

Satay Bee Hoon

(2-3 serving)

Ingredients:

Instant satay spice 200gm	1 packet
Water/Stock	300ml
Bee Hoon	150g

Preferred toppings:

Sliced meat, pork liver, cuttlefish, tau pok, fresh cockles, shrimps, bean sprouts, kang kong.

Method:

- 1) Boil instant satay spice with water/stock over medium fire for about 2 minutes, meanwhile stir continuously.
- 2) Switch to low fire when mixture is boiling. Continue heating mixture for the next 2 minutes till thick. Remove from fire and keep warm.
- 3) Soak and cook bee hoon in water, then put it on a plate.
- 4) Boil your preferred toppings and place them neatly over the bee hoon.
- 5) Ladle the gravy over the ingredients and bee hoon. Eat while it's hot!

沙爹米粉 (2-3 人份)

材料:

沙爹米粉即煮酱 200 克	1 包
清水/高汤	300ml
米粉	150g

您喜欢的材料:

例如肉片, 猪肝, 鱿鱼, 豆卜, 鲜蛤, 鲜虾, 豆芽, 蕹菜。

煮法:

- 1) 将酱料与清水放入小锅中以中火煮开, 不停搅拌约 2 分钟。
- 2) 酱料煮滚后转小火煮多 2 分钟至黏稠。熄火保温备用。
- 3) 将米粉浸软与烫熟, 放在盘中。
- 4) 把您喜欢的材料烫熟, 摆在米粉上。
- 5) 淋上之前煮好的酱汁, 趁热吃!

