



Mee Ayam
Gulai Korma

LIVEN UP YOUR AIDIL ADHA MOMENT
WITH OUR RECIPES

Mee Serbaguna

miurai.world

Mee Goreng
Rendang



Mee Rawon
Oxtail





MEE AYAM GULAI KORMA

INGREDIENTS:

2 pcs Mi URAI
3 tbsp cooking oil
4 cm galangal, bruised
3 cloves
2 cardamom pods
2 cm cinnamon stick
200 g chicken breast, diced
800 ml coconut milk
3 pcs asam kandis, soaked
(or substitute with 2 tbsp tamarind water)
salt (to taste)
sugar (to taste)

FOR SPICE PASTE:

10 shallots
5 garlic cloves
1 1/2 cm ginger
1/2 tsp whole white peppercorns
1/2 tsp coriander seeds, toasted
1/2 tsp cumin, toasted
1/4 tsp nutmeg powder

DIRECTIONS:

1. Cook Mi URAI according to instructions on pack. Set aside
2. Blend all spice paste ingredients in a food processor until smooth.
3. Heat oil in a wok. Stir-fry spice paste, galangal, cloves, cardamom and cinnamon until fragrant.
4. Add chicken; stir well and cook for about 1 minute.
5. Add coconut milk and asam kandis; stir well. Bring to a boil and reduce heat to low. Season with salt and sugar; stir well.
6. Add Mi Urai and mix well. Divide into 2 portions and serve warm.

FOR 2 SERVINGS



MEE RAWON OXTAIL

INGREDIENTS:

2 pcs Mi URAI
400g oxtail, boil for a while
1lt water
1 stalk lemongrass, bruised
5 lime leaf
Salt & sugar (to taste)
100 ml cooking oil

FOR SEASONING PASTE:

4 pcs keluak / kepayang
7 onions
5 garlics
3 candlenuts
2 cm ginger
2 cm turmeric
1 tsp coriander seeds
½ tsp pepper
3 red chilies

FOR GARNISH:

Sliced celery
Fried shallots
Lime to taste

DIRECTIONS:

1. Cook Mi URAI according to instructions on pack. Set aside.
2. Heat the cooking oil, stir-fry the seasoning paste, lemongrass and lime leaf until fragrant. Add the water, oxtail, salt and sugar. Cook until cooked.
3. Prepare Mi URAI on the bowl, and then pour the rawon's gravy on it.
4. Sprinkle with sliced celery and fried shallots. Serve it warm.

FOR 2 SERVINGS



MEE GORENG RENDANG

INGREDIENTS:

2 pcs Mi URAI
350 g beef, diced
2 cm galangal, bruised
2 crumpled lime leaves
2 turmeric leaves
3 tamarinds (Asam Kandis)
1 liter thick Coconut milk from 1 ripe coconut
50 gr brown sugar, scraped
Sugar and salt, to taste
Serunding rendang from ¼ coconut
2 tbsp cooking oil

FOR SEASONING PASTE:

100gr Chillies
8 cloves Shallots
4 cloves Garlic
1cm Ginger

DIRECTIONS:

1. Cook Mi URAI according to instructions on pack. Set aside.
2. Blend the seasoning paste ingredients in a food processor until smooth.
3. Heat the oil in a wok and stir-fry the seasoning paste, galangal and lime leaves. Add Turmeric leaves and Tamarind, cook until fragrant.
4. Pour the coconut milk and cook until boiled. Add the beef and then reduce the heat. Mix well and cook until boiled.
5. Add the Serunding Rendang, season with brown sugar, salt and sugar. Stir until thickened.
6. Add Mi Urai and mix well.
7. Serve warm and top with fried shallots.

FOR 2 SERVINGS

MI TELUR URAI

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