

Mie Tek-tek (Indonesian Javanese Street Vendor Noodle Soup) with Homemade Noodle



In Indonesia, especially Jakarta city, every night we can hear sound of "tek-tek". I think it comes from the sound of street vendor knocking his plate. But sometimes the sound may be different from one place to another. Mie is the other name of noodle. That is the reason why this dish is called mie tek-tek. The street vendor pushes his food cart through the street. The menus are various from fried noodle, fried rice and noodle soup. The street vendor cooks the dish in front of us because he brings his own cooking appliances. We only provide our plate or bowl and wait him cook the dish.

Living far away from home country forces me to be creative. That is why I must be able to cook special dishes that are not available in the U.S. In this project, I feel challenged to make noodle soup or mie tek-tek. For more history and background of this dish, please click [here](#).

Ingredients:

[Bok Choy](#) (you can substitute with [Choy Sum](#))

Cabbage
2 Eggs
1 clove Garlic, minced and crunched
8 small shallot, minced
½ Candlenut, crunched
Green Onion, minced
Flour- 155 g
Garlic cruncher
Mixer (I use Kitchen Aid Mixer) with some attachments, like [Bowl-Lift Coated C-Dough Hook](#), [Tilt-Head Coated Flat Beater](#), and [Pasta Maker/ Cutter set](#)- You can use pasta maker manual as well.
2 tablespoons corn oil
4 tablespoons soy sauce (I like [Lee Kum Kee Soy Sauce](#) most because the taste is the best. You can use any other desired soy sauce)
4 tablesppons sweet soy sauce (I like [Bango](#) the most because its taste is the best. You can change other desired sweet soy sauce.)
4 tablespoons sesame oil (I prefer to use [Maruhon sesame oil](#), because it is the best and not bitter.)
Salt
Sugar
2 teaspoon white pepper
Water
Tapioca Starch or Corn Starch
Celery, fried onion and [Indonesian cracker](#) (optional)



Weighing the Flour

Weigh the flour by using scale for 155 grams. For this measurement, it will make 3 bowls of noodle for 3 people.



Mixture for the Dough

Next, add one egg, salt and 4 tablespoons of water into the dough. The formula is that every 155 gram needs 1 egg and 4 tablespoons of water. Mix the mixture by using mixer with Tilt-Head Coated Flat Beater attachment until all incorporated. You can also mix it by hand. (See the video).

Video: <https://www.youtube.com/watch?v=5l6W3HVNkrU>



Knead the Dough

Knead the dough using mixer with Bowl-Lift Coated C-Dough Hook attachment for 8-10 minutes until the dough elastic. Make a ball-formed by using hand. Usually, let the dough rest about 30 minutes or so, but because of time limitation, I directly use the dough for cooking. (See the picture) Cut the dough into 3 portions. (See the video)

Video: <https://www.youtube.com/watch?v=zBqpAsx-qBE>



Prepare Making the Noodle

Flatten the dough. Sprinkle it with tapioca starch or corn starch until it covered all the surface of the dough. It is important to cover the entire surface with tapioca starch to avoid dough sticky in your pasta maker. You can use flour to substitute tapioca starch, but I like using tapioca starch better than flour for better outcome. Using flour, makes the dough drier. The dough is ready for making the noodle. (See video)



Making the Noodle

Connect the pasta maker/cutter set attachment to the mixer. Put the dough one at a time into the pasta maker. First, starting with the widest setting (Usually it is number 1). Roll it into 3 times for each number. Because I like the thick noodle, I roll the dough until number 3 with 3 times for each number. But you can modify the outcome of the noodle. If you like thin noodle, you can roll the dough until number 5 or 6. Whenever the dough gets sticky, sprinkle it again with tapioca starch. Set aside.

Lastly, connect cutter attachment to the mixer. Start cut the dough. Do not forget to sprinkle some tapioca starch again into the noodles to avoid them sticking each other. Set aside. (see the video)

Video:

<https://www.youtube.com/watch?v=Qns8bgFxdjU>

<https://www.youtube.com/watch?v=-mfzcltMPbU>



Cook Noodle

Boil water in the saucepan. After water is boiling, put the noodle inside it. Stir it with chopstick. If not, your noodle can stick each other. You do not need to put oil when boiling the noodles. Boil the noodle for about 2-3 minutes until soft and cook through.



Making the Soup

Mie tek-tek is noodle that comes out with sweet soy sauce soup.
In a large wok, put 2 tablespoons of corn oil in high heat.
Add garlic, candlenut and shallot. Stir them fry until yellowish and fragrant.
Add cabbage and choy sum.
Add 1 egg into the wok and scramble it.
Add green onion.
Sauté 1-2 minutes until all the vegetables are almost tender.
Add soy sauce, sweet soy sauce, salt, white pepper, and sugar. Stir it.
Add water and bring it to boil.
Put the noodles into the soup. Stir gently with chopstick.
Pour sesame oil.
Remove from the heat and serve the dish on the bowl.
Garnish with celery, fried onion and Indonesian cracker if desired.

Video:

<https://www.youtube.com/watch?v=ZDIG6y8DGMg>

<https://www.youtube.com/watch?v=zJ61fDwj2C8>



Result

Here is the final of my cooking of Mie tek-tek (Indonesian Javanese Street Vendor Noodle Soup) with Homemade Noodle.

I hope you enjoy it.

Thank you.

