

# Javanese Fried Noodles Recipe

A hearty and savoury Indonesian stir-fry dish featuring fresh yellow noodles tossed with vegetarian meatballs, tofu puffs, and crunchy cabbage, carrots, and choy sum. Infused with a fragrant blend of crushed candle nuts and chili, then richly coated in sweet soy sauce and aromatic seasonings. Topped with tender shreds of omelette, this satisfying meal is fully plant-based and bursting with authentic Javanese flavour. Selamat makan! 🍜



Sample Recipe

Shopping List

Recipe serves	Prepared for
4	4

Ingredient	Amount		Scaled amount	
Fresh Yellow Noodles	500	g	500	g
Vegetarian Meatball (sliced)	10	----	10	----
Fried Tofu Puff (Sliced or quartered)	10	----	10	----
Small Cabbage	1/4	----	1/4	----
Choy Sum (2-3 stalks, cut into 5 cm)	3	----	3	----
Carrot (julienned or thinly sliced)	1	----	1	----
Egg	1	----	1	----
<b>Aromatic Paste :</b>				
Candle Nuts (kemiri) (crushed or ground)	5	----	5	----
Big Red Chilli (crushed or chopped)	1	----	1	----
<b>Seasoning :</b>				
ABC Sweet Soy Sauce (kecap manis) (Tbsp)	6	----	6	----
Salt (tsp)	1/2	----	1/2	----
White Pepper (tsp)	1/2	----	1/2	----
Mushroom Seasoning (tsp)	1/2	----	1/2	----
Cooking Oil (Tbsp)	4	----	4	----

Ingredients	Have it	Quantity
Fresh Yellow Noodles	<input type="checkbox"/>	
Vegetarian Meatball	<input type="checkbox"/>	
Fried Tofu Puff	<input type="checkbox"/>	
Small Cabbage	<input type="checkbox"/>	
Choy Sum	<input type="checkbox"/>	
Carrot	<input type="checkbox"/>	
Egg	<input type="checkbox"/>	
<b>Aromatic Paste :</b>		
Candle Nuts	<input type="checkbox"/>	
Big Red Chilli	<input type="checkbox"/>	
<b>Seasoning :</b>		
ABC Sweet Soy Sauce	<input type="checkbox"/>	
Salt	<input type="checkbox"/>	
White Pepper	<input type="checkbox"/>	
Mushroom Seasoning	<input type="checkbox"/>	
Cooking Oil	<input type="checkbox"/>	
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## Sample Instructions

- Prepare the egg:** Beat the egg in a small bowl. Heat a little oil in a pan or wok, pour in the egg, and cook into a thin omelette. Remove, let cool, then shred into strips. Set aside.
- Sauté aromatics:** Heat 4 tbsp oil in a wok over medium heat. Add crushed candle nuts and chilli. Stir-fry until fragrant (about 1-2 minutes).
- Stir-fry vegetables and protein:**  
Add vegetarian meat ball, fried tofu puff, cabbage, choy sum, and carrot. Season with salt, white pepper, and mushroom seasoning. Stir-fry for 3-4 minutes until vegetables are slightly tender but still crisp.
- Add noodles:**  
Add fresh yellow noodles and sweet soy sauce. Mix thoroughly, tossing so noodles are evenly coated and heated through (2-3 minutes). If the noodles look dry, add 1-2 tbsp water to help distribute seasoning.
- Finish:** Cook for another minute until everything is well combined and heated.
- Serve:** Transfer to a serving plate. Top with shredded egg. Enjoy hot.

## Tips:

Adjust sweetness by reducing or increasing sweet soy sauce.  
If candle nuts are unavailable, substitute with macadamia nuts or 1 tbsp peanut butter for a slightly different but creamy base.  
Squeeze of lime or sliced fresh cucumber on the side adds freshness.