



Mee Gulai Kambing

MAKE SPECIAL RAYA DISHES
WITH OUR

Mee Serbaguna

miurai.world



Mee Kari Taj Mahal



Mee Laksa Lemak



MEE GULAI KAMBING

INGREDIENTS:

2 pcs Mi URAI
500 g mutton, cubed
2 tbsp cooking oil
2 white cardamom
2 cloves
2 cm cinnamon stick
2 cm fresh galangal
2 fresh lemongrass stems, bruised
2 Indian bay leaves
2 kaffir lime leaves, crushed
1 litre coconut milk
500 ml coconut cream
Salt (to taste)
Palm sugar (to taste), crushed

FOR SPICE TASTE:

3 medium red chillies
5 shallots
3 cloves garlic
3 candlenuts
2 cm fresh ginger
2 cm fresh turmeric
2 tbsp coriander seeds
½ tsp cumin, toasted
½ tsp white pepper
¼ tsp fennel seeds, toasted

DIRECTIONS:

1. Cook Mi URAI according to instructions on pack. Set aside.
2. Blend spice paste ingredients in a food processor.
3. Heat oil and stir-fry spice paste until fragrant. Add cardamom, cloves, cinnamon, galangal, lemongrass, bay leaves and kaffir lime leaves.
4. Add mutton and stir until its colour has changed evenly. Add coconut milk and lower the heat. Stir and cook until meat is tender.
5. Add coconut cream, salt and palm sugar. Stir until everything starts to boil.
6. Put Mi URAI in individual serving bowls, ladle the Gulai Kambing on top and serve.

FOR 2-3 SERVINGS



MEE KARI TAJ MAHAL

INGREDIENTS:

2 pieces Mi URAI

350 g medium prawns, peeled and cleaned

1 lime, juice extracted

1 tsp chilli powder

1 medium onion, chopped

3 tbsp tamarind water

750 ml coconut milk

Cooking oil (for stir-frying)

Salt (to taste)

FOR SPICE MIX:

3 medium red chillies

2 cloves garlic

2 cm fresh ginger

3 cm fresh turmeric

1 tsp curry powder

1 tsp tomato paste

FOR ADDITIONAL SPICE:

4 cardamom pods

2 cm cinnamon

3 whole cloves

1 tsp aniseed, toasted

1 tsp cumin, toasted

1/2 tsp coriander seeds, toasted

DIRECTIONS:

1. Cook Mi URAI according to instructions on pack. Set aside.
2. Marinade prawns with lime juice, chilli powder and a little salt. Set aside.
3. Blend the spice mix in a food processor to get a smooth paste. Set aside.
4. Heat oil in wok. Stir-fry onion and additional spices until fragrant.
5. Add spice mix paste. Lower heat and stir-fry until cooked.
6. Add tamarind water, coconut milk and salt. Mix well and add the marinated prawns.
Cook until the curry starts to boil and prawns are done.
7. Ladle the curry over Mi URAI and serve.

FOR 2-3 SERVINGS



MEE LAKSA LEMAK

Noodle Lovers, time to make Mee Laksa Lemak and let its delicious aroma waft through your kitchen! Smooth and rich broth full of warming spices combined with our mee serbaguna, making mealtimes with loved ones always be a special moment.

INGREDIENTS:

2 pieces Mi URAI
2 tbsp cooking oil (for stir-frying)
150 g chicken breast, boiled and shredded
1 stalk lemongrass, bruised
3 kaffir lime leaves, crushed
2 cm galangal, bruised
600 ml coconut milk
400 ml chicken stock
Salt (to taste)
Sugar (to taste)
Lemon basil (as garnish)

FOR PASTE:

8 shallots
3 garlic cloves
8 medium red chillies
1 tbsp dried shrimp, toasted
1 cm ginger
1 tsp belacan
2 cm turmeric
1/2 tsp coriander seeds

DIRECTIONS:

1. Cook Mi URAI according to instructions on pack. Set aside.
2. Blend all the spice paste ingredients in a food processor until smooth.
3. Heat oil in a wok. Stir-fry spice paste over medium heat. Add lemongrass, kaffir lime leaves and galangal; fry until fragrant.
3. Add coconut milk, chicken stock, salt and sugar. Lower heat and stir constantly until soup starts to boil; turn off heat.
4. Divide cooked Mi URAI into 2 serving bowls and add the soup. Top with shredded chicken and garnish with lemon basil. Serve while hot.

FOR 2 SERVINGS

MI TELUR URAI

For more noodle recipes,
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