

# Noodles with Fried Bean-Paste Sauce

## Ingredients

1 lb (500 g) flour noodles  
9 oz (250 g) lean and fat pork, minced  
5 tsp (25 g) sweet fermented flour paste (sweet bean sauce or hoisin sauce)  
5 peppercorns  
5 tbsp vegetable oil  
1 tsp scallions, chopped  
1 tsp fresh ginger, chopped  
5 tbsp soy sauce  
1 1/2 tsp salt, or to taste  
1 cup (200 ml) clear stock  
1 tbsp cornstarch dissolved in 1 tbsp water

## Directions

1. Add enough water to the bean paste sauce to make a thin paste. Heat oil in a wok until the oil surface ripples. Add peppercorns and deep-fry until fragrant. Remove and discard peppercorns. Add the pork, the scallions, ginger, soy sauce, salt and the paste. Stir-fry about 1 minute, then add the stock and cornstarch. Bring to a boil and cook, stirring, until thickened. Transfer to a serving bowl.
2. Bring a pot of water to a boil and add the noodles. Bring back to a boil and let cook for 30 seconds. Add cold water two or three times, each time bringing the water back to the boil until the noodles are just cooked. Drain in a colander and place on dishes or in bowls. Diners help themselves to some of the sweet bean paste, starting with about 1 tbsp and adding more to taste.