

FRIED NOODLES

Spicy Fried Noodle



Mi goreng pedas, built on a paste that already carries the soy, chilli, garlic and shrimp — so the wok work is short and the seasoning lands the same way every time.

The one thing that decides this dish is heat. A fried noodle wants a hot, dry pan and a fast hand; a cool pan steams the noodles and the sauce turns sticky instead of glossy. Written for two.

COOKING TIME

15 minutes, start to finish

SERVING SIZE

2 servings

INGREDIENTS

Ippin Original Ramen, Ippin Spicy Fried Noodle Paste, prawns, squid, red bell pepper, yellow bell pepper, green chilli, onion, sesame seeds, curly parsley, calamansi

KITCHEN UTENSILS

Large pot, wok or wide frying pan, tongs, chopsticks, colander, kitchen scale, two plates

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THE RECIPE



01 Boil the ramen

Cook the Original Ramen in plenty of unsalted boiling water — two and a half minutes for the 1.75 mm noodle, three for the 2.0 mm — then lift it straight into cold water for a few seconds and drain it hard. The cold shock firms the noodle so it fries without breaking up.



02 Warm the paste

Weigh 60 g of Spicy Fried Noodle Paste for two and warm it through in the wok over a low flame — the same wok the noodles go into next, so none of it is left behind in a second pan. Warm paste coats the noodles on contact; cold paste sits in clumps and you end up overworking them to spread it.



03 Stir-fry the noodles with the paste

Turn the heat up and add the drained noodles straight onto the warmed paste. Toss with tongs and keep them moving — the noodles should pick up an even dark gloss in under a minute. Do not let them sit still, or the sugar in the paste catches.



04 Add the seafood and vegetables

Slide in the prawns, squid, peppers, chilli and onion and keep everything moving until the prawns turn opaque and the squid curls and scores open — two minutes at most. Squid toughens the moment it goes past that.

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05 Plate and garnish

Pile the noodles high in the middle of the plate rather than spreading them flat. Scatter sesame seeds over, set the parsley on top, and lay the calamansi along the rim so it is squeezed over just before eating.

READY TO SERVE



The noodles should be glossy and separate, dark right through rather than streaked, with the seafood still tender. If yours are, you have it right.

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Cold-shock the noodles.

A few seconds in cold water after boiling firms them up. Straight from the pot into a hot wok, they tear and go pasty.

Warm the paste in the wok.

30 g a serving is what the pack portions. Warm it in the same wok you are about to fry in — warmed through it coats on contact, and none of it is left behind in a second pan.

The wok has to be hot.

Fried noodles want a dry, properly hot pan. Too cool and the noodles steam, and the sauce turns tacky rather than glossy.

Seafood goes in last.

Prawns and squid need two minutes, no more. Added early they overcook while the noodles are still taking up the sauce.

Calamansi at the table.

Squeezed over just before eating, it cuts the sweetness of the paste. Squeezed in the wok, it cooks off and does nothing.