



Bee Hoon
Goreng Jawa



HEALTHIER MEAL OPTIONS
FOR YOUR FAMILY

BEE HOON

Serbaguna



Chicken Lor
Bee Hoon

Satay Bee Hoon
Seafood





SATAY BEE HOON SEAFOOD

INGREDIENTS:

2 pcs Bihun Jagung URAI
1 squid, clean and cut into pieces
75 g prawns, peeled
1 lime, squeeze the juice
1 bunch kangkong, cleaned and blanched
6 fried pong tofu, cut into pieces
2 green chilies, cut into 1 cm
2 tbsp cooking oil

FOR PEANUT SAUCE INGREDIENTS:

8 dried chilies, soak in warm water
1 cm galangal
¼ tsp coriander, toasted
1 stalk lemongrass, take the white part
1 clove garlic
75 g roasted peanuts, grounded
500 ml coconut milk
50 g sugar
Salt to taste

DIRECTIONS:

1. Cook Bihun Jagung URAI according to instructions on pack. Set aside.
2. Make Peanut Sauce - Ground dry chilies, galangal, coriander, lemongrass, and garlic. Heat oil, sauté grounded spices until fragrant.
3. Add peanuts, pour coconut milk, add sugar and salt. Stir well.
4. Cook while stirring occasionally until boiling, season with salt. Continue to cook over low heat until it boils. Lift and set aside.
5. Coat squid and prawn with salt and lime juice. Let it sit for a while and blanch. Set aside.
6. Pour cooked Bihun URAI into peanut sauce, arrange on a serving plate.
7. Add squid, prawn, kangkong and tofu on top.
8. Serve with diced green chilies.

FOR 2 SERVINGS



CHICKEN LOR BEE HOON

INGREDIENTS:

2 pcs Bihun Jagung URAI
2 pcs chicken breast fillet skin on
Carrot, cutstick
Coriander, chopped

FOR MARINADE:

3 tbsp light soy sauce
2 tbsp dark soy sauce
1 garlic, chopped
½ tbsp ginger, grated
pepper

FOR THICK CHICKEN SAUCE:

¼ of medium white onion, chopped
2 cloves garlic, chopped
3 pcs shitake mushroom, sliced
800 ml chicken stock
5 tbsp light soy sauce
3 tbsp dark soy sauce
3 tbsp oyster sauce
1 tbsp sesame oil
1 tsp five spices powder
Salt and pepper
Tapioca starch

FOR BASE CHICKEN STOCK:

3 tbsp oil
350 g Chicken carcass/chicken feet
1 litre water
1 carrot, cut stick
3 cloves garlic, crushed
1 celery
½ onion, char over open flame
1 stalk spring onion, burned

DIRECTIONS:

1. Cook Bihun Jagung URAI according to instructions on pack. Set aside.
2. For chicken: marinate chicken with all of the marinade for about 15 minutes (for better result, marinate it overnight), after that pan sear the chicken (skin on first) until cooked, let rest the chicken before cutting, set aside.
3. For base stock: Heat the oil over medium heat. Cook chicken carcass until browned, pour water in. Then add the rest of chicken stock ingredients, bring to boil in lower heat until the water reduced, set aside.
4. For thick chicken sauce: heat the oil in a saucepan over medium heat, sauté onion until softened then add garlic and shiitake mushroom, stir occasionally.
5. Pour in chicken stock, add the rest of ingredients (except tapioca starch) and bring to boil, let the liquid reduce. To thicken the sauce, combine equal parts tapioca starch and cold water. Stir together until smooth. Pour into your sauce and cook over medium heat, stirring continuously, until the sauce reaches your desired consistency.
6. To serve, place bihun Urai and carrot on a plate, pour the sauce and top with the sliced chicken, garnish with coriander

FOR 2 SERVINGS



BEE HOON GORENG JAWA

INGREDIENTS:

2 pcs Bihun Jagung URAI
3 cloves garlic, bruised and roughly chopped
1 stalk leek, cleaned and thinly sliced
1 carrot, peeled and cut into matchsticks
3 cabbages, roughly chopped
100 ml broth
½ tsp pepper powder
Sugar and salt to taste
3-4 tbsp cooking oil

FOR SERVING:

100 g shredded chicken
1 tbsp fried shallots
Green chilies to taste
Cucumber pieces as needed

DIRECTIONS:

1. Cook Bihun Jagung URAI according to the instructions on the package. Set aside
2. Heat oil, sauté garlic until fragrant, add leek. Sauté again until golden.
3. Add carrots, stir. Pour broth, add cabbage, cook until wilted.
4. Add Bihun URAI, mix well. Season with pepper, sugar and salt. Cook until done. Lift.
5. Serve with shredded chicken, a sprinkling of fried shallots, chilies and cucumber slices.

FOR 2 SERVINGS

MI TELUR URAI

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