couple minutes using a pair of chopsticks or a set of tongs. Keep the heat on high.
3. Serve the noodle together our Pacific West Tempura Fish Cocktail and accompany with some salad.

