



**Yellow Noodles with  
Fish Curry  
Kari Ikan Mee Kuning**

**Preparation Time : 10 mins**  
**Cooking Time : 15 mins**  
**Serving Size : 4-6 pax**

**Ingredients**

- 3 tbsps Cooking oil
- 2 tbsps Red curry paste
- 3 nos Lemongrass, blended
- 1 inch Galangal, blended
- 1 can **F&N Evaporated Filled Milk**
- 2 cups Water
- 1 cup Cooked Mackerel, pounded
- 1 tbsps Palm sugar
- 1 tbsps Fish sauce
- 1 pack Yellow noodles

- 10 sprigs Thai basil leaves
- ½ cup Long beans, sliced into 1 inch lengths and blanched
- 1 cup Bean sprouts, blanched
- 1 cup Pineapple, sliced
- ½ no Cucumber, sliced
- 1 cup Water spinach, blanched
- 2 nos Hard boiled eggs, quartered

**Preparation Methods**

1. Heat the oil in a pot. Sauté the red curry paste, lemongrass and galangal till the oil separates
2. Pour in the **F&N Evaporated Filled Milk**
3. Add in water and allow to boil
4. Put in the pounded fish meat and stir
5. Season with palm sugar & fish sauce
6. When the gravy thickens, turn off the flame. Serve with the yellow noodles
7. Add Thai basil leaves, long beans, beans sprouts, pineapple, cucumber, water spinach and hard boiled eggs as condiments.

**Masa Penyediaan : 10 minit**  
**Masa Masakan : 15 minit**  
**Saiz Hidangan : 4-6 sajian**

**Bahan-Bahan**

- 3 sb Minyak masak
- 2 sb Pes kari merah
- 3 batang Serai, dikisar
- 1 inci Lengkuas, dikisar
- 1 tin **Susu Isian Sejat F&N**
- 2 cawan Air
- 1 cawan Isi ikan kembung, dikisar
- 1 sb Gula melaka
- 1 sb Sos ikan
- 1 bungkus Mee kuning

- 10 tangkai Daun selasih
- ½ cawan Kacang panjang, dipotong 1 inci dan dicelur
- 1 cawan Taugeh, dicelur
- 1 cawan Nenas, dihiris
- ½ batang Timun, dihiris
- 1 cawan Kangkung, dicelur
- 2 biji Telur rebus

**Cara Penyediaan**

1. Panaskan minyak di dalam periuk. Tumiskan pes kari merah bersama serai & lengkuas sehingga pecah minyak
2. Tuangkan **Susu Isian Sejat F&N** dan air kemudian renihkan
3. Masukkan isi ikan dan perasakan dengan gula melaka serta sos ikan
4. Apabila kuahnya memekat, padamkan api. Hidangkan di atas mee kuning
5. Hidangkan juga dengan daun selasih, kacang panjang, taugeh, nenas, timun dan kangkung dan telur rebus sebagai bahan sampingan Kari Ikan Mee Kuning.

