

TRULY DELICIOUS

In partnership with:



Malaysian Favourites

Featuring:

16

Malaysian Recipes
by Our Chefs & Guests



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On the cover: "Char Kway Teow"
Photo: Jackie M.
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MALAYSIA

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Malaysia Truly Delicious

A Collection Of Community Favourites

"What Malaysian dishes would you most love to learn how to cook?"

This was the question I put forward to our Masters of Malaysian Cuisine newsletter subscribers earlier this year, and the responses were as varied as the people who form part of our community.

The answers that came in from around the world include the following - Mala Puru wanted to learn how to make a vegetarian sambal; Johanna Reygersberg asked for desserts using coconut

milk; Shigeki Koshiba asked for Ipoh Dry Curry Mee, Satay with Peanut Sauce and Ayam Percik; James Burgin wanted to learn how to make Curry Laksa; Jane Lee requested Roti Canai with Durian, Cecilia Herbert-Loh voted for Roti Jala with Chicken Curry.

I collated all the requests and put them forward to our Masters of Malaysian Cuisine (MOMC) and MOMC@Heart chefs and cooks, and asked them to nominate which dishes they would like to cook in a charity broadcast marathon. This issue of our Masters of Malaysian Cuisine eMagazine features the 16 recipes that were selected by our chefs.

I still have the full list of requests on hand, so those that didn't make it to our final 16 may still be covered in future cooking broadcasts. Make sure you keep your eyes peeled for the recipes which will follow.

And, of course, if you're not already a part of our MOMC community, just sign up at MalaysianChefs.com/JoinToday so you get to engage with us and see your recipe requests featured in this eMagazine one day!

Jackie M.
JackieM.com.au | MalaysianChefs.com






Jackie M.
Founder, Masters of Malaysian Cuisine

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JACKIE M. TANG

Founder, MOMC

Australia-based Jackie M. is the founder of Masters of Malaysian Cuisine. She's a sole parent to Baby Noah, whose Down Syndrome and complex medical diagnoses led her to pivot from running her celebrated Malaysian restaurant in 2013 to sharing her Malaysian food knowledge online.



www.jackiem.com.au



@jackiemfood



JOHARI EDRUS

Chef Jo has had an illustrious career spanning 4 decades working in Switzerland and Shanghai, though back in Malaysia he's best known as "Chef Muka Ketat" ie. the stern-faced judged in MasterChef Malaysia. Chef Jo's signature style is "eclectic cuisine" where he incorporates international flavours into Malaysian recipes.



iamchefjo



DATO' ISMAIL AHMAD

Chef Dato' Ismail Ahmad is a Tourism Malaysia culinary ambassador and the owner of the acclaimed Rebung Restaurant in Kuala Lumpur.

He is a household name in Malaysia where he is a TV host and recognised expert in traditional Malay cooking.



ChefDatoIsmail





DEBBIE TEOH

Debbie Teoh is an internationally renowned expert on Penang and Melaka Nyonya Food.

She's authored various cookbooks, and she hosts talks and cooking demonstrations to share her Peranakan heritage with the world.



debbie_teoh



RENE JUEFRI

Chef Rene Juefri is a Michelin-trained 5-star Dubai Hotel Executive Chef who was born in Kuala Terengganu and raised in various parts of Malaysia.

Dubbed "The Wunderkind" in the media, Rene is listed among the 50 Most Influential Executive Chefs working in The Middle East.



renejohari



BOB ADNIN

Chef Bob Adnin is the host of Chef Bob Cooking and the president of the Professional Culinaire Association of Malaysia. Throughout his illustrious career, he's worked with various 5-star hotels and renowned cruise ships. Today, Chef Bob is a full-time consultant chef and host of his own cooking show.



edirule





PAUL GRAY

Co-Founder, MOMC

South Africa-based Paul Gray is a digital strategist by profession, and the co-founder of Masters of Malaysian Cuisine (MOMC) together with Jackie M. He is the editor for Street Food Journeys and he creates and maintains the websites and other online platforms connected to MOMC.



paulgray.online



MAZNA MERTEN

Mazna is a Malaysian food entrepreneur based in Hungary. She produces and markets curry pastes and sauces under two major labels - Sudee and Maznah Premium - which are manufactured in Malaysia and distributed worldwide.



MaznaFoodie



LIAM GHANI

A Malaysian food-blogger based in South Africa, Liam started his blog themuddledpantry.com as a way to share recipes for making authentic tasting Malaysian food, no matter where you live.

Liam is a regular on MOMC@HEART, as well as being a featured guest cook in numerous MOMC campaigns.



themuddledpantry





ROSITA HEILEK & LEEZA YEO

Germany-based Rosita and Leeza are the Double Trouble team of MOMC@Heart; Rosita is the founding Vice President of Malaysian Club Deutschland. Rosita and Leeza are the first people to promote and give occasional Malaysian/Singaporean cooking classes at the prestigious Genussakademie Frankfurt



RositaHeilek



zaza_try



ELIAS MORAD

Elias, who is of Swedish and Malay parentage, was born in Kuala Lumpur and grew up in Penang before the family moved to Germany. Trained as a Psychologist, Elias later realised that his interest was in cooking. He now works as an apprentice chef in a Michelin-star restaurant in Germany.



Elias_lejonsson



LYNN YEO

Traditional cooking methods guide Lynn Yeo's cooking philosophy, while her former career as a stewardess for Singapore Airlines gave her the opportunity to experience different cuisines and expand her culinary knowledge. These days, when she's not cooking for her family, Lynn is often busy baking cakes for her home-based business in Kuala Lumpur.





ZAKIAH OMAR & HANNO BAETHE

DaunDaun.Berlin

Zakiah (better known as Zaki or Noni) and Hanno are daundaun.berlin.

A couple of years ago they decided to merge their passion for storytelling with Malaysian cooking. In their Berlin apartment, they host various thematic Malaysian food experiences.



daundaun.berlin



SALSABILA ABBAS

Salsabila is a Malaysian-born and Netherlands-based cake decorator and caterer.

She's a graduate of the Sugarcraft School in London, skilled in the art of patisserie and the proud owner of BellaPastiCeria Cakes and Catering.



BellaPasticeria



ELIAS MOHD

Elias Mohd is an acclaimed professional artist and ceramist based in The Netherlands.

Originally from Terengganu, Elias specialises in traditional Malay dishes from Malaysia's east coast.



elceramic



RECIPES

Roti Canai Durian

Char Kway Teow

Salted Egg Yolk Crab

Ikan Patin Tempoyak

Ipoh Dry Curry Mee

Sambal Sotong Kering

Satay & Peanut Sauce

Ayam Percik

Kuih Bakar

King Oyster Mushroom Sambal

Roti Jala w/Chicken Curry

Penang Asam Laksa

Penang Rojak

Curry Laksa w/a twist

Mee Siam

Nasi Dagang Terengganu



JACKIE M.

ROTI CANAI W/DURIAN

FLAKY FLAT BREAD WITH DURIAN FILLING

CHAR KWAY TEOW

STIR-FRIED FRESH RICE NOODLES WITH PRAWNS



 jackiemsydney





MALAYSIA TRULY DELICIOUS

CHAR KWAY TEOW

JACKIE M.

Serves: 2

Preparation time: 10 minutes

Cooking time: 10 minutes



INGREDIENTS

Sauce -

200ml soya sauce

1 cup sugar

50ml fish sauce

4 TBSP chicken powder

1 TBSP cooking caramel (thick soya sauce)

¼ cup water

Noodles -

250g fresh rice noodles

1 ½ TBSP oil

1 TBSP minced garlic

1 TBSP chilli paste (from soaked and blended dried

chillies) - optional

¼ cup seafood, fish cake slices etc.

1 ½ TBSP CKT sauce

1 egg

Small bunch of garlic chives, cut into 2-inch lengths

Small bunch of beansprouts

METHOD

1. To make the sauce, combine all ingredients and simmer until sugar is dissolved. Cool and store in therefrigerator for up to 8 weeks.
2. Heat half the oil in wok until smoking. Add noodles and scorch.
3. Add garlic and fry until aromatic.
4. Add seafood and any other accompaniments. Add chilli paste if using.
5. Drizzle about a teaspoon of the sauce at a time, mix well and make sure sauce is absorbed before you add more,
6. Crack egg into noodles and fold. Turn off heat and add beansprouts and chives and mix well.
7. Remove and serve.



MALAYSIA TRULY DELICIOUS

ROTI CANAI DURIAN

JACKIE M.

Serves: 4

Preparation time: 4 hours (inc. dough resting)

Cooking time: 30 minutes



INGREDIENTS

Roti dough -

250g strong flour

250 plain flour

1/2 TBSP salt

2 TBSP condensed milk

2 TBSP ghee

250ml water

1/4 cup ghee for coating & cooking

Durian filling -

400g durian pulp, seeds removed

4 TBSP sugar or to taste

pinch of salt (optional)

Optional - condensed milk for drizzling

METHOD

1. Combine flours, salt, condensed milk, 50g ghee and 250ml water in dough mixer bowl. Using a dough hook attachment, mix on a slowish-setting for 4 minutes, rest for 5, then again for 4 minutes.
2. Dough should be a smooth, soft texture, very pliable but not sticky to the touch.
3. Scrape dough out onto a clean surface and divide into 8 portions.
4. Knead each piece in the palm of your hands, folding in so they become smooth balls with no creases.
5. Coat each ball with ghee and place in a tray. Cover with cling wrap and allow to rest at room temperature for 2 hours.
6. To make the durian filling, combine all ingredients in a non-stick saucepan and cook until sugar is dissolved and mixture is thickened to a jam consistency. Remove and allow to cool.
7. To make the durian roti, flatten a piece of dough, making sure the edges are thinner than the centre. Using both hands, stretch the dough until it's paper-thin, either by pulling or throwing.
8. Spread durian filling on the stretched roti dough and dab with some ghee or butter.
9. Fold up the sides envelope-style, dab with more ghee, then cook on medium heat on a non-stick pan until both sides are cooked through; about 5 minutes.
10. Cut into slices, drizzle with condensed milk if you like it sweeter, and serve.

JOHARI EDRUS

CRAB WITH SALTED EGG YOLK SAUCE



iamchefjo





MALAYSIA TRULY DELICIOUS

CRAB WITH SALTED EGG YOLK SAUCE

JOHARI EDRUS

Serves: 4

Preparation time: 20 minutes

Cooking time: 30 minutes



INGREDIENTS

2 mud crabs, cleaned and halved (approx. 1.3 kg)
1 egg, beaten
4 TBSP cornstarch/potato starch
60 g butter
1 ½ TBSP garlic, minced
5 salted egg yolks, steamed
5 bird's eye chillies, sliced
1 handful curry leaves
150 ml full cream evaporated milk
1 pk Sudee Salted Egg Sauce
Salt to taste
Oil for frying

METHOD

1. Coat crab pieces with beaten egg, then drench with cornstarch. Dust excess flour and set aside.
2. Heat oil in pan, fry crabs briefly, remove and set aside.
3. In a bowl, combine Sudee Salted Egg Sauce with evaporated milk and mix well. Set aside.
4. Heat a small amount of oil in a separate pan, fry garlic until fragrant. Add butter, bird's eye chilli and curry leaves. Saute until aromatic.
5. Add the Sudee mixture and continue to cook. Season with salt.
6. Add crabs and toss to coat evenly.
7. Remove from heat and serve immediately.

"Crab dishes are very popular in Malaysia and one of the most sought-after of these would be the Salted Egg Yolk Crab. The richness of the salted egg paired with the sweet crab meat is irresistible. Once you start, it's hard to stop; the "shio-k-tisfaction" only gets bigger...and BIGGER!"

Chef Johari Edrus

BOB ADNIN

GULAI IKAN PATIN TEMPOYAK

CATFISH STEW WITH FERMENTED DURIAN





MALAYSIA TRULY DELICIOUS

GULAI IKAN PATIN TEMPOYAK

BOB ADNIN

Serves: 4

Cooking time: 30 minutes



INGREDIENTS

- 800g ikan patin (silver catfish), cleaned & cut into 100g slices
- 2 stalks lemongrass, bruised
- 2 bunga kantan (torch ginger), halved
- 500ml water
- 2 packs Sudee Gulai Patin Tempoyak Powder
- 1 bunch daun kesum (Vietnamese Coriander)
- 5 bird's eye chillies, smashed

METHOD

1. In a large bowl, combine Sudee Gulai Patin Tempoyak Powder with water; whisk until well-blended.
2. Transfer into a pot, and bring to a boil.
3. Add lemongrass, torch ginger bud and bird's eye chillies; simmer for 5 minutes.
4. Add fish and Vietnamese coriander, and simmer a further 8-10 minutes.
5. Remove from heat and serve.

