



**Seafood
Bibim Myun**



**Mee Sotong
Sos Padang**

**AUTHENTIC AND SAVOURY
ASIAN DISHES**

Mee Serbaguna

miurai.world

Mee Ayam Percik





SEAFOOD BIBIM MYUN

INGREDIENTS :

1 pc Mi Urai Original, boiled
200 grams squid, sliced
200 grams medium prawns, peeled
50 grams peeled green mussels
Sesame to taste

FOR SAUCE :

1 tbsp minced garlic
3 tbsp gochujang sauce
1 tbsp soy sauce
1 tbsp dried chillies, crushed
½ tbsp sesame oil
1 tsp apple vinegar
1 tbsp brown sugar
75 ml water

DIRECTIONS :

1. Cook Mi URAI according to instructions on pack. Set aside.
2. Mix garlic, gochujang, soy sauce, crushed dried chillies, sesame oil, vinegar, brown sugar and water. Stir until smooth.
3. Mix squids, prawns and green mussels with sauce, set for a moment.
4. Grill the seafood until cooked, lift and set aside.
5. Cook the remaining sauce until it boils.
6. Add Mi Urai and stir until mixed well.
7. Serve the noodles with seafood and sprinkle with sesame seeds.

FOR 2 SERVINGS



MEE AYAM PERCIK

INGREDIENTS :

2 pcs Mi URAI
200 ml water
2 pcs cardamom
1 tsp fenugreek powder
1 tbsps tamarind
350 ml coconut milk
300 gr chicken breast fillet
Sugar and salt to taste

FOR BLEND INGREDIENTS :

5 cloves shallots
3 cloves garlic
½ tsp aniseed, fried without oil
2 cm ginger
4 dried chillies
Lemongrass
2 stalks, use the white part
½ tsp pepper powder

DIRECTIONS :

1. Cook Mi URAI according to instructions on pack. Set aside.
2. Mix blend ingredients and water, ground smoothly in a blender. Cook until boiled.
3. Add cardamom, fenugreek and tamarind. Stir well.
4. Pour in coconut milk, season with sugar and salt. Cook while stirring until cooked.
5. Put in chicken, cook until spices are soaked in. Lift the chicken and set aside.
6. Put in cooked Mi URAI to smoothly blended ingredients, stir well. Lift.
7. Roast the chicken until golden brown, lift.
8. Serve noodles with percik chicken.

FOR 2 SERVINGS



MEE SOTONG SOS PADANG

INGREDIENTS :

1 pc Mi URAI
300 grams squid, cleaned and sliced
2 kaffir lime leaves
2 sticks lemongrass, bruised
2 tbsp tomato sauce
3 tbsp oyster sauce
2 tbsp chilli sauce
150 ml water
1 onion, sliced
10 red bird's eye chilli peppers, sliced diagonally
10 green bird's eye chilli peppers, sliced diagonally
2 leeks, chopped diagonally
Salt and sugar to taste
3 tbsp cooking oil

FOR PURE :

5 red bird's eye chilli peppers
10 shallots
5 cloves garlic
2 cm ginger

DIRECTIONS :

1. Cook Mi URAI according to instructions on pack. Set aside.
2. Heat oil. Stir-fry spices, mix until fragrant.
3. Add kaffir lime leaves and lemongrass, cook until leaves are wilted.
4. Add tomato sauce, oyster sauce, chilli sauce and water. Bring to a boil.
5. Add onion, red and green bird's eye chilli peppers.
6. Season with sugar and salt.
7. Add squid and leek, stir until smooth and cooked.
8. Add cooked Mi URAI, stir well. Lift and serve.

FOR 2 SERVINGS

MI TELUR URAI

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