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15

Easy Recipes for
Breaking Fast

Q&A with
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On the cover: "Ikan Bakar"
Photo: Zaleha Olpin
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Ramadan Around The World

15 Recipes for Breaking Fast

My fondest memories of growing up in Malaysia tend to revolve around food, and this includes the array of culinary offerings during Ramadan, enjoyed by Malaysians of all faiths.

This year, during the month of Ramadan in April, our Masters of Malaysian Cuisine chefs will featuring some of these dishes through our Live series called Ramadan Around The World.

The cooking broadcasts are set to not only give those fasting a range of recipes that they can recreate once they break fast, but also to share authentic Malaysian flavours with people everywhere.



Jackie M.
Founder, Masters of Malaysian Cuisine

This issue of MOMC Magazine complements the cooking demonstrations we will be airing during Ramadan Around The World, and it contains 15 savoury snacks and main courses from the upcoming broadcasts.

We've picked some of the most popular dishes from past series, including recipes courtesy of Her Majesty Queen Azizah from her cookbook **Airtangan Tengku Puan Pahang** (available at CheMinahSayang.com), and we've added some new ones for your enjoyment.

Our next issue will cover 15 sweet snacks and desserts.

If you haven't already signed up to our Masters of Malaysian Cuisine (MOMC) community, make sure you do so at MalaysianChefs.com/JoinToday so you don't miss all our content, including getting our recipes, eMagazines and video links sent directly to your inbox.

Also in this issue of our MOMC eMag, we have a special foreword from MOMC founding member Chef Johari Edrus, and a Q&A with the latest addition to our extended MOMC@Heart family, Zakiah Omar and Hanno Baethe from daundaun.

Until next time,
Jackie M.

MalaysianChefs.com | JackieM.com.au

FOREWORD: JOHARI EDRUS

MasterChef Malaysia Judge, aka
Masters of Malaysian Cuisine's
"Papa Jo"

The holy month of Ramadan is the ninth month of the Islamic calendar and a time when many Muslims across the world fast during daylight hours for 29-30 days.

The Islamic calendar is lunar and so Ramadan falls at a slightly earlier time in the year each year. Ramadan is a very special time in Malaysia as over 60% of its population are Muslims.

Similar to other Muslim countries, the common practice is to fast from dawn to sunset. The pre-dawn meal before the fast is called 'Sahur', while the meal at sunset that breaks the fast is called 'Berbuka Puasa' or 'Iftar'.

Food is an important part of Ramadan. Apart from family and friends sharing and enjoying meals together, they love hosting the "rumah terbuka" (open house) and offering meals to the needy.

This time of the year, across the country, you will find Ramadan food markets offering a vast selection of Malaysian foods and delicacies.

Regardless of ethnic background and religion, Malaysians come together to enjoy the scrumptious foods offered.

During Ramadan 'Kuih', sweet or savoury cakes, are very popular, followed by snacks and main dishes. Masters of Malaysian Cuisine MOMC@Heart chefs have put together easy to prepare recipes for breaking fast.

'Selamat Berbuka Puasa'. Enjoy your breaking fast!



Q&A with daundaun

What or who is daundaun and where is it based?

daundaun is a part of the Berlin-based media company, mata-mata media, founded in 1993 by Zakiah Omar and Hanno Baethe. We cook and host thematic Malaysian cultural food experiences in our home and studio in Berlin like the Malay Wedding and Peranakan Dinner, the Malaysian Breakfast and the Malaysian High Tea. We even co-host Malaysian food and jazz events with musician friend Declan Forde, featuring international musicians.

daundaun, leaves in Bahasa Malaysia, seemed an appropriate name as it is just as much about the scents of Malaysian cooking as the taste. It is the whiff of banana and pandan, turmeric and lime leaves, all the different daun-daun that makes Malaysians think of good home cooking or street food.



daundaun also extends to our family in Malaysia. Zaki's brother Zaid, who did a short stint at a renowned studio here in Berlin, designed our logo and brand identity.

Her sisters Zawayah, with her managerial skills, and the late Zuraidah, writer and editor, have been very supportive and their opinions have guided us.

Her aunts Kalsom Taib and Datin Hamidah Ahmad, authors of the prize-winning cookbooks *The Johor Palate* and *Malaysia's Culinary Heritage*, have helped us a lot too



How did you start and what do you aim to achieve with your events?

In 2018, we had a client Madrabaz Gastro-Events, a company creating events that promoted Turkish food. The founders Gökçen Ceylan and Tali Akin wanted Berliners to learn more about Turkish art and culture through food. We wanted to do the same about Malaysia. After more than 30 years in Berlin, Zaki felt it was time, and Hanno was all for it. Hanno is a trained chef, and Zaki trained in her home kitchen under an amazing cook the late Uda and her mother. Hanno loved Uda's food. We dedicate all that we do to Uda, the beloved woman who cooked with love for the Omar family and its extremely extended family in Kuala Lumpur all her life.

We make it a point to tell the stories behind the dishes - their cultural and historical context, the Peranakan, the Bugis, Indian, Chinese, etc; the fusion and their colonial past, and personal stories from Zaki's family kitchen. We talk about the ingredients and the cooking methods. We paint a picture of what the Malay wedding is like whilst serving the Nasi Minyak, Rendang and Acar Rampai. The Malaysian High Tea and its origins with the spread including the Tembosa, Pulut Panggang, Malaysian Satay, Lepat Pisang and Kuih Koci. It's fun.



Who are your guests and how do you reach them?

We do have Malaysians come to their events, but the majority are non-Malaysians. Our first guests were three non-German, new Berliners who connected with us via Instagram. Joanne Wong, a Canadian, saw our posts and wanted to try our food. She brought two of her friends. The rest, as they say, is history. We are overwhelmed at how so many non-Malaysians, coming from everywhere, from Russia to America, love all the Malaysian dishes and sweets we put on the table. The reactions we get when they try our food for the first time is quite amazing.

At the moment, it is mainly by word of mouth, friends and friends of friends – that sort of thing. We don't host all the time. When we plan an event, we let people know through e-mail and other texting channels. Or those who already know about us, book.



Where is daundaun going?

We aren't quite sure where all this is heading. Both of us taught as professors in media design for many years. Maybe this is our next calling: to communicate Malaysian culture through food and storytelling here in the West.

Once things get more normal again, we plan to do Saturday pop-up events in our street-level studio space, which is rented out to their friends. Saturdays, the space is usually free and there is the bustling, very popular Kollwitzplatz Market just in front of it. The pop-up will have an exhibition-like character.

Our hope is, whatever, more here will know about Malaysia.



daundaun.com



daundaun



daundaun.berlin





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



DAVE MURUGAYA

Dave Murugaya aka Vegan Chef Dave is Malaysia's best-known vegan TV chef, with an online following in the hundreds of thousands. Dave is on a mission to create plant-based versions of everyone's favourite Malaysian hawker dishes.



chefdave_veganjourney





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_teah



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





ZALEHA OLPIN

Zaleha Olpin is known as "That Rendang Lady" from MasterChef UK and is an award-winning cookbook author.

She produces and distributes a range of Malaysian products including sambal and rendang paste under her label, "That Rendang Lady".



zaleha.olpin



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



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

Germany-based Rosita is the founder and president of the Malaysian Club Deutschland. Living abroad for over 30 years has taught Rosita how to cleverly adapt traditional Malaysian recipes using readily-available local ingredients to produce quick, easy and delicious meals.



RositaHeilek



LEEZA YEO

"Nature is already flavourful; cooking is about bringing out the best of those flavours."

Germany-based Leeza Yeo takes a no-nonsense and respectful approach to the art of cooking. Armed with an infectious smile, Leeza is unafraid to stamp her identity onto any dish she touches.



zaza_try



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





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



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



FAUZIA MAUNG KHUHRO

Fauzia Maung Khuhro truly realized her passion for cooking after retiring from her careers in education and broadcasting. Her dream venture Mong Chow was a food court restaurant inspired by her mother's delicious Burmese home-cooking - combined with her own travels, tastes and experiences.



RECIPES

Snacks & Starters:

Cucur Badak

Brinjal Raita

Idiyapam

Vegan Begedil

Laksa Lipat Gulung

Popiah Basah

Mini Murtabak

Roti John

Batang Buruk

Mains:

Sambal Telur Pecah

Crispy Dynamite Prawns

Udang Masak Lemak Putih

Ikan Bakar

Daging Dendeng

Ayam Lada Hitam



JACKIE M.

CUCUR BADAQ

SAVOURY SWEET POTATO DUMPLINGS
W/SPICY MINCED DRIED SHRIMP FILLING



 jackiemsydney





RAMADAN COLLECTION

CUCUR BADAQ

JACKIE M.

