

KONG HEI FAT CHOY

In partnership with:



Malaysia



CHINESE NEW YEAR 2022 EDITION

Featuring:

16

CNY RECIPES



Photo of Nyonya Vermicelli by Debbie Teoh

From the following MOMC & MOMC@Heart chefs:

**Debbie Teoh | Dato' Ismail | Jackie M. | Zaleha Olpin
Zakiah Omar | Salsabila Abbas | Mazna Merten
Sebastian Moh | Leeza Yeo | Rosita Heilek | Liam Ghani**

January 2022 MOMC eMagazine #15 @malaysianchefs

MALAYSIA

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2022: Year Of The Tiger



Welcome to the Chinese New Year edition of our Masters of Malaysian Cuisine eMagazine!

As most overseas Malaysians will confirm, one of the best memories about growing up in Malaysia is of all the different races coming together to celebrate the biggest ethnic festivals of the year. Each festival showcases elaborate culinary offerings, and Chinese New Year is no different.

This issue contains a mix of recipes from our Chinese New Year live series which we ran last year, along with new ones by our MOMC and MOMC@Heart cooks and chefs. I hope you get much enjoyment from attempting these dishes as you celebrate Chinese New Year with your family and friends.

Wherever you are, our MOMC and MOMC@Heart chefs would like to wish you a very happy and prosperous Chinese (Lunar) New Year, and let's all look forward to when we can travel and celebrate this and all other auspicious seasons in Malaysia itself.

Until next time,
Jackie M.



Jackie M.
Founder, Masters of Malaysian Cuisine





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



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](https://www.instagram.com/debbie_teoh)



DATO' ISMAIL

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](https://www.facebook.com/ChefDatoIsmail)





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



ZAKIAH & HANNO

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. She's truly passionate about sharing her love of Malaysian cuisine with people around the world.



BellaPasticeria



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

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



SEBASTIAN MOH

Sebastian was born in Batu Pahat, Malaysia and works as a personal chef based in Louisville, Kentucky. An acclaimed ceramist, Sebastian marries his love for cooking with exquisite tableware to create a unique dining experience for his clients and guests.



sebastianmoh



PAUL GRAY (Honorable Mention)

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 video editor for Street Food Journeys and he creates and maintains the websites and other online platforms connected to MOMC.



paulgray.online



RECIPES

Debbie Teoh:
Nyonya Vermicelli
Pangat

Jackie M:
Easy Yee Sang
Chilli Crab

Crab with Salted Egg Yolk Sauce

Liam Ghani:
Bak Kwa

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Prosperity Chicken

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Mapo Tofu
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Rosita Heilek:
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Snowball Prosperity Cookies

DaunDaun.Berlin:
Kuih Lapis
Pineapple Tarts



DEBBIE TEOH

NYONYA VERMICELLI

PENGAT



 [debbie_teah](https://www.instagram.com/debbie_teah)



NYONYA VERMICELLI

DEBBIE TEOH

Serves: 4-6

Preparation time: 15

Cooking time: 20 minutes



INGREDIENTS

400 g dried vermicelli, soaked till tender in cool tap water & drained
5-6 TBSP cooking oil
3 heaped TBSP "taucheow" fermented yellow beanpaste
50 g ginger, julienned
6-8 large dried shitake mushroom, sliced thinly
5 pieces firm white tofu, julienned
180 g carrots, julienned
250 g choy sum, sliced into 2.5cm lengths
200 g cabbage, sliced
100 g beansprouts

Seasonings:

1 cube mushroom stock cube OR
1 heaped tsp mushroom powder
2 heaped TBSP vegetarian oyster sauce
3 TBSP light soya sauce
1/2 tsp dark soya sauce
1/2-1 tsp ground pepper
1 tsp sugar
150 ml - 200ml water or more as needed

Sauce:

5 large fresh red chillies
3 bird's eye chilly
2 heaped TBSP "taucheow" fermented yellow bean paste
5-6 TBSP kalamansi lime juice or more to taste

Salt & sugar to taste

METