

Crispy Vegetarian Canton Noodles

By: Chef Gerd Gendrano

Ingredients:

240g ~~Excellent~~ pancit canton
½ tbsp. garlic
¼ cup onion
¾ cup celery
½ cup leeks
2 stalks asparagus
1/8 cup bok choy or pechay
¾ cup canned mushroom
¼ cup carrot
¼ cup cauliflower
¼ cup snow pea
¼ cup string bean
50g tofu
5 pcs. quail egg, cooked
1 ½ cups vegetable stock
3 pcs. beaten egg white

Cooking Instructions:

1. Deep-fry EXCELLENT PANCIT CANTON until crisp.
2. For braised sauce, sauté garlic, onion, celery and leeks.
3. Add stock and other vegetables and continue cooking until tender.
4. Thicken with cornstarch and mix in egg white until cooked.
5. Season and serve braised sauce on top of crispy noodles.
6. Sprinkle with sesame oil and spring onions.

