



Mubarak
Kofta Noodles

NOTHING HITS LIKE NOODLES
ON THE TABLE FOR A SPECIAL DAY!

Mee Serbaguna

miurai.world

Mee Goreng
Rendang



Mee Gulai Kambing





MUBARAK KOFTA NOODLES

INGREDIENTS :

2 pcs Mi Urai Original
1 tbsp crushed garlic
1 pc onion, crushed
1 tsp cumin powder
1 tsp coriander powder
1 tsp curry powder
1 ½ tbsp tomato paste
500 ml fresh tomato juice, strained
2 tsp garam masala
150 ml milk
150 ml water
2 stalks coriander leaves, weeded
2 tsp sugar
½ tsp stock powder
Salt, to taste
100 ml cooking cream
1 tbsp ghee

FOR MEATBALLS :

1 pc onion, minced
1 large green chilli, steamed, deseeded and chopped
4 stalks coriander leaves, weeded and minced
1/2 tbsp crushed garlic
1/2 tsp grated ginger
1/2 kg minced beef
2 tbsp bread crumbs
1 tsp tomato paste
1 tsp lemon juice
½ tsp cumin powder
½ tsp coriander powder
1 tsp curry powder
½ tsp chilli powder
½ tsp garam masala
1 tsp salt
1-2 tbsp ghee

DIRECTIONS :

1. Cook Mi URAI according to instructions on pack. Set aside.
2. Make meatballs - Mix all meatballs ingredients except for ghee. Mix well, take 1 tbsp and round it into a ball.
3. Heat ghee, bake meatballs until cooked. Remove from heat and set aside.
4. Heat ghee, sauté garlic and onion until fragrant. Add cumin, coriander and curry powder. Stir well until aromatic.
5. Add tomato paste, mix well. Pour tomato juice and water while constantly stirred.
6. Season with sugar, stock powder, salt, garam masala and coriander leaves. Bring to a boil, pour milk and let it simmer.
7. Lower heat, pour cooking cream, stir well. Add cooked Mi URAI, mix thoroughly.
8. Remove from heat, serve with coriander leaves and meatballs.

For 2 servings



MEE GULAI KAMBING

INGREDIENTS :

2 pcs Mi URAI
500 g mutton, cubed
2 tbsp cooking oil
2 white cardamom
2 cloves
2 cm cinnamon stick
2 cm fresh galangal
2 fresh lemongrass stems, bruised
2 Indian bay leaves
2 kaffir lime leaves, crushed
1 litre coconut milk
500 ml coconut cream
Salt (to taste)
Palm sugar (to taste), crushed

FOR SPICE PASTE :

3 medium red chillies
5 shallots
3 cloves garlic
3 candlenuts
2 cm fresh ginger
2 cm fresh turmeric
2 tbsp coriander seeds
½ tsp cumin, toasted
½ tsp white pepper
¼ tsp fennel seeds, toasted

DIRECTIONS :

1. Cook Mi URAI according to instructions on pack. Set aside.
2. Blend spice paste ingredients in a food processor.
3. Heat oil and stir-fry spice paste until fragrant. Add cardamom, cloves, cinnamon, galangal, lemongrass, bay leaves and kaffir lime leaves.
4. Add mutton and stir until its colour has changed evenly. Add coconut milk and lower the heat. Stir and cook until meat is tender.
5. Add coconut cream, salt and palm sugar. Stir until everything starts to boil.
6. Put Mi URAI in individual serving bowls, ladle the Gulai Kambing on top and serve.

Fore 2-3 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 Chilies
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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