Serves: 4-6

Preparation time: 30 minutes

Cooking time: 30 minutes



INGREDIENTS

Dough:

500 g sweet potato, peeled and cut to chunks

7 TBSP plain flour

1 TSP salt

Filling:

3 TBSP dried shrimp, soaked and drained

1 onion, quartered

5 cloves garlic, peeled

4 TBSP oil

2 TBSP minced lemongrass (optional)

3 TBSP sugar

2- 3 TBSP chicken powder

2 TSP belacan powder (optional)

¾ cup dessicated coconut

1 TBSP crushed chilli flakes

Oil for deep frying

METHOD

1. Steam the sweet potato until soft, then mash. Leave to cool until it can be handled, then add the salt.
2. Add flour gradually, and knead until a soft dough is formed.
3. Combine the onion, garlic and dried shrimp in a food processor. Pulse until everything is minced.
4. Transfer the onion mixture to a saucepan and fry till most of the liquid has evaporated, then add the cooking oil.
5. Fry until the oil separates and onion mixture starts to caramelises. Add the remaining ingredients and fry until aromatic.
6. Leave the filling to cool, then press into 2 cm balls.
7. Divide sweet potato dough into 1½ TBSP portions.
8. Place dough in the palm of your hand. Flatten slightly, then make an indent in the centre.
9. Place the ball of filling in the indentation, then seal with dough.
10. Heat oil to between 160 - 180°C; deep fry the dough balls evenly, until they float to the top and are a light golden brown.
11. Drain on paper towels and allow to cool before serving.

FAUZIA MAUNG KHUHRO

BRINJAL RAITA

YOGHURT DIP WITH BRINJAL





RAMADAN COLLECTION

BRINJAL RAITA

FAUZIA MAUNG KHUHRO

Serves: 4

Preparation time: 30 minutes

Cooking time: 15 minutes



INGREDIENTS

2 to 3 large round brinjals
1 ½ cups of yoghurt, whipped (with salt to taste)
Red chilli powder, to taste

For tempering:

100 ml oil
2 level tsp cumin seeds
10 round dry red chillies

METHOD

1. Slice brinjals about ¼ inch size and soak in water for half an hour.
2. Dry brinjals on kitchen towel.
3. Brush some oil in a frying pan and shallow fry on low fire till both sides are done.
4. Place fried brinjal in a dish and cover with whipped yoghurt.
5. In the same frying pan heat oil and add cumin seeds and round dry red chillies be careful not to burn it.
6. Pour over yoghurt and sprinkle some red chilli powder.

VEGAN CHEF DAVE IDIYAPAM

RICE FLOUR SPRING HOPPERS (RECIPE BY H.M. QUEEN AZIZAH)

VEGAN BEGEDIL

SPICY POTATO & MINCE PATTIES





RAMADAN COLLECTION

IDIYAPAM

DAVE MURUGAYA

Recipe from Her Majesty Queen Azizah's Cookbook

Serves: 4

Preparation time: 10 minutes

Cooking time: 60 minutes



INGREDIENTS

250 gm rice flour, sifted

Grated coconut, without brown hull

Palm sugar, shaved

A pinch of salt

1 ¼ cup hot water

Banana leaves, softened and cut into circles

METHOD

1. Add the rice flour and salt into the mixing bowl.
2. Made a well in the middle, then gradually pour in a little hot water a little bit at a time. Stir to mix well.
3. Scoop the dough into the putu mayam mould and press it out in the a circular motion onto a banana leaf.
4. Arrange the string hoppers inside a steamer and steam for 10 to 15 minutes, or until cooked.
5. Serve string hoppers with palm sugar and grated coconut.



RAMADAN COLLECTION

VEGAN BEGEDIL

DAVE MURUGAYA

Serves: 12 pieces

Preparation time: 20 minutes

Cooking time: 15 minutes



INGREDIENTS

500g (4-5 whole) potatoes, peeled and cut 1/2 inch thick

150g "Phuture Daging" (or any meat replacement like mushrooms/soy chunks), minced

1 large onion, diced small

1 stalk of celery leaves, finely sliced

3 TBSP fried onions

1/2 tsp white pepper powder

1 red chilli, coarsely chopped (optional)

Salt, to taste

Vegan Egg Substitute:

4 TBSP chickpea flour

1 TBSP plain flour

1/3 cup water

Oil for frying

METHOD

1. Heat 2 TBSP cooking oil and sauté the onions until soft.
2. Add the minced "Phuture Daging" (or meat substitute of choice), and fry till cooked through. Season with a pinch of salt,
3. In a second skillet, heat about a cup of cooking oil.
4. Add the potatoes, and fry until golden brown and tender.
5. Remove the cooked potatoes and place in a large bowl. Whilst the potatoes are still hot, mash them till smooth.
6. Add the fried onions, celery leaves, "Phuture Daging" and white pepper powder. Season with salt to taste.
7. Take some of the dough and make a round ball, then flatten slightly, and arrange on a plate or tray.
8. In a mixing bowl, combine the chickpea flour, plain flour and water till it resembles the texture of beaten eggs.
9. Heat some oil in a pan, then dip the begedil patties in the "egg" mixture. Fry in hot oil until golden brown (wait until the bottom of the begedil becomes crispy before removing to avoid the patty from crumbling).
10. Garnish with sliced red chillies and a few extra celery leaves .

