

# Jason Pettit – Capital Radio Recipe



## **Tuna Dan Dan Noodles – a Szechuan classic noodle dish simplified by using tinned tuna.**

These noodles are full of flavour – savoury, nutty, spicy and slightly sharp tasting.

### **Ingredients – serves 4 people**

300 gm	fresh egg noodles
	<b>Chili Oil</b>
5 Tbsp	vegetable oil
2 Tbsp	dried chili flakes
½ Tbsp	Szechuan peppercorns
	<b>Sauce</b>
3 Tbsp	peanut butter (smooth or crunchy)
1 Tbsp	sesame oil
1 Tbsp	sesame seeds (lightly toasted)
3 Tbsp	soy sauce
3 Tbsp	Chinese black rice vinegar
2 Tbsp	chili oil (from above)
¼ cup	vegetable or chicken stock
	<b>Spicy Tuna</b>
2 cans	tuna in oil
1 Tsp	paprika
1 ea	red pepper (washed, de-seeded and blended)
1 Tbsp	chili oil (from above)
1 Tsp	soy sauce
2 lg	spring onions (ends trimmed, sliced thinly)
1 ea	red chili pepper (sliced thinly)

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## **Method**

Make the chili oil first by heating the oil to 120°C in a small pan, quickly add the Szechuan peppercorns and chili flakes. Cover the pan with a lid and remove from the heat. Leave to infuse for 10 minutes. Strain the oil through a fine sieve and press to extract all the oil.

Lightly toast the sesame seeds in a pan then place in a bowl. Add all remaining sauce ingredients and whisk together to form a smooth sauce.

Cut the red pepper into quarters and remove the seeds. Chop into chunks and then place into a blender / food processor and blitz until almost smooth (some small pieces are perfect).

Place the tuna into a bowl and break into smaller pieces with a fork. Add the red pepper, paprika, soy sauce, 1 Tbsp of chili oil and half of the sliced spring onion.

Mix together with a fork – check the taste and adjust the seasoning if required.

Cook the noodles in salted boiling water until just cooked and then drain in a colander.

Add the noodles to the sauce and toss together until coated.

Warm the tuna mix in the same pan as the noodles were cooked in for 1 minute.

Divide the noodles between 4 bowls and pour over any sauce. Top with the warmed tuna mix and garnish with remaining spring onion and sliced red chili pepper.

Notes from the chef:

*If you do not have a thermometer, then test the heat of the oil by inserting the handle of a wooden spoon into the pan. For this recipe, a few bubbles forming around the handle indicate the temperature is ready.*

*Cover the pan immediately after adding the chili flakes and Szechuan peppercorns to prevent spattering and fumes filling the kitchen.*

*The spice level can be adjusted up or down depending on personal taste.*

*If you cannot find fresh noodles in the supermarket then dried egg noodles can be substituted – simply follow the cooking instructions on the packet.*

*The peanut butter can be substituted with tahini.*

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Tbsp - tablespoon

Tsp - teaspoon