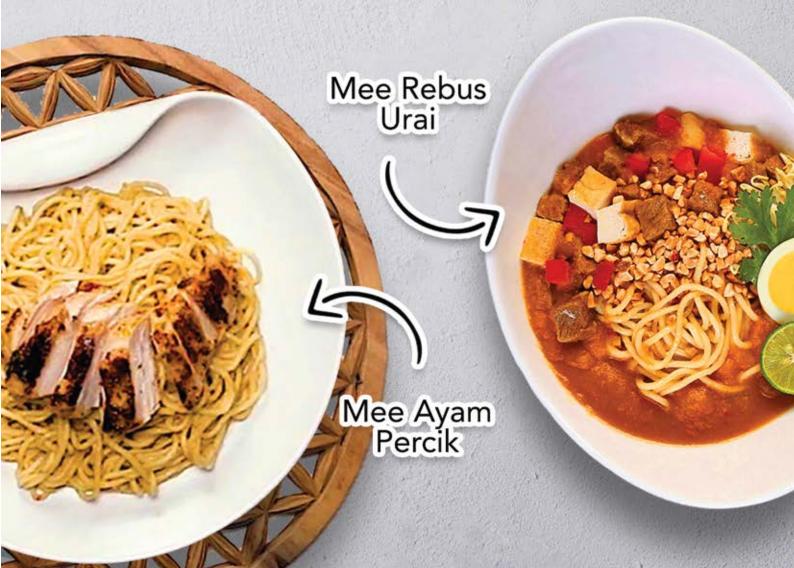
Mee Sotong Sos Padang

START PLANNING YOUR RAMADAN MENU WITH OUR







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 UR:AI 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:

1/2 cup dried ikan bilis (salted anchovies) 1 | 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 tauco / 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
- 2 cm ginger
- 1/2 tsp aniseed, fried without oil 2 stalks, use the white part
 - 1/2 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



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