



# Mee Siam

**SERVES** 4

**PREP TIME** 45 MINS

INGREDIENTS	METHOD
<p><b>250g</b> rice vermicelli</p> <p><b>1 cup</b> water</p> <p><b>500g</b> locally farmed prawns (shell and heads set aside)</p> <p><b>100g</b> locally farmed bean sprouts</p> <p><b>1</b> deep-fried tau kwa (cut into small cubes)</p> <p><b>2</b> tau pok (cut into small cubes)</p> <p><b>4 stalks</b> chives (cut into 3cm long)</p> <p><b>4</b> hard boiled locally farmed eggs</p> <p><b>8</b> calamansi</p> <p><b>Rempah (spice paste):</b></p> <p><b>¼ cup</b> oil</p> <p><b>100g</b> shallots</p> <p><b>8 cloves</b> garlic</p> <p><b>1 stalk</b> lemongrass (just the white portion)</p> <p><b>15g</b> belacan (toasted)</p> <p><b>80g</b> dry shrimps (soaked in water)</p> <p><b>100g</b> dried chilli paste</p> <p><b>100g</b> fresh chilli paste</p> <p><b>Stock:</b></p> <p><b>2 tbsp</b> oil</p> <p>Prawn heads and shells</p> <p><b>2 litres</b> ikan bilis stock</p> <p><b>2 tbsp</b> tau cheo</p> <p><b>¼ cup</b> assam paste (1 tbsp assam pulp to 80ml water)</p> <p><b>2 tbsp</b> sugar (adjust to taste)</p>	<ol style="list-style-type: none"> <li>1. Blend rempah ingredients into a smooth paste in a food processor.</li> <li>2. Fry the rempah paste in a pan until fragrant and the colour starts to darken. Set aside.</li> <li>3. In a stock pot, add oil and stir fry prawns heads and shells until fragrant. Add <math>\frac{2}{3}</math> of the rempah followed by 2 litres of ikan bilis stock.</li> <li>4. Add tau cheo and assam paste and season with sugar to taste. Bring to boil and let it simmer for 20 minutes.</li> <li>5. Blanch rice vermicelli for 1-2 minutes. Drain and set aside.</li> <li>6. Remove prawn shells from stock and blanch prawns in stock for 2-3 minutes until cooked. Drain and set aside..</li> <li>7. 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.</li> <li>8. Add rempah spiced rice vermicelli in a bowl along with some blanched bean sprouts.</li> <li>9. Scoop one to two cups of mee siam stock.</li> <li>10. Add toppings of deep-fried tau kwa and tau pok cubes, followed by blanched prawns and hard boiled egg.</li> <li>11. Serve with chopped chives and calamansi on the side.</li> </ol>

RECIPE SHARED BY

**SFA** in collaboration with **The Meatmen**