JOHARI EDRUS

MALAYSIA TRULY
DELICIOUS

LAKSA LIPAT GULUNG

ROLLED LAKSA



iamchefjo





RAMADAN COLLECTION

LAKSA LIPAT GULUNG

JOHARI EDRUS

Serves: 4-6

Preparation time: 20 minutes

Cooking time: 10 minutes



INGREDIENTS

- 1 packet edible rice paper (Round)
- ½ tsp red chilli (cut into matchstick-sized strips and chopped)
- 1 large Japanese cucumber (cut into matchstick-sized strips)
- 1 large pineapple (peeled and cut into matchstick-sized strips)
- 1 ea iceberg lettuce
- 2 cups rice vermicelli (boiled, strained and chilled)
- 200g sardine (cleaned and smashed coarsely)
- ¼ cup tamarind concentrate
- 1 tbsp shrimp paste (petis udang)
- 100g belacan (toasted and finely crushed)
- 1 bunch mint leaf
- 1 bunch daun kesum (laksa leaves) (thinly shredded)
- 1 bunch daun gajus (cashew nuts shoots) (thinly shredded)
- 3 Bunga Kantan (torch ginger) (thinly shredded)
- 1 big bowl of warm water, for dipping the rice paper

SOUR DIP

Ingredients

- ½ cup tamarind concentrate
- ¼ cup palm syrup
- 3 ea limau kasturi, (calamansi) squeeze for juice
- 1 tbsp belacan
- 3 tbsp shrimp paste (petis udang)

METHOD

1. Start by softening the rice paper sheets. Fill a large bowl with warm water.
2. Dip one rice paper very carefully and gradually for about 1 minute, until totally softened. Lay rice paper on a clean cloth.
3. Arrange about 4 beautiful mint leaves at the bottom of the rice paper. Top with a lettuce leaf, a spoonful of sardine, a small handful of vermicelli and a small handful of cucumber, pineapple, chopped chilli, shredded daun kesum and shredded daun gajus.
4. Top with sauce and a second lettuce leaf.
5. Always keep about 2 inches uncovered on each side. Fold uncovered sides inward, and then tightly roll the rice paper. Repeat with remaining ingredients.
6. Prepare the sauce: In a sauce a bowl, combine tamarind concentrate, palm syrup, limau kasturi juice, belacan and shrimp paste.
7. Mix well until all ingredients are completely combined. Keep in the fridge until required.
8. Serve your homemade spring rolls with the sauce and enjoy!

DEBBIE TEOH

MALAYSIA TRULY
DELICIOUS

POPIAH BASAH

PASAR MALAM-STYLE FRESH
SPRING ROLLS





RAMADAN COLLECTION

POPIAH BASAH

DEBBIE TEOH

Serves: 4-6

Preparation time: 30 minutes

Cooking time: 30 minutes



INGREDIENTS

FILLING:

- 2 TBSP cooking oil
- 2-3 cloves garlic, chopped
- 100 g small shrimps, peeled & marinated with some sugar
- 1 yam bean (approx. 480g)
- 45 g carrot
- 1 piece firm bean curd 'tahu keras', chopped
- 80 g long beans/French beans, sliced
- ½ TSP ground turmeric
- 1 TSP salt (or to taste)
- 1 TSP chicken stock granules
- 1 TBSP sugar (or to taste)
- 1 TSP ground white pepper
- 3 TBSP crispy deep-fried shallots
- 2 TBSP fried peanuts, crushed

POPIAH SKINS:

- 200 g plain flour
- ½ TBSP tapioca flour
- ½ TBSP rice flour
- 350 ml water

CHILLI SAUCE:

- 10 dried red chillies, soaked till tender
- 2 cloves garlic
- 100 g jaggery (or brown sugar)
- ½ TSP salt
- 20 ml white vinegar
- 100 ml water + 1 TBSP tapioca flour
- 2 TBSP crushed peanuts

