

### Mee Siam (Spicy Fried Vermicelli in Tangy Sauce)



A vastly popular dish in Malaysia and Singapore, the origin of Mee Siam have long been disputed. Whilst its name suggests a link with Thailand, which was once called Siam, other food writers insist that it is from the Peranakan food culture. The general consensus, however, is that Mee Siam has been adapted to many different cultures, and bears so many similarities to so many dishes that the truth of its past is clouded. Despite this, one can safely surmise that it is a favourite, making appearances to satisfy the appetites of those who enjoy a spicy, flavourful meal.

#### INGREDIENTS



- 150-170 ml palm oil
- 90 ml coconut cream
- 400 g medium sized prawns, shelled
- 1/8 tsp salt
- 1/8 tsp sugar
- 1/8 tsp pepper
- 4 pieces firm tofu - julienned and fried till light brown

#### METHOD



##### **To cook rendang lamb shank.**

Heat the palm oil in a wok and fry finely ground paste until fragrant. Put aside one-third of fried pasta including the oil.

Add coconut cream to wok. Add the prawns (shrimps) and fry for 2 minutes. Add the fried bean curd, water and season well with soy sauce, anchovy granules, salt and sugar. Bring to a boil.



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### INGREDIENTS



250 ml water  
 4 tbsp light soya sauce  
 4 tsp anchovy granules  
 1 tsp salt  
 7 1/4 tsp sugar  
 400 g bee hoon - soaked in water until soft and drained  
 100 g chinese chives, cut 0.5 cm length  
 400 g bean sprouts - tailed

### Finely ground paste

25 dried chillies, soaked in boiling water for 20 mins  
 200 g shallots  
 1 tbsp crushed shrimp paste  
 5 candlenuts (20 gm)

### Gravy

1 1/2 tbsp palm oil  
 4 tsp preserved soy bean paste  
 2 large onions, sliced  
 400 ml water  
 30 g tamarind pulp  
 1/4 tsp anchovy granules  
 3/4 tsp salt  
 3 tbsp sugar

### METHOD



Add the rice vermicelli and chives. Stir until well mixed. Add bean sprouts.

Cook for 2 minutes. Remove from heat.

To prepare gravy: Heat palm oil and fry preserved soy bean paste until fragrant. Add the reserved fried paste. Stir in the onions and add tamarind juice. Season with salt, anchovy granules and sugar.

To serve, put rice vermicelli in individual bowls, add gravy and top with garnish of eggs, cucumber, red chillies, groundnuts and limes.

### Garnishing

60 g toasted groundnuts, finely pounded  
 3 hardboiled eggs, cut into quarters  
 1 cucumber skinned & sliced thinly  
 2 red chillies, sliced  
 6 lime (kasturi), halves (if desired)