

How to Make Mie Lendir from Tanjungpinang

Materials



- 1 pack of yellow noodles
- 1 ounce of sprouts
- 4 red chilies
- 8 red onion cloves
- 4 cloves of garlic
- 2 tbsp fried peanuts
- 1 large sweet potato
- 1 tbsp fine shrimp

Ingredients:

- 1 bunch lemongrass
- Bay leaf
- Lime leaves
- 1 tbsp cornstarch
- Enough water
- Salt
- Powdered broth
- Brown sugar

Addition: boiled eggs, green onions, fried onions, shredded chicken, chilies

Tools

Pan

Frying pan

Bowl

Spoon

Knife

Strainer

Steps:

1. Soak the noodles and bean sprouts briefly in warm water
2. Blend ground chili onions, fine prawn, and brown sugar. Add fried peanuts, blend again. Then add the boiled sweet potatoes. Blend again.
3. Saute with a little oil with spices, also add bay leaves, lemongrass and lime leaves
4. Then add sweet potatoes, peanuts and water, wait until it boils
5. After boiling, add the cornstarch water and wait for it to thicken a little, add salt.
6. Turn off the stove
7. Then pour the slime sauce over the noodles and sprouts.
8. Add boiled eggs, fried onions, shredded chicken and sliced cayenne pepper.

Answer these questions based on the text above

1. What are the main ingredients used in Mie Lendir?

2. What tools are required to prepare Mie Lendir?

3. Describe the first step in preparing Mie Lendir.

4. How is the sauce for Mie Lendir prepared?

5. What is added to the sauce to make it thicker?

6. What are some of the toppings added to the dish?

7. What is the name of the dish we are making?

8. What is the main purpose of soaking the noodles and bean sprouts?