



➔ **Mee Goreng Mamak**

**MALAYSIAN CUISINE TO
CELEBRATE A SPECIAL DAY**

Mee Serbaguna

miurai.world

Hailam Mee

Mee Laksa





MEE LAKSA LEMAK

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



MEE GORENG MAMAK

INGREDIENTS :

2 pcs Mi URAI Original
Garlic 3 cloves, minced
Shallot One large size clove, minced
Fish balls 8 balls, cut in two pieces
Fish cakes 10 pieces, diced
Fried Tofu 4 pieces, diced
Tomato sauce 3 tbsp
Chili sauce 2 tbsp

Sweet soy sauce ½ - 1 tbsp

Light soy sauce 1 tbsp

Egg 1, beaten

Pepper powder 1 tsp

Sugar and salt To taste

Bean sprouts 50 gr, cleaned

Mustard greens 5 stalks, cleaned and chopped

Cooking oil 3 tbsp

FOR SERVINGS :

Shallot One big size, sliced
Lime 2

DIRECTIONS :

1. Cook Mi URAI according to instructions on pack. Set aside.
2. Heat the cooking oil, sauté the garlic and shallots until fragrant.
3. Add fish balls, fish cake and tofu. Stir well.
4. Add tomato sauce, chili sauce, light soy sauce and sweet soy sauce. Stir evenly.
5. Set aside and pour in the beaten egg. Cook until the egg is cooked. Stir.

FOR 2 SERVINGS



HAILAM MEE

INGREDIENTS :

2 pcs Mi URAI
4 cloves garlic, minced
3 cloves shallot, sliced
2 cm ginger, sliced thin
250 gr chicken breast fillet, diced
150 gr medium size prawns, peeled
2 tbsp light soy sauce
2 tbsp dark soy sauce
1 tbsp oyster sauce
300 ml liquid broth
½ tsp pepper powder
Sugar and salt (to taste)
1-2 tbsp cornstarch slurry
1 bunch bok choy, cleaned and chopped
50 gr bean sprouts, cleaned
3 tbsp cooking oil

DIRECTIONS :

1. Cook Mi URAI according to instructions on pack. Set aside.
2. Sauté shallots and garlic until fragrant, add ginger.
3. Cook chicken until slightly browning.
4. Add shrimps, stir.
5. Pour light soy sauce, dark soy sauce, oyster sauce and liquid broth. Let simmer.
6. Season with pepper powder, sugar and salt. Thicken with cornstarch slurry.
7. Put in boiled Mi Urai, bok choy and bean sprouts, stir until all the vegetables wilted. Lift and serve.

FOR 2 SERVINGS

MI TELUR URAI

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