



Woken Inn

STREET NOODLE BAR

DRUNKEN NOODLES

Drunken Noodles is a two-part process. First we make our Chilli Paste from scratch, and then mix it with noodles, meat and vegetables to make the final dish. Most restaurants would only take 3-4 ingredients for the paste, but our recipe comes from a famous hawker stand in Bangkok that really focuses on the taste and aromatics. The main flavours are created from the chillies, garlic, lemongrass and krachai. We then add aromatics from kaffir lime fruit, galangal and use shrimp paste and salt as natural preservatives.

INGREDIENTS

CHILLI PASTE

5 tbsp. of long red chilli
3 bird's eye chilli (can use less if you would like it less spicy)
10 cloves of garlic
4 krachai roots
Kaffir Lime Fruit Peel (to taste)
Pinch of shrimp paste
Pinch of salt (to taste)
Oil if needed during mincing

DRUNKEN NOODLES

Vegetables of your choice (goes well with green beans, brown onion, young bamboo shoots and capsicum)
Meat of your choice
1 egg
Rice sheet noodles
Oyster sauce
Fish sauce
Fresh chillies
Thai basil leaves

METHOD

CHILLI PASTE

1. Using a mortar and pestle, mince all the hard ingredients first – start with galangal, then lemongrass, followed by krachai and chillies
2. Once minced, add garlic and mix it up with the pestle
3. Add all the remaining ingredients and oil if necessary to ensure a fine paste

Alternatively, you can mix all these ingredients together with a food processor.

DRUNKEN NOODLES

1. Heat oil in wok at medium heat
2. Add egg and scramble for around 30 seconds
3. Add chilli paste
4. Add choice of meat along with rice sheet noodles and cook for a minute
5. Once the noodles are cooked, add oyster sauce, fish sauce and vegetables. Toss for another minute
6. Add fresh chillies and Thai basil leaves and toss for another 30 seconds