



Mee Siam

SERVES 4

PREP TIME 45 MINS

INGREDIENTS	METHOD
<p>250g rice vermicelli</p> <p>1 cup water</p> <p>500g locally farmed prawns (shell and heads set aside)</p> <p>100g locally farmed bean sprouts</p> <p>1 deep-fried tau kwa (cut into small cubes)</p> <p>2 tau pok (cut into small cubes)</p> <p>4 stalks chives (cut into 3cm long)</p> <p>4 hard boiled locally farmed eggs</p> <p>8 calamansi</p> <p><u>Rempah (spice paste):</u></p> <p>¼ cup oil</p> <p>100g shallots</p> <p>8 cloves garlic</p> <p>1 stalk lemongrass (just the white portion)</p> <p>15g belacan (toasted)</p> <p>80g dry shrimps (soaked in water)</p> <p>100g dried chilli paste</p> <p>100g fresh chilli paste</p> <p><u>Stock:</u></p> <p>2 tbsp oil</p> <p>Prawn heads and shells</p> <p>2 litres ikan bilis stock</p> <p>2 tbsp tau cheo</p> <p>¼ cup assam paste (1 tbsp assam pulp to 80ml water)</p> <p>2 tbsp sugar (adjust to taste)</p>	<ol style="list-style-type: none"> Blend rempah ingredients into a smooth paste in a food processor. Fry the rempah paste in a pan until fragrant and the colour starts to darken. Set aside. In a stock pot, add oil and stir fry prawns heads and shells until fragrant. Add $\frac{2}{3}$ of the rempah followed by 2 litres of ikan bilis stock. Add tau cheo and assam paste and season with sugar to taste. Bring to boil and let it simmer for 20 minutes. Blanch rice vermicelli for 1-2 minutes. Drain and set aside. Remove prawn shells from stock and blanch prawns in stock for 2-3 minutes until cooked. Drain and set aside. In a pan, add the remaining rempah with 1 cup of water and mix well. Next, add in soaked rice vermicelli and stir fry until it's well coated with the rempah. Add rempah spiced rice vermicelli in a bowl along with some blanched bean sprouts. Scoop one to two cups of mee siam stock. Add toppings of deep-fried tau kwa and tau pok cubes, followed by blanched prawns and hard boiled egg. Serve with chopped chives and calamansi on the side.

RECIPE SHARED BY

SFA in collaboration with The Meatmen