

Mee Rebus

Serves 2 - 3

INGREDIENTS

Mee Rebus Gravy

Mee Rebus Paste*	1 pkt
Water (for Step A1)	300 ml (1 1/3 cups)
Mee Rebus Premix*	1 pkt
Water (for Step A2)	85 ml (6 tbsp)

Garnish

Hokkien noodle**	420 g
Sweet Soya Bean Sauce*	1 pkt
Lime Juice*	1 pkt
Boiled egg	3 nos

Optional Garnish

Prawn (medium size, cooked)	6 nos
Bean sprouts	85 g
Green chilli	20 g
Fried bean curd cubes	90 g
Chinese celery	30 g
Fried shallot	12 g
Fried mini shrimp	15 g

* Included in this Prima Taste pack.

** We recommend Prima Taste Hokkien Noodle.

* Refer to Chef's Tips for suggested alternatives.

A. To cook Mee Rebus gravy

1. Add Mee Rebus Paste into 300 ml water. Mix well and bring to boil.
2. In a separate bowl, stir Mee Rebus Premix into 85 ml water and mix well. Add mixture slowly to the boiling gravy. Stir briskly until gravy is thickened. Lower heat and simmer for 1 min. Do not cover pot.
3. The Mee Rebus gravy is ready to be served.

B. To serve

1. Blanch Hokkien noodle and bean sprouts in boiling water for 5 secs. Shake off excess water and portion into individual bowls.
2. Stir Mee Rebus gravy gently to make it even before scooping onto noodle. Garnish with all other ingredients.
3. Serve immediately. Add Lime Juice to taste.

Note: Blanching of Hokkien noodle refers to heating of pre-cooked noodle. If using spaghetti, linguini, dry rice vermicelli or dry Hokkien noodle instead, cook noodle to your desired texture.

CHEF'S TIPS

You may substitute prawns with chicken or turkey slices. Hokkien noodle may be substituted with spaghetti, linguini or dry rice vermicelli.

We recommend Prima Taste Hokkien Noodle. This product is available at Prima Taste Online Store (visit www.primataste.com) and selected supermarkets.

For more detailed cooking instructions and tips, please visit www.primataste.com.

STORAGE

Store in cool, dry place. After opening, keep pack refrigerated and use within 3 days.

Volume Conversion: 1 cup ≈ 230 ml

Step A



1



2



3

马来卤面

(2 - 3 人份)

材料

马来卤面汁

A 马来卤面糊* (Mee Rebus Paste)	1 包
水 (用于 A1 步骤)	300 毫升 (1 1/3 杯)
B 马来卤面调配粉* (Mee Rebus Premix)	1 包
水 (用于 A2 步骤)	85 毫升 (6 汤匙)

配料

福建面**	420 克
甜酱油*	1 包

(Sweet Soya Bean Sauce)

D 酸柑汁* (Lime Juice)	1 包
熟蛋	3 粒

可任选的配料

虾 (中型, 煮熟)	6 只
豆芽	85 克
青辣椒	20 克
炸豆腐块	90 克
芹菜	30 克
炸葱片	12 克
炸虾米	15 克

* 百胜厨即煮可食的主料全在包装里

** 我们建议使用百胜厨福建面

+ 请参考烹饪点子

A. 烹煮马来卤面汁

1. 把A马来卤面糊 (Mee Rebus Paste) 加入300毫升的水中。搅拌均匀并煮沸。
2. 在另一碗里, 将B马来卤面调配粉 (Mee Rebus Premix) 与85毫升的水搅拌均匀。慢慢将它加入煮沸的马来卤面汁中, 不停搅拌直到酱汁浓稠。继续以小火煮1分钟, 不必盖锅。
3. 马来卤面汁可食用。

B. 食用

1. 将福建面和豆芽放进沸水里烫5秒钟。沥干水份, 把福建面和豆芽盛在个别的碗。
2. 轻轻地把马来卤面汁搅拌均匀后盛进碗里。配上其他材料。
3. 加入D酸柑汁 (Lime Juice), 即可上桌。

注: 将福建面放进沸水里烫5秒钟指的是把熟面条烫热。若使用意大利面、宽面、干米粉或干福建面, 您可将面条煮至心仪的口感。

烹饪点子

您也可用鸡肉或火鸡片取代虾; 以意大利面、宽面或干米粉来代替福建面。

我们建议使用百胜厨福建面。此产品能在我们的网上商店

(浏览www.primataste.com)和超级市场购买。

欲知更多烹调详情, 请浏览 www.primataste.com。

储存

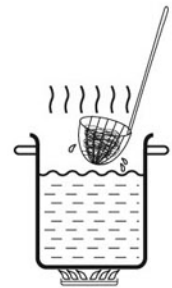
储置阴凉, 干燥之处。包装一旦打开, 就得放进冰箱, 并在三天内用完。

容量兑换: 1 杯 ≈ 230 毫升

Step B



1



2