METHOD

1. Filling: Shred/julienne the yam bean & carrots, wash till the water runs clear. Drain thoroughly.
2. Stir-fry the garlic with some cooking oil till fragrant. Add the marinated prawns and the rest of the ingredients (except the crispy shallot & crushed peanuts).
3. Sauté till the vegetables are tender, adding a splash of water if needed. Turn off heat, then add the crispy shallots & peanuts. Set aside to cool.
4. Popiah Skins: In a mixing bowl, combine the dry ingredients and water. Using a wire whisk, mix till smooth and then pass batter through a sieve to remove any lumps.
5. Heat a 9-inch non-stick pan on low heat, till just warm. Take the heated pan off the heat; using a brush, spread the batter thinly onto the pan.
6. Return pan to heat. Once the skin turns opaque, remove & place on a tea towel to cool.
7. Repeat till all the batter is used up. You should get around 12 skins.
8. Chilli Sauce: Using an electric blender, blitz the soaked dried chillies with the garlic & jaggery/brown sugar, with a splash of water.
9. Decant into a small pan, then add the tapioca flour/water mixture, along with the salt.
10. Once the sauce thickens, remove from heat & mix in ground peanuts. Set aside to cool.
11. Assemble the Popiah:
12. Lay a popiah skin on a clean plate/surface.
13. Spoon 2 TBSPs of the cooled filling in the centre, then roll into a cigar shape, tucking both sides under.
14. Serve with the chilli sauce drizzled over the top.

ROSITA HEILEK

MINI MURTABAK

THIN PANCAKES FILLED WITH SPICY
BEEF MINCE



 RositaHeilek





RAMADAN COLLECTION

MINI MURTABAK

ROSITA HEILEK

Serves: 4-6

Preparation time: 20 minutes

Cooking time: 30 minutes



INGREDIENTS

Filling:

500g minced beef (or minced chicken if preferred)

1 large onion - chopped

1 tsp garlic and ginger paste

3-4 green chillies - rough chop (optional)

1 TBSP meat kurma or curry powder

3 eggs - beaten

1 TBSP chopped coriander leaves (optional)

Vegetable oil

Salt for seasoning

Wrapper:

Large spring roll wrappers - thaw out if frozen

Pickled red onion as condiment:

Thinly slice red onions (I like using red onions because it has more flavor and slightly sweeter).

Put aside. Make a syrup with 1 tbsp sugar and little water and cool. In a separate bowl, put about 2 tbsp rice vinegar, add syrup and sliced onions. You can do this a day or 2 ahead. Taste must be sweetish and slightly sourish as a delicious side for the murtabak.

METHOD

1. Saute chopped onions in some veg oil, add garlic and ginger paste, when aromatic, add minced meat and brown.
2. Add kurma or curry powder and season to taste.
3. Add chopped chillies and coriander leaves if desired.
4. Once meat filling is cooked, add 2 TBSP of filling into a separate bowl with beaten eggs and mix well.
5. Lay out one spring roll wrapper on flat surface and scoop 2 TBSP of filling in the middle and fold into a square. Use a bit of the egg to glue sides so that filling stays in.
6. Brush non-stick pan or griddle with little veg oil and fry murtabak till golden brown on both sides, and egg/meat filling is set.
7. To serve, cut into 2 and a small spoonful of pickled onions on the side.
- 8.
9. TIPS: If you have remaining meat filling (without the beaten eggs), you can freeze them in a ziplock bag and keep for future use. Some times I add cubed potatoes to the meat for Aloo keema dish.

LEEZA YEO

ROTI JOHN

OMELETTE BAGUETTE SANDWICH



Zaza_Try





RAMADAN COLLECTION

ROTI JOHN

LEEZA YEO

Serves: 2

Preparation time: 10 minutes

Cooking time: 5 minutes



INGREDIENTS

Sauce

- 2 TBSP tomato ketchup
- 2 TBSP Lingam chilli sauce
- 1 tsp lime juice
- A little sesame seed for garnishing

Roti John

- ½ Baguette, sliced horizontally into 2
- 2 eggs
- 1 small onion, diced
- 1 green chilli, diced
- 1 stalk spring onion, sliced into rings
- 1 tsp cumin powder
- 80g minced beef
- Salt and white pepper to taste
- 1 TBSP vegetable oil

Some sliced cucumber to serve

METHOD

1. Heat a small pan with 1 tsp of oil. Fry the minced beef till it is cooked. Leave it to cool.
2. In the meantime, combine all the sauce ingredients together. Season with salt only if desired. Place it in a bowl.
3. In a bowl, add eggs, onion, green chilli, cumin, salt, pepper and beef. Mix well.
4. Heat a flat flying pan on medium heat. Brush some oil onto it.
5. Soak the baguette into the mixture. Then place it on the frying pan. Using a potato masher, apply a little pressure on the bread as you 'flatten' it. This will help to cook all the soaked egg mixture properly.
6. Turn the bread and do the same so the crust gets crispy.
7. Serve with cucumber and the sauce.

ELIAS MOHD

BATANG BURUK

SAVOURY CREPES WITH BEEF & POTATO



elceramic





RAMADAN COLLECTION

BATANG BURUK

ELIAS MOHD

Serves: 6

Preparation time: 10 minutes

Cooking time: 60 minutes



INGREDIENTS

400g beef
2 large potatoes, cut into small cubes
2 carrots, cut into small cubes
A handful of mushrooms, chopped
4 cm ginger, chopped
4 garlic cloves, chopped
1 red onion, chopped
2 red chillies, sliced
1 cup water
Salt to taste
3 TBSP oil

Wrapper:

1 ½ cup plain flour
1 egg
2 cups water
Pinch of salt

Sauce:

2 shallots, sliced
2 cloves garlic, sliced
2 cm ginger, sliced
60g butter
1 ½ TBSP plain flour

1 egg
Oil for deep-frying

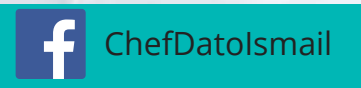
METHOD

1. Bring the beef to boil without cutting in 3 cups of water. Add 1 teaspoon of the 5 spices, salt and white pepper and a piece of crushed ginger. The beef should be well cooked until it can be finely shredded and the stock is half reduced.
2. For the filling, Add about 3 TBSP of oil in the wok and fry ginger, garlic and onion lightly. Add potato, carrot and mushrooms and shredded beef. Add a cup of water, salt and then close to let it simmer on medium fire.
3. For the wrapper, mix a cup and a half of plain flour, 1 egg and 70g melted butter. Add 2 cups of water and a pinch of salt. Mix well in the mixer. Use a flat pan and make a thin pancake as a wrapper.
4. Fill the wrapper with 2 TBSP filling and roll it tightly like spring roll. After that, dip in beaten egg and deep fry each of them until a nice golden brown.
5. To make the sauce, fry shallots, garlic and ginger slices with butter. Add 1 ½ TBSP plain flour and stir it as ragout. When it's nicely cooked add the left over stock. The texture should be thinner than yogurt.
6. Add chopped red chilli and some mushrooms.
7. Remove from heat and serve with the batang buruk.

DATO' ISMAIL AHMAD

SAMBAL TELUR PECAH

SCRAMBLED EGG SAMBAL





RAMADAN COLLECTION

SAMBAL TELUR PECAH

DATO' ISMAIL AHMAD

Serves: 4

Preparation time: 20 minutes

Cooking time: 10 minutes



INGREDIENTS

A handful of dried chillies
4 large onions
2 TBSP belacan (shrimp paste)
30g dried anchovies (rinse and dry)
4 medium eggs
2 - 3 TBSP tamarind juice
100ml vegetable oil
Salt and sugar to taste

METHOD

1. Remove seeds from the dried chillies then soak in hot water until softened. Rinse and squeeze out all the liquid.
2. In a blender, add in onion, chillies and belacan. Process till it becomes a paste.
3. Once oil in the wok is hot, fry the paste till the oil separates.
4. Add tamarind juice and dried anchovies; fry for 3 to 5 min.
5. Add salt and sugar to taste.
6. In a bowl, lightly beat the eggs. Make a well in the sambal, then pour the eggs in it. Let it cook a little before mixing it in the sambal. Cook for 2 minutes or until set.
7. Remove from heat and serve with rice.

RENE JUEFRI

CRISPY DYNAMITE PRAWNS





RAMADAN COLLECTION

CRISPY DYNAMITE PRAWNS

RENE JUEFRI

Serves: 2-3

Preparation time: 15 minutes

Cooking time: 15 minutes



INGREDIENTS

Crispy Prawns:

300 gm peeled medium sized prawns, tail on
1/2 cup plain flour/all purpose
1/2 cup cornflour
Salt & pepper, a pinch of each
4 cups cooking oil

Dynamite Sambal:

2 1/2 TBSP sambal (prepared prior), blended to a paste
2 TBSP Japanese mayonnaise
1 TBSP regular mayonnaise
1 spring onion, thinly sliced

Asian 'slaw:

25 gm red cabbage, shredded
30 gm carrot, shredded
2 leaves romaine lettuce, thickly sliced
1 spring onion, thinly sliced
Salt & pepper, a pinch of each

Crispy Ikan bilis Crumbs:

15 gm ikan billis (dried anchovy)

METHOD

1. Crispy Ikan bilis Crumbs: Fry the ikan billis (dried anchovy) until they are golden and crispy.
2. Drain on some kitchen paper and allow to cool.
3. In a food processor, pulse the fried ikan billis until a they form a course crumble. Set aside.
4. Crispy Prawns: In a bowl, combine both flours and a pinch each of salt & pepper. Season the prawns with salt & pepper, then lightly tossed the prawn in the flour mixture.
5. In a stable wok, heat the oil till it is hot enough for deep-frying. Add the prawns and fry till golden brown and crispy.
6. Remove and drain on kitchen paper.
7. Dynamite Sambal: In a mixing bowl, combine both mayonnaises, sambal, and spring onion.
8. Mix well, then set aside.
9. Asian 'slaw: In a mixing bowl, combine all the ingredients together (except for the salt & pepper).
10. Set aside and season just before serving.
11. Assembling the dish: In a mixing bowl, toss the crispy fried prawns with 3 TBSP of the dynamite sambal sauce.
12. Season the 'slaw and arrange on a serving plate.
13. Top the 'slaw with the tossed crispy prawns, then garnish a sprinkling the ikan bilis crumbs and a few slices of spring onion.
14. Serve immediately.

BOB ADNIN

UDANG MASAK LEMAK PUTIH

PRAWNS COOKED IN WHITE COCONUT SAUCE (RECIPE BY H.M. QUEEN AZIZAH)



edirule





RAMADAN COLLECTION

UDANG MASAK LEMAK PUTIH

BOB ADNIN

Recipe from Her Majesty Queen Azizah's Cookbook

Serves: 4

Preparation time: 10 minutes

Cooking time: 10 minutes



INGREDIENTS

800 gm freshwater prawns, cleaned but leave shells intact
40 gm lemongrass, bruised
50 gm shallots, thinly sliced
3 garlic cloves, thinly sliced
1 onion, quartered
30 gm ginger, julienned
10 red chillies, quartered and seeded
2 fresh turmeric leaves, shredded
3 sprigs sweet basil, leaves only
500 ml coconut milk
Salt to taste

METHOD

1. To a wok, add all the ingredients to the coconut milk, except the prawns, chillies, sweet basil and salt.
2. Simmer over low heat until liquid come to a boil.
3. Stir constantly to keep the oil from rising to the surface.
4. Add prawns. When cooked, the prawns will turn pink.
5. Season to taste.
6. Lastly, add chillies and sweet basil just before removing from the heat, to keep it looking fresh and prevent wilting.

ZALEHA OLPIN

IKAN BAKAR

GRILLED SPICED SEABASS



That Rendang Lady





RAMADAN COLLECTION

IKAN BAKAR

ZALEHA OLPIN

Serves: 4

Preparation time: 10 minutes

Cooking time: 30 minutes



INGREDIENTS

2 whole seabass, or any fish you prefer
1 tsp salt
1 tsp ground turmeric

2 TBSP vegetable oil

Spice Paste:

10 dried chillies or 3 TBSP chilli paste
3 garlic cloves
2 cm ginger
2 cm galangal
1 cm turmeric root, or 1 TSP ground turmeric

Seasoning:

1 TBSP sugar
Half cup coconut milk
4 to 5 lime leaves, thinly sliced

METHOD

1. Gut, clean and score on both sides of the fish. Rub the fish with the ground turmeric and salt, set aside for 10 to 15 minutes
2. For the spice paste, soak the dried chillies in hot water till soft. Combine the spice paste ingredients and pound them into a coarse paste. (I used pestle and mortar, but you can also use a hand blender).
3. On a medium flame, heat the vegetable oil in a deep wok or frying pan. Once hot, sauté the spice paste till fragrant and the oil separates. Add a little water if it becomes too dry.
4. Add in the sliced lime leaves, coconut milk, sugar and a little salt. Cook till it resembles a thick paste. Let cool before rubbing it over the fish.
5. Heat up the same pan, cook the fish on each side for four minutes, or till cooked through. Alternatively, cook under a grill or over coals till cooked through.
6. Serve immediately

ZAKIAH OMAR & HANNO BAETHE

DAGING DENDENG

SPICY BEEF JERKY



daundaun.berlin





RAMADAN COLLECTION

DAGING DENDENG

**ZAKIAH OMAR &
HANNO BAETHE**

Recipe from Malaysia's Culinary Heritage by
Kalsom Taib and Hamidah Abdul Hamid

Serves: 4

Preparation time: 30 minutes

Cooking time: 120 minutes



INGREDIENTS

500 g beef tenderloin
1 cup sweet thick soy sauce

Grind to a paste

1 onion
2 cloves garlic
1 cm ginger
40 g dried chilies, washed and soaked in hot water till soft

1 tsp ground black pepper
60 ml concentrated tamarind juice
Salt to taste

100 ml cooking oil

METHOD


1. Place entire piece of beef in a pot with boiling water just covering it. Simmer for 1 to 1½ hours or till tender. Remove from water and let cool. You can use the broth for soups.
2. Thinly slice the beef. Pound each piece till very flat. Putting the meat under cling film to pound helps.
3. Place in a bowl. Marinate the beef pieces in the thick soy sauce for about 10 minutes.
4. Heat oil in a wok and fry the beef a little at a time till slightly crispy. Return to the bowl.
5. Leave some oil in the wok and sauté the spice paste till aromatic.
6. Add pepper, tamarind juice and salt to taste.
7. Stir-fry the fried beef slices in the sauce until well combined.
8. Best with steamed white rice, nasi impit or pulut kunyit.

LIAM ZAINAL GHANI

AYAM LADA HITAM

BLACK PEPPER CHICKEN



 themuddledpantry





RAMADAN COLLECTION

BLACK PEPPER CHICKEN

LIAM GHANI

Serves: 4-6

Preparation time: 15 minutes

Cooking time: 30 minutes



INGREDIENTS

4 chicken breasts, on-the-bone with skin
1/4 tsp ground white pepper
1 tsp salt
4 TBSP cooking oil
1 cup warm water
1 TBSP cumin seeds
1/2 TBSP fennel seeds
1 - 2 tsp whole black peppercorns
4 cm fresh ginger, grated
5 - 6 large garlic cloves, crushed

Garnish:

1 spring onion, sliced
1 red chili, sliced

METHOD

1. Cut your chicken breasts into 3 pieces each, then season with salt and ground white pepper. Set aside at room temperature.
2. Dry-roast the cumin, fennel and black peppercorns till fragrant. Leave to cool before grinding to a powder.
3. Place a large wok over a medium heat, and then add the oil.
4. Place the chicken pieces skin-side down and cook for a couple of minutes till golden.
5. Remove the chicken, add the grated ginger and crushed garlic to the oil.
6. Fry the garlic and ginger for a minute and then return the chicken pieces to the wok - stir-fry for about 8 minutes.
7. Add the ground spices and continue to cook for another 10 minutes on a medium heat. Stir the meat often, making sure to turn the pieces in the spiced oil.
8. Add the warm water and bring up to a boil. Cover with a lid and cook for 5 minutes.
9. Remove the lid and continue frying until most of the water evaporates, the meat cooks through, and the spiced oil coats the chicken - this should take another 10 minutes.
10. Garnish with sliced spring onion and red chilies.



MEDIA RELEASE

25 March 2022

The Masters of Malaysian Cuisine Are Celebrating Ramadan Around The World In 30 Days

Ramadan is almost upon us and the Masters of Malaysian Cuisine (MOMC) are starting the journey by hosting a series of virtual cooking demonstrations. For the month of April 2022, MOMC will broadcast live every Sunday from 4pm Malaysian time.

Each cooking session will be streamed across a variety of social media channels like Facebook, YouTube and Twitch. These sessions feature chefs from the MOMC and our guests, including diplomats from embassies around the world. Links to watch each session will be sent out 24 hours before airtime.

The first session will be streamed on Sunday, the 3rd of April. Each dish will take no more than 30 minutes to prepare and will feature readily-available ingredients that viewers can source in their areas. Each segment will also include a quick Q&A with guests, chefs and personalities.

Some of the confirmed participants include the Masters of Malaysian Cuisine chefs and representatives, as well as ambassadors and diplomats from Malaysian embassies and consulates in Australia, Peru, Serbia, Sweden, Finland, Beijing, South Africa and more.

The series will include two complementary eCookbooks that contain recipes broadcasted and shared during each cooking demonstration. The first eCookbook will be shared before the series starts and the second one will follow during Ramadan.

For more information about the Ramadan Around The World series, feel free to reach out to Jackie M at jackie@jackiem.com.au or +61 (0) 425 797 718.

ENDS



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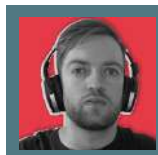
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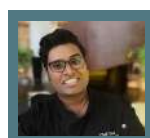
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