DEBBIE TEOH

MALAYSIA TRULY
DELICIOUS

IPOH DRY CURRY MEE

IPOH-STYLE CURRY NOODLES



debbie_teah





MALAYSIA TRULY DELICIOUS

IPOH DRY CURRY MEE

DEBBIE TEOH

Serves: 4

Preparation time: 20 minutes

Cooking time: 60 minutes



INGREDIENTS

125 ml cooking oil

Spice Paste [finely ground] -

270 g shallots

30 g garlic

20 g [25 stalks] dried red chillies, cut into 3cm lengths & soaked

40 g fresh red chillies

50 g fresh turmeric root

20 g galangal

120 g lemon grass

80 g curry powder + ½ cup water to make into a paste

6 sprigs curry leaves

2 tsp salt/ to taste

2.5 L water + 2 tsp chicken stock granules

1 L coconut milk from 2 coconuts

1 kg prawns, shelled & marinated with 1 tsp sugar + 1 tsp salt

1 kg yellow noodles, scalded

1 cup mint leaves

200 g roast meat, sliced

200 g BBQ meat, sliced

Chilli dip -

2 TBSP butter

40 g [5 cloves] garlic, finely chopped

pinch of salt

2 TBSP sautéed ground spice paste [from above]

METHOD

1. Heat oil in a wok and stir fry ground spice paste until fragrant, stirring continuously. Add in curry powder paste, curry leaves & continue sautéing for further 10 minutes.
2. Remove 2 TBSP sautéed spice paste and set aside for chilli dip. Transfer the remaining spice paste into a large stockpot. Add water and bring to a boil.
3. Add coconut milk, and when the curry stock comes to a boil again, put in the prawns and add seasoning to taste. Turn off heat. Remove prawns & set aside for topping.
4. To serve, ladle hot curry stock over a portion of scalded noodles garnish with prawns, bean sprouts top up with mint leaves. Serve with roast meat & BBQ meat on the side with chilli dip.

LYNN YEO

MALAYSIA TRULY
DELICIOUS

SAMBAL SOTONG KERING

DRIED SQUID SAMBAL





MALAYSIA TRULY DELICIOUS

SAMBAL SOTONG KERING

LYNN YEO

Serves: 4

Preparation time: Overnight (for cuttlefish)

Cooking time: 30 minutes



INGREDIENTS

5 medium-sized dried cuttlefish
1 medium-sized rock Abu Chang (Soda Ash) Or 1 TBSP bicarbonate of soda

Note:

- Never use too much of Abu Chang as it can produce bitter taste.
- You may opt for pressure cooker and boil it for half an hour. It should become jelly-like in texture.
- If you do not have dried cuttlefish, you may use Cuttlefish in the can or Flower Squid (Sotong Kembang) or fresh/frozen squid.

A) Sambal Paste

30 pieces dried red chillies, soaked in hot water & cut into smaller pieces
3 shallots, peeled
1 medium-sized red onion, peeled
8 cloves garlic, peeled

1 TBSP tamarind extract
1 tsp salt or to taste
45g gula melaka (Malaysian palm sugar) or 2 ½ TBSP brown sugar

METHOD

1. Soak dried cuttlefish with Abu Chang or bicarbonate of soda in a filled tub of water overnight to soften. Once softened, rinse thoroughly.
2. Transfer into a pot, cover with water and bring to boil for about 5-8mins. Drain.
3. Blend ingredients (A) with 1/2 cup of water until you achieve a smooth consistency.
4. In a pan on medium heat, add 1/2 cup vegetable oil and fry sambal paste until fragrant.
5. Add tamarind extract, salt and sugar; adjust seasoning to taste.
6. Lastly, add cuttlefish and little water accordingly and stir thoroughly. Remove from heat, garnish and serve.

DATO' ISMAIL AHMAD

SATAY & KUAH KACANG

CHICKEN SATAY WITH PEANUT SAUCE





MALAYSIA TRULY DELICIOUS

SATAY & KUAH KACANG

DATO' ISMAIL AHMAD

Serves: 8

Preparation time: 4 hours

Cooking time: 90 minutes



INGREDIENTS

2kg chicken, cut into small pieces about 3cm x 2cm

Bamboo skewers

Marinade -

2 ½-inch knob garlic

1 whole onion, peeled

1 garlic bulb, peeled

6 stalks lemongrass

2-inch knob galangal

3-inch knob turmeric

10 g coriander

50 g fennel powder

20 g cumin powder

50g turmeric powder

1 cup palm sugar

1 cup white sugar

3 TBSP salt

Peanut Sauce:

2 kg peanuts, skin off, fried and ground

Spice paste -

3 onions, pureed

8 cloves garlic, minced

3 stalks lemongrass, minced

1-inch piece galangal, pureed

6 dried chillies, soaked, blended

1 cup oil

½ cup tamarind extract

2L water

500g Malaysian palm sugar

Sugar and Salt to taste

METHOD

1. Soak bamboo skewers for an hour in cold water.
2. Blend marinade ingredients, then mix with chicken pieces. Refrigerate for at least 4 hours before use.
3. Skewer the meat on bamboo sticks, then grill on high heat for about 5 minutes, while basting with oil using a brush or crushed lemongrass stalk.
4. To make the peanut sauce, saute the spice paste ingredients with oil until it separates.
5. Add water, palm sugar, tamarind, and ground nuts and stir well.
6. Cook until the ground nuts have softened; add sugar and salt to taste and remove from heat. Serve with satays and garnishes.

RENE JUEFRI

AYAM PERCIK KELANTAN

WHITE GRILLED CHICKEN WITH SPICES





MALAYSIA TRULY DELICIOUS

AYAM PERCIK KELANTAN

RENE JUEFRI

Serves: 2-3

Preparation time: 60 minutes

Cooking time: 60 minutes



INGREDIENTS

1 whole chicken (1kg-1.2kg), quartered, skin removed, scored

Chicken Marinade -

3 medium red onion, peeled & quartered

1/2 inch ginger, - peeled & sliced

pinch turmeric powder

1/2 tsp salt

2 TBSP canola oil

Percik Sauce -

9 medium red onion, peeled & quartered

1 inch ginger, peeled & sliced

2 cloves garlic

2 1/2 cups thick coconut milk

2 pcs sliced dry tamarind

2 pcs lemongrass, lightly smashed

2 TBSP sugar

1 tsp salt

METHOD

1. Blend all marinade ingredients in a food processor to form a paste and marinate the chicken over night or for at least 30 minutes prior to cooking.
2. To prepare the percik sauce, blend red onion, ginger, garlic, sugar, salt and coconut milk in a food processor to form a paste.
3. Heat a sauce pan, start to boil the blended ingredients, add lemongrass and sliced dry tamarind for 5 minutes, then reduce heat to simmer until the sauce has reduced by half and thickened up. Remove the tamarind, check seasoning if needed and set aside.
4. Heat up the charcoal grill/griller/oven (185c-190c). Start to cook the chicken that was marinated earlier for 5 minutes. Remove, then glaze the chicken with the Percik sauce, making sure to glaze and coat whole chicken surface.
5. Continue to cook again for 5 minutes, remove from heat and repeat to glaze with Percik sauce for the second time and continue to cook for another 5 minutes.
6. Again, remove from heat and glaze with Percik sauce for the 3rd time and continue to cook for a final 5 minutes to finish the cooking. Ready to serve.

*flavour profile of this dish is more on the sweet side with a savoury balance

ZAKIAH OMAR & HANNO BAETHE

VEGAN SAMBAL

WITH KING OYSTER MUSHROOMS

KUIH BAKAR

MALAY-STYLE BAKED CAKE





MALAYSIA TRULY DELICIOUS

VEGAN MUSHROOM SAMBAL

ZAKIAH OMAR & HANNO BAETHE

Serves: 4

Preparation time: 40 minutes

Cooking time: 60 minutes



INGREDIENTS

Puree

500 g King Oyster Mushroom (or any firm mushroom like Shiitake or Portebello)

25 g chillies, soaked in boiling water for 40 minutes

150 ml water, for boiling chillies

Puree

100 g onions

40 g garlic

25 ml oil, to puree

100 ml oil, for sautéing

½ tsp salt

½ tsp tamarind concentrate

2 tBSP palm sugar

1 L water, for cooking

Extra bit of oil for sautéing the mushrooms

METHOD

1. Heat the 100 ml oil in heavy pan or wok and sauté the onion and garlic puree till aromatic.
2. Add the chili paste and continue to fry till crisp and fragrant.
3. Add 200 ml of the water and all other ingredients.
4. Bring to the boil.
5. Lower heat and simmer.
6. As the sambal thickens, keep adding a quarter of the rest of the water at intervals.
7. Check for the balance between sweet, sour and salt, and according to your taste.
8. Cook at low heat till deep red and very dry.
9. This could take several hours.
10. If you prefer more gravy, you can stop at an earlier stage.
11. Cut mushrooms in half then lengthwise into thin strips.
12. Heat some oil in a pan and sauté the mushrooms till cooked.
13. Add to the thick sambal.
14. Mix thoroughly and carefully.
15. Best to serve immediately with any type of rice or even with glutinous rice.
16. The sambal without the mushrooms keeps well in the fridge for days.
17. You can prepare in advance and use it when needed.
18. Also good on its own.



MALAYSIA TRULY DELICIOUS

KUIH BAKAR

ZAKIAH OMAR & HANNO BAETHE

Courtesy of Kalsom Taib and Hamidah Abdul Hamid from their book
"Malaysia's Culinary Heritage: The Best of Authentic Traditional Recipes"

Makes 24 when using normal-sized muffin pans

Preparation time: 20

Cooking time: 60 minutes



INGREDIENTS

4 pandan leaves, cut into pieces

250 ml water

275 g all-purpose flour

4 eggs

300 ml coconut milk

20 ml evaporated milk

250 g sugar

Pinch of salt

3 TBSP ghee

White sesame seeds

METHOD

1. Preheat oven to 200°C and heat the moulds.
2. Blend the 4 pandan leaves in 250 ml of water and strain to extract the juice.
3. Place the pandan juice, flour, eggs, coconut milk, evaporated milk, sugar and salt in a food processor and blend till fine and creamy.
4. Grease the heated moulds with ghee.
5. Pour the batter into the moulds, then sprinkle generously with sesame seeds.
6. Bake at 180°C for 40 minutes on top and bottom heat
7. Add another 5 to 10 minutes under top heat for a crusty top.
8. Dislodge the cakes using a knife.
9. Cool and serve.

