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# Bee Hoon Serbaguna

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# GRANDMA'S CHICKEN BEE HOON SOUP

## INGREDIENTS :

2 pcs Bihun Jagung URAI  
1 whole kampung chicken  
Water, as needed  
3 cloves garlic, bruised  
1 stalk leek, sliced  
2 stalks celery leaves  
½ tsp white pepper powder  
Salt, as needed  
1 stalk spring onion, cut into ½ cm  
1 stalk coriander leaves

## FOR SERVING:

2 tbsp fish sauce  
4 pcs bird's eye chillies, thinly sliced

## DIRECTIONS :

1. Cook Bihun Jagung URAI according to instructions on pack. Set aside.
2. Boil chicken until tender and water becomes broth. Remove chicken and set chicken aside. TIPS: To bring out the taste of chicken, add chicken in a pot of room temperature water before bringing it to a boil.
3. Add garlic, leek and celery into broth. Cook until fragrant.
4. Season with white pepper powder and salt, bring to a boil.
5. Add Bihun Jagung URAI, stir well and remove from heat.
6. Pour bee hoon soup into a serving bowl, add pieces of chicken on top.
7. Sprinkle with spring onion and add coriander leaves.
8. Serve with chillies in fish sauce.

For 3 servings





# CREAMY TOM YUM BEE HOON

## INGREDIENTS :

2 pcs Bihun Jagung URAI  
500 ml broth  
500 ml evaporated milk  
3 tbsp fish sauce  
60 ml lemon/ lime juice  
250 g tiger prawn, legs removed  
150 g squid, cleaned, scored in criss-cross pattern on the surface and cut into bite-size  
50 g straw mushroom  
1 tbsp soy sauce  
3 tbsp cooking oil

## FOR SPICES:

3 cloves garlic  
5 pcs red chillies  
5 pcs bird's eye chillies  
4 cm galangal, cleaned and bruised  
2 stalks lemongrass, cleaned and thinly sliced  
3 cm ginger  
5 pcs lime leaves, wringed  
5 stalks coriander leaves, stalk and leaves separated  
2 tomatoes, puréed  
4 ½ tbsp palm sugar/ brown sugar  
Salt, as needed

## DIRECTIONS :

1. Cook Bihun Jagung URAI according to instructions on pack. Set aside.
2. Blend garlic, red chillies and bird's eye chillies with cooking oil until smooth.
3. Heat oil. Sauté previously blended ingredients. Add galangal, lemongrass, lime leaves, stalks of coriander leaves and ginger until fragrant.
4. Pour in broth, tomato purée, evaporated milk. Add palm/ brown sugar, fish sauce, soy sauce and salt.
5. Add tiger prawn, squid and straw mushroom. Cook until prawn changes colour, add lemon/ lime juice, mix well. Remove seafood and straw mushroom from broth and set aside. TIPS: Do not add lemon/ lime juice immediately after adding milk to avoid curdling.
6. In a bowl, add Bihun Jagung URAI and pour broth. Arrange seafood and straw mushroom on top. Serve with coriander leaves.

For 2 servings





# LOHOA MEATBALL BEE HOON

## FOR MEATBALLS :

1 pc Bihun Jagung URAI  
350 g minced chicken  
150 g minced shrimp  
3 tbsp tapioca flour  
2 egg whites  
½ carrot, chopped  
1 stalk chives, thinly sliced  
5 pcs earwood mushroom, soaked and thinly sliced  
1 tbsp sesame oil  
1 ½ tsp salt  
½ tsp white pepper powder  
2 tsp stock powder

## FOR SOUP:

5 cloves garlic, bruised  
2 stalks celery  
1 carrot, diced  
25 g earwood mushroom, thinly sliced  
½ tbsp powdered stock  
2-3 liters water from meatball broth  
Salt, to taste

## DIRECTIONS :

1. Cook Bihun Jagung URAI according to instructions on pack. Set aside.
2. Cut cooked bee hoon with a scissor.
3. Make meatballs - Add all meatballs ingredients, mix well and knead evenly.
4. Boil water, shape meatball dough into balls and add into boiled water. Cook until the meatballs are floating. Set aside 2-3 liters of meatball broth.
5. Make soup - Add garlic and celery into meatball broth, cook until fragrant. Add carrot, earwood mushrooms, stock powder and salt.
6. Add meatballs back in. Remove from heat and set aside.
7. Serve while warm.

For 3-4 servings



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