



Mee Siam

ENJOY A BOWL OF WARMTH
WITH OUR RECIPES

Mee Serbaguna

miurai.world

Hokkaido Mee
Seafood Ramen



Mee Rebus Urai





MEE SIAM

INGREDIENTS:

2 pcs Mi URAI
850 ml water
100 ml tamarind water
3 tbsp sweet tauco
200 gr shrimp, peeled
100 gr tofu , fried and diced
2 tbsp sweet soy sauce
1 tbsp soy sauce
Sugar and salt (to taste)
75 gr bean sprout, clean
4 tbsp cooking oil
2 boiled egg, cut into pieces
4 stalks chives, clean and cut into 3 cm

FOR PASTE:

8 onions
5 cloves of garlic
4 candlenut, roasted
15 dried red chillies, soaked with warm water.

DIRECTIONS:

1. Cook Mi URAI according to instructions on pack. Set aside.
2. Stir-fry spices paste with 3 tbsp cooking oil until fragrant, lift and divide into 2 portion.
3. Add a half portion of spices paste to the water, tamarind water, sweet tauco, sugar and salt. Stir constantly until the soup starts to boil and the spices absorbed. Turn off heat.
4. Stir-fry the rest of spices portion with shrimp, cook until it changes color.
5. Add tofu, pour the soy sauce, sweet soy sauce and the mixture of point number 3. Cook until boiled.
6. Season with sugar and salt, add bean sprout and chives. Mix well and lift.
7. Divide cooked Mi URAI into 2 serving bowls, add boiled egg and pour with soup. Serve immediately.

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



HOKKAIDO MILK SEAFOOD RAMEN

INGREDIENTS:

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|--------------------------------|--|
| 1 pcs Mi URAI | ½ tbsp Salt |
| 3 tbsp butter | 200 g shrimp, shelled and deveined |
| 2 cloves garlic, grind | 1 piece squid, scored in crisscross pattern on the inside and cut into bite size |
| Half onion, grated | 3 tbsp shelled sweet corn |
| 2 tbsp flour | 1 stick leek, sliced thin |
| 500 ml chicken broth | Snowpea sprout (to taste) |
| 800 ml fresh milk (full cream) | |
| 1 tsp sugar | |

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 snowpea sprouts.

FOR 1 SERVINGS

MI TELUR URAI

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