

Sup Mee Rebus (Boiled Noodles Soup)

Saturday, 14 August 2010 16:36 - Last Updated Monday, 05 September 2011 16:16

courtesy : Pn. Sharifah Khalid



Boiled noodles soup(soup mee rebus) is a flavorsome dish of thick soup which eats like a meal.

Ingredients:

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600gm fresh yellow noodles or spaghetti
5 or 6 dry red chillies(remove seeds);tear into pieces
100gm dried shrimp
4 tablespoon oil
1kg sweet potatoes;boiled
2 tablespoon sugar
salt to taste
2 tofu;fried and cubed
3 eggs;boiled and cut into 1/2's
4 potatoes;boiled and cut into 4's
12 cups water
1 bunch romaine lettuce
1 cucumber;sliced
2 limes;cut into wedges
100gm bean sprout;remove tails

Method of preparation:

Heat 2 tablespoon oil in a wok. Fry dry red chillies for 1 minute. Put contents into a bowl. Next fry dried shrimp WITHOUT oil for 1 minute.Put the fried chillies and shrimp in the blender and grind into a paste. Heat a little oil in a wok. Fry ground paste on low flame till a layer of oil appears on the surface. (About 5 minutes). Set aside. Boil sweet potatoes. Let it cool. Peel. Put in the blender. Add a little water and puree. Set aside. Boil eggs; cut into 1/2's. Set aside. Boil potatoes; cut into 4's and set aside. Fry tofu in a little oil; cut into cubes and set aside. Next, pour the puree into a large pot. Add the fried paste. Add water, salt and sugar. Stir and mix well. Simmer on very low heat to keep sauce warm. Put noodles in a large sieve. Dip in boiling water momentarily. Remove. (or cook spaghetti al dente). Put noodles in serving bowls. Add egg, potato and tofu. Pour sauce. Garnish with bean sprout, cucumber, lettuce and lime. Serve.

Note :

- 1.Hotness of the dish can be controlled by adjusting number of dry red chilli
- 2.Thickness of sauce can be adjusted by varying the amount of water

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