

Mie Celor Quail Eggs



PT MANUNGGAL PERKASA

NOODLE INGREDIENTS:

• KANTIL flour	500 gr
• Salt	15 gr
• Alkali (soda ash)	5 gr
• STTP (Sodium Tripoly Phosphat)	0,5 gr
• Tartrazine (yellow food coloring)	as needed
• Water	165 ml

SOUP INGREDIENTS:

• Shrimp, peeled and deveined	200 gr
• Shrimp stock (from boiling the shrimp heads and shells)	1200 ml
• Celery, tied into a bundle	1 stalk
• Ginger, lightly crushed	2 cm
• Spring onion, tied into a bundle	1 stalk
• Salt, sugar	to taste
• Coconut milk (from 1 coconut)	250 ml
• Cornstarch, dissolved in 1½ tbsp water (for thickening)	1½ tbs
• Cooking oil (for sautéing)	2 tbs

GROUND SPICES:

• Shallots	10 bulbs
• Garlic	5 cloves
• White pepper	1 tsp
• Dried shrimp (ebi), soaked and roasted	2 tbs

ADDITIONAL INGREDIENTS:

• Bean sprouts	150 gr
• Celery and spring onion, finely sliced	2 stalks
• Quail eggs, boiled	250 gr
• Lime	3 pcs



HOW TO MAKE:

1. Dissolve the soda ash, tartrazine, and salt in the water.
2. Pour this solution into the KANTIL wheat flour. Mix well.
3. Let the dough rest for about 15 minutes.
4. Roll out the dough repeatedly until smooth and even, reaching the desired thickness (about 1.5 mm). Cut into noodle strands using a noodle machine.
5. Boil the noodles for about 3 minutes. Remove, rinse with cold water, and drain.
6. Toss the noodles with a bit of cooking oil to prevent sticking. Set aside — the noodles are ready to use.
7. To make the soup: bring the shrimp stock, celery, ginger, and spring onion to a boil.
8. Sauté the ground spices until fragrant, then pour them into the boiling stock. Bring to a boil again. Add the shrimp and stir well.
9. Add coconut milk, salt, and sugar. Cook until the shrimp are done.
10. Thicken the soup with the cornstarch solution. Cook until it bubbles and thickens.
11. To serve: place noodles in a bowl, pour the hot soup over them, and top with bean sprouts, quail eggs, sliced celery, and lime.

Yields 6 servings.

**RECOMENDATIONS
FOR FLOUR THAT
CAN BE USED**

Cita Rasa Pangan Berkualitas

