



Mee Sotong
Sos Padang

START PLANNING
YOUR RAMADAN MENU WITH OUR

Mee Serbaguna

miurai.world



Mee Rebus
Urai



Mee Ayam
Percik





MEE SOTONG SOS PADANG

INGREDIENTS:

1 pc Mi URAI
300 grams squid, cleaned and sliced
2 kaffir lime leaves
2 sticks lemongrass, bruised
2 tbsp tomato sauce
3 tbsp oyster sauce
2 tbsp chilli sauce
150 ml water
1 onion, sliced
10 red bird's eye chilli peppers, sliced diagonally
10 green bird's eye chilli peppers, sliced diagonally
2 leeks, chopped diagonally
Salt and sugar to taste
3 tbsp cooking oil

FOR PURE:

5 red bird's eye chilli peppers
10 shallots
5 cloves garlic
2 cm ginger

DIRECTIONS:

1. Cook Mi URAI according to instructions on pack. Set aside.
2. Heat oil. Stir-fry spices, mix until fragrant.
3. Add kaffir lime leaves and lemongrass, cook until leaves are wilted.
4. Add tomato sauce, oyster sauce, chilli sauce and water. Bring to a boil.
5. Add onion, red and green bird's eye chilli peppers.
6. Season with sugar and salt.
7. Add squid and leek, stir until smooth and cooked.
8. Add cooked Mi URAI, stir well. Lift and serve.

FOR 2 SERVINGS



MEE REBUS URAI

INGREDIENTS:

- 2 pcs Mi URAI
- 1 lime, quartered

FOR GRAVY:

- ½ cup dried ikan bilis (salted anchovies)
- 1 l water
- 4 shallots
- 2 garlic cloves
- 1 cm ginger
- 1 cm galangal, grated
- 3 tbsp cooking oil
- 2 tbsp curry powder
- 150 g beef tenderloin, diced
- 1 tbsp taucu / taucu
- 400 g sweet potatoes, steamed and pureed
- 4 tbsp sugar
- Salt (to taste)

FOR TOPPING:

- 50 g bean sprouts
- 1 medium fried bean curd, diced
- 1 medium tomato, diced
- 1 boiled egg, sliced
- 2 spring onions, chopped
- 1 tbsp fried shallots
- 75 g peanuts, ground and toasted

DIRECTIONS:

1. Cook Mi URAI according to instructions on pack. Set aside.
2. Boil ikan bilis in water until soft. Drain the liquid and use as stock.
3. Puree shallots, garlic, ginger and galangal.
4. Heat oil and stir-fry puree until fragrant. Add curry powder and meat, stir until its colour has changed evenly.
5. Add taucu, sweet potato puree and anchovy stock. Stir gently until everything is mixed well.

FOR 2-3 SERVINGS



MEE AYAM PERCIK

INGREDIENTS:

2 pcs Mi URAI
200 ml water
2 pcs cardamom
1 tsp fenugreek powder
1 tbsp tamarind
350 ml coconut milk
300 gr chicken breast fillet
Sugar and salt to taste

FOR BLEND INGREDIENTS:

| | |
|------------------------------------|--------------------------------|
| - 5 cloves shallots | - 4 dried chilies |
| - 3 cloves garlic | - Lemongrass |
| - ½ tsp aniseed, fried without oil | - 2 stalks, use the white part |
| - 2 cm ginger | - ½ tsp pepper powder |

DIRECTIONS:

1. Cook Mi URAI according to instructions on pack. Set aside.
2. Mix blend ingredients and water, ground smoothly in a blender. Cook until boiled.
3. Add cardamom, fenugreek and tamarind. Stir well.
4. Pour in coconut milk, season with sugar and salt. Cook while stirring until cooked.
5. Put in chicken, cook until spices are soaked in. Lift the chicken and set aside.
6. Put in cooked Mi URAI to smoothly blended ingredients, stir well. Lift.
7. Roast the chicken until golden brown, lift.
8. Serve noodles with percik chicken.

FOR 2 SERVINGS

MI TELUR URAI

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