The Kuih Bakar can be stored in the fridge for a few days or frozen for months.


Just reheat refrigerated ones in a microwave. Defrost frozen Kuih Bakar before reheating.

LIAM ZAINAL GHANI

ROTI JALA W/KARI AYAM

LACY PANCAKES WITH CHICKEN CURRY



 themuddledpantry





MALAYSIA TRULY DELICIOUS

ROTI JALA

LIAM ZAINAL GHANI

Makes 12 pancakes
Cooking time: 20 minutes



INGREDIENTS

Roti Jala:

150g white all-purpose flour
150ml coconut milk
1 egg
½ tsp salt
150ml water
Vegetable oil

METHOD

1. Combine the flour, egg, salt and coconut milk.
2. Gradually add the water, whisking till a smooth batter of pouring consistency forms. Rest for 15 minutes.
3. Heat a large non-stick heavy based pan over a medium heat. Pour in a touch of oil and then wipe it around the pan using either a brush or kitchen paper.
4. Place your roti jala ladle in a small bowl or dish. Pour in 2 TBSP batter and quickly bring the ladle over to the hot pan. Quickly spread the batter onto the pan in a smooth and assured circular motion, creating a web of batter.
5. After a few seconds, the batter will start to brown and come away from the pan. Flip the roti over and continue cooking on the other side until the roti is cooked through.
6. Once cooked, fold the roti jala in half and then in half a second time, creating a fan shape. Place the cooked roti jala on a plate and cover with a tea towel.
7. Wipe the pan clean, reoil and continue until all the batter is used up.
8. Before serving immediately, or reheat the roti jala in a steamer for 5 minutes.



MALAYSIA TRULY DELICIOUS

KARI AYAM

LIAM ZAINAL GHANI

Serves: 4

Preparation time: 10 minutes

Cooking time: 45 minutes



INGREDIENTS

Kari Ayam:

800g chicken thighs and legs, preferably with bone and skin (or boned thighs)

4 TBSP cooking oil

4 cloves

1 small star anise

4cm cinnamon stick

4 kaffir lime leaves (optional)

1 large potato, peeled and medium chopped

1.5 cup warm water

70ml coconut milk

1 tsp salt

Dash of ground white pepper (optional)

Spice Paste -

2-4 dried chillies, soaked in hot water

1 lemongrass, outer skins removed

½ white onion

1 red onion

2 garlic cloves

1-2 tsp chilli powder, preferably Kashmir

1 TBSP ground cumin

1 TBSP ground coriander

1 tsp ground fennel

1 tsp ground turmeric

METHOD

1. Spice Paste: Deseed the soaked chillies, then roughly chop along with the lemongrass, onions, and garlic. Place in a food processor along with some oil or water, and blend till very smooth. Decant to a bowl and stir in the ground spices. Leave to rest for 10 minutes.
2. In a pot or wok heat the oil on a medium flame, then add the cloves, cinnamon and star anise. Sauté for a couple of minutes, then add the spice paste. Sauté until it darkens and the oil separates – stir constantly to prevent the paste from burning.
3. Add the chicken and stir to coat in the paste. Cook until the flesh turns white.
4. Pour in the water. Add the lime leaves and potatoes. Bring to the boil, then reduce to a lively simmer. Cook for 30 minutes, or until the chicken is cooked through and the oil rises to the top.
5. Gently stir in the coconut milk. Season with salt and white pepper, then simmer for 5 to 10 minutes, or until the oil resurfaces.
6. Take off the heat and leave to rest for at least a couple of hours, but ideally overnight.
7. Reheat gently before serving with fresh white bread, roti jala, roti canai or rice.

MAZNA MERTEN

PENANG ASAM LAKSA

EASY PENANG LAKSA WITH SOUR FISH BROTH

PENANG ROJAK

FRUIT SALAD WITH FERMENTED PRAWN PASTE DRESSING





MALAYSIA TRULY DELICIOUS

PENANG ASAM LAKSA

MAZNA MERTEN

Serves: 4

Preparation time: 30 minutes

Cooking time: 30 minutes



INGREDIENTS

3 x 425g canned Sardines, omit tomato sauce
500g thick rice/laksa noodles (cooked according to packet instructions)

Paste (Blended) -

150g fresh red chillies (or dried chillies, soaked in warm water)
6 bird eyes chillies (optional)
200g onion (red or yellow, preferably sweet onion)
20g garlic
20g turmeric
30g galangal, skinned

Soup Base -

3 L water
3 stalks lemongrass, bruised (use only the white part)
1 stalk ginger torch (halved), optional
40g shrimp paste (lightly roasted), mashed
6 pcs asam keeping/gelugur (dried tamarind slices)
5 TBSP (60g) tamarind paste concentrated (or 4 TBSP tamarind pulp mix with warm water 200ml-strain)
3 sprigs laksa leaves (Vietnamese mint)

To season -

4 TBSP sugar, to taste
Salt to taste

Garnishings -

2 Cucumbers, julienned
2 Onions, thinly sliced
A bunch of fresh mint
200g Pineapple, cut into strips
2 Limes, quartered
2 chillies, sliced

METHOD

1. Bring water to boil, add soup base ingredients, followed by the blended paste and sardine. Simmer on medium heat for 30 min. Stir carefully, season with sugar and salt. Soup should taste sour, sweet and lightly spicy.
2. To serve, divide noodles into separate bowls. Pour the hot soup over the noodles. Place sardine on top of the noodle and garnish. Serve with a spoonful of black shrimp paste aka Hae Ko; this is optional. I normally keep the soup overnight and serve the next day for a better flavour. For garnishing, I like to add boiled egg.
3. Note: If using fresh mackerel, boil water with lemongrass. Add 1kg mackerel, boil for 5 minutes, and strain. Let it cool. Flake the fish meat, discard the bone and set aside. Then continue boiling the rest of the soup base ingredients.



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INGREDIENTS

Sauce -

5 TBSP sambal belacan

1 cup sweet soya sauce

1 cup brown sugar

3 TBSP Hei ko/ Petis (Black Prawn Paste), optional

5 pcs deep fried tofu, toasted until crispy and sliced

Cut into bite-size dpieces -

½ pineapple

1 green mango

1 cucumber

1 Cranny Smith apple (as alternative to Jicama/Yam Bean)

½ cup peanuts, toasted and crushed

1 TBSP sesame seeds, toasted

(Alternative)

For a quick no-cook rojak sauce -

1 TBSP sambal belacan,

1 TBSP sweet soya sauce

1 TBSP hoisin sauce

Sugar to taste

1 TBSP Hei ko/ Petis (Black Prawn Paste)

Combine the sauces and mix with the fruits.

METHOD

1. Mix sambal belacan, sweet soya sauce and brown sugar in a small pot.
2. Simmer on low heat, stirring well until sugar is dissolved. Let it cool down.
3. Place all fruits and tofu in a large bowl. Pour the sauce over and mix well. Sprinkle the peanuts and sesame seeds. Ready to serve.

Note:

1. To make sambal belacan, you need 5-10 fresh chillies, 1 tsp belacan and salt to taste.
2. Pound all together; lastly add juice from half a lime. Alternatively, you can buy Sambal Terasi or Sambal Oelek which is readymade.

ELIAS MORAD

CURRY LAKSA

WITH A EUROPEAN TWIST



Elias_lejonsson





MALAYSIA TRULY DELICIOUS

CURRY LAKSA WITH A EUROPEAN TWIST

ELIAS MORAD

Serves: 4

Preparation time: 20 minutes

Cooking time: 30 minutes



INGREDIENTS

Cooking oil
3 red onions
2 red peppers, chopped
Hand full shitake mushrooms
12 cloves garlic
2-6 fresh chilli
1 thumb-sized piece of ginger, peeled

2 TBSP malaysian curry powder
1 tsp tumeric powder
a pinch of cinnamon powder (or cinnamon stick)
1 TBSP dried shrimp
Some chilli powder

2 L stock or water
3 stalks lemongrass, bruised
Bunch of kaffir lime leaves
1 star anise
1 TBSP miso paste
1 TBSP tamarind paste/juice

400 ml coconut milk
Salt, chilli, sugar, soya sauce to taste

200g udon/ rice noodles, boiled & strained
Boiled egg
Prawns
Tofu
Cucumber, thinly-cut
Carrot, thinly-cut
Beansprouts
Coriander
Lime

METHOD

1. Start by roughly chopping the onions, peppers, mushrooms, garlic, chilli and ginger and then frying them in some oil until slightly browned.
2. Then add the curry powder, tumeric, cinnamon powder, dried shrimp, some chilli powder and saute until everything is browned.
3. Now, blend everything until really smooth (you can use some stock/ water to help).
4. Transfer everything to a pot, add your stock as well as the lemongrass, kaffir lime, star anise, miso, and tamarind paste. Bring it to a boil, stirring once in a while to keep it from burning. Reduce the heat and let it simmer for at least 30 minutes.
5. Add the coconut milk and perhaps more water to your preferred consistency.
6. Add more salt, sugar and chilli to taste.
7. Add noodles and your chosen toppings and serve.

ROSITA HEILEK & LEEZA YEO

MEE SIAM BERKUAH

SPICY VERMICELLI NOODLES WITH SAUCE



 RositaHeilek

 zaza_try



MALAYSIA TRULY DELICIOUS

MEE SIAM BERKUAH

ROSITA HEILEK & LEEZA YEO

Serves: 4

Preparation time: 20 minutes

Cooking time: 30 minutes



INGREDIENTS

Paste -

- 2 TBSP dried chilli paste
- 2 medium onions, quartered
- 4 garlic cloves
- 3 TBSP dried shrimps, rinsed and soaked to soften
- 2 TBSP fermented yellow beans

- 300g mee hoon (vermicelli), soaked in water
- 100g prawns, peeled and cleaned
- A handful beansprouts
- A handful garlic chives, cut into 3cm lengths

Gravy -

- 3 TBSP tamarind puree
- 300ml water
- Sugar to taste
- 2 TBSP fermented yellow beans
- 2 lemongrass, bruised (optional)

Garnishing -

- Tofu, cut into small cubes and fried
- Fried shallots
- Hard boiled egg
- Lime, quartered

Oil

- Sugar and salt to taste

METHOD

1. In a food processor, blend all paste ingredients until smooth. Add water if necessary.
2. Heat a wok on medium, add oil and fry the paste till the oil separates. Transfer half the paste to a pot for the gravy.
3. If using prawns, add the prawns to the wok. Fry till it is cooked. Salt to taste.
4. Add the noodles, mix well to incorporate all the paste, turn the heat to low.
5. Once noodles are cooked, add bean sprouts and garlic chives, stir quickly and turn the heat off.
6. To make the gravy, add water to the pot with half of the paste. Take it to a boil then simmer.
7. Add tamarind puree, fermented yellow beans, lemon grass (if using), sugar and salt. Let it boil and then simmer a further few minutes.
8. To serve, place some of the noodles in a bowl, pour some of the gravy over them, and garnish with tofu, egg, lime and fried shallots.

Note : Mee Siam gravy needs to be sweet and sour, so adjust the taste accordingly.

ELIAS MOHD & SALSABILA ABBAS

NASI DAGANG

STEAMED COCONUT RICE WITH FISH CURRY AND PICKLES



 [elceramic](#)

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MALAYSIA TRULY DELICIOUS

NASI DAGANG TERENGGANU

ELIAS MOHD & BELLA ABBAS

Serves: 4

Preparation time: 30 minutes

Cooking time: 90 minutes



INGREDIENTS

- A)
1 kg black tuna or similar, cut in 1 ½ cm slices
2 cups water
2 TBSP vinegar
1 TBSP salt
- B)
1 large red onion
6 shallots
2 cloves garlic
3 cm ginger
1½ cm galangal
A small piece of prawn paste
- C)
1 cup of oil
1 cinnamon
10 cloves
10 cinnamon
3 star anises
- D)
3 TBSP chilli paste
2 TBSP kerisik (browned coconut butter)
1 small piece palm sugar
2½ TBSP fish curry powder
2½ TBSP rempah Bunga Rose (Alternative combination of 1 TBSP coriander powder, ½ TBSP cumin powder, ½ TBSP fennel powder)
- E)
1 handful small red chillies
6 big red chillies
2 fresh tomatoes
300ml coconut milk
- F)
600 g basmati rice, soaked for 2 hours
100 g glutinous rice, soaked for 2 hours
2 pandan leaves, tied in a knot

INGREDIENTS (CONT'D)

- G)
½ cup of water
200 ml coconut milk
3 TBSP oil
1 TBSP sugar
2 tsp salt
6 shallots, finely sliced
3 cm ginger, finely julienned
- H)
Acar -
150 g pineapple, julienned
2 carrots, julienned
1 cucumber, julienned
1 red onion, sliced
3 TBSP vinegar
1½ TBSP sugar
A pinch of prawn paste
Salt
Coriander leaf

METHOD

1. Combine (A) in a saucepan and cook for 30 minutes, making sure the fish slices don't stick to the pan. Remove fish and set aside; keep the water for the next step.
2. Blend (B) into a smooth paste.
3. Heat oil and fry (C). Add (B) and (D) and continue to fry for about 7 minutes. Reduce heat, add (E) and continue stirring.
4. Add fish and water from the saucepan; season with salt to taste. Set aside.
5. Steam (F) until half-cooked. Add (G), mix well and steam until fully cooked through.
6. To make the acar, combine all ingredients and mix well; set aside for an hour before serving with rice and fish curry.



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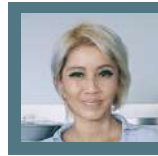
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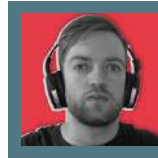
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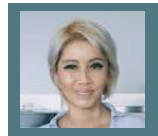
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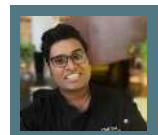
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