



Sichuan
Firecracker Mee



MAKE DELICIOUS
CELEBRATION DISHES WITH

Mee Serbaguna

miurai.world

Siu Mai Mee



Zhajang
Noodles





SICHUAN FIRECRACKER MEE

Ingredients

2 pieces Mi URAI

For Spicy Paste

2 cloves garlic, chopped

2 large red chilies

9 bird's eye chilies

2 dried chilies

1 tsp Sichuan pepper/ huajio

1 tbsp sesame oil

3 tbsp cooking oil

1 tsp sugar

½ - 1 tsp salt

For Topping

50 gr roasted peanuts, crushed into coarse crumbs

200 gr chicken breast, boiled and shredded

2 stalks coriander leaves

Directions

1. Cook Mi URAI according to instructions on pack. Set aside.
2. For spicy paste:
Heat the cooking oil and sesame oil in a wok. Stir-fry garlic until fragrant. Add large red chilies and bird's eye chilies, cook until wilted. Add dried chilies and Sichuan pepper, mix well and set aside. Blend along with sugar and salt.
3. Heat cooking oil, stir-fry spicy paste until cooked. Set aside.
4. Add Mi URAI into spicy paste and mix well.
5. Serve with toppings.

For 2 servings

MI TELUR
URAI



SIU MAI MEE

Ingredients

2 pcs Mi URAI
400 g mackerel fillet, chopped
100 g chicken fillet, chopped
2-3 tbsp fried garlic, pureed
1 egg
¼ tsp pepper powder
1 tsp sugar
1-2 tbsp salt
2 tbsp oyster sauce
1 tbsp sesame oil
1-2 tbsp light soy sauce
2 onion leeks, thickly sliced
400-500 ml iced water
½ carrot, diced (for garnish)
15 dumpling wrap

Instructions

1. Cook Mi URAI according to instructions on pack. Set aside.
2. Mix well mackerel, chicken, garlic and egg.
3. Add pepper powder, sugar, salt, oyster sauce, sesame oil, light soy sauce, onion leeks and mix well. Pour iced water slowly while stirring until blended.
4. Add cooked Mi Urai and mix well.
5. Prepare mini cake moulds, grease with oil and then arrange the dumpling wrap. Put the filling mixture until half-full, sprinkle with carrot and grease with oil.
5. Steam for ± 20 minutes. Remove and serve.

For 15 servings



ZHAJIANG NOODLES

Ingredients:

- 2 pcs MI URAI
- 1 medium size cucumber, peeled and shaved.
- 2 leeks, cleaned and chopped

For beef sauce:

- 3 tbsp tauco sauce
- 1 tbsp soy sauce
- 1 tbsp chili bean sauce
- 3 tbsp sweet soy sauce
- 300 ml beef stock
- 2 cloves garlic, chopped
- 2 cm ginger, grated
- 150 g minced beef
- 4 pcs Shiitake mushroom, soak/boil and diced
- ½ tsp white pepper powder
- 2 tbsp cooking oil
- 1 tbsp cornstarch, mixed with a little water.

Directions:

1. Cook MI URAI according to instructions on pack. Set aside.
2. Make beef sauce: Mix well tauco sauce, soy sauce, chili bean sauce, sweet soy sauce and beef stock
3. Heat oil in a wok and stir-fry garlic and ginger until fragrant.
4. Add minced beef and mushroom, stir until its color has changed evenly.
5. Add beef sauce and white pepper powder, stir constantly until boiled.
6. Thicken with cornstarch liquid, set aside.
7. Put cooked MI URAI on a serving plate, pour beef sauce on top. Serve with cucumber and a sprinkle of chopped leeks.

For 2 servings

MI TELUR URAI

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