



Mee Kuah
Bunga Sosej



MAKE DELICIOUS
KIDS-FRIENDLY MENUS WITH

Mee Serbaguna

miurai.world

Vegetable
Scrambled Egg
Noodles



Hokkaido Milk
Seafood Ramen





SAUSAGE BLOOMS NOODLE SOUP

Ingredients

2 pcs **Mi Urai**
4 pcs cocktail sausages
1 tbsp margarine
1 clove garlic, chopped
1 onion, chopped
1 stalk celery
1 litre broth
1/8 tsp pepper
1 tsp sugar
salt (to taste)
1 carrot, sliced
300 ml cooking oil

Directions

1. Cook Mi Urai according to instructions on pack. Set aside.
2. Cut sausage in the middle to make 2 parts. Slice the middle end into 8 equalparts, but leave end part intact. Set aside. This will create the sausage blooms when cooked.
3. Heat margarine until hot. Saute garlic and onion until fragrant, add celery.
4. Add broth and cook until boiling.
5. Season with pepper, sugar and salt.
6. Add carrot and sausage, cook until done.
7. Add Mi Urai, serve warm.

For 2 servings



VEGETABLE SCRAMBLED EGG NOODLES

Ingredients

2 pcs **Mi URAI**, boiled
2 cloves garlic, chopped
3 shallots, chopped
2 eggs, beaten with a pinch of salt
100 ml water
1 carrot, cut lengthwise
4 stalks mustard greens, cut into 4 cm
½ tsp pepper powder
¼ tsp sugar
Salt (to taste)
3 tbsp cooking oil

Directions

1. Cook **Mi Urai** according to instructions on pack. Set aside.
2. Stir-fry garlic and shallots until fragrant. Set aside.
3. Add eggs, scrambled.
4. Add water and carrot. Season with pepper powder, sugar and salt.
5. Pour cooked Mi Urai and mustard green, mix well.
6. Set aside and serve

For 2 servings



HOKKAIDO MILK SEAFOOD RAMEN

Ingredients

1 pc **Mi Urai**, boiled
3 tbsp butter
2 cloves garlic, ground
Half onion, grated
2 tbsp flour
500 ml chicken broth
800 ml fresh milk (full cream)
1 tsp sugar
½ tbsp salt
200 gr shrimp, shelled and deveined
1 pc squid, scored in crisscross pattern on the inside and cut into bite-sized pieces
3 tbsp shelled sweet corn
1 stick leek, sliced thin
Snow pea sprout, according to taste

Directions

1. Cook **Mi Urai** according to instructions on pack. Set aside.
2. Sauté garlic and onion with butter until fragrant. Add flour, mix well.
3. Pour chicken broth slowly while stirring until it boils. Pour fresh milk, stir. Season with sugar and salt, cook while stirring until it boils.
4. Add prawns, squid, and sweet corn. Cook until the shrimp changes color.
5. Add **Mi Urai**, stir well. Lift and serve with leeks and snow pea sprouts.

For 1 serving

MI TELUR URAI

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