

Shallot Oil Noodles

1/2 bunch shallots
Light olive oil or rice bran oil
1/4 cup soy sauce
1/2 Tbs brown sugar
200g tubular spaghetti

Sesame seeds, to serve
Crispy shallots, to serve
Chilli oil, optional



Bring a medium sized pot of water to the boil.

While you wait for the water, julienne your shallots lengthways in 2-3 inch strips. You don't want them diced but thin reeds that curl up a bit as you shallow fry them. Use all the bits of the shallot except the very white end where you can see roots.

Take a fry pan and heat a decent amount of your chosen oil, you want enough that will fry your shallot but not enough that it will soak them. Bring to hot and shallow fry your sliced shallots. You want them crispy but not burnt so keep an eye on them. Once they are ready, turn down to a very low heat and use a set of tongs to remove the onions from the oil and place in a bowl.

Add your spaghetti to the pot of water and cook according to instructions, roughly 8 minutes.

While the noodles cook, add soy sauce and brown sugar to the oil and turn up the heat a little. Stir vigorously to melt the sugar and start a sticky, bubbly sauce. Add a few tablespoons of your pasta water to the sauce to help thin it out a little.

Once the noodles are ready, drain and add to the fry pan with the sauce, add back in your fried shallots (reserve a few for garnish if you like) and toss until well coated and mixed together.

Serve into bowls and top with remaining shallots, sesame seeds, crispy shallots and chilli oil.

Eat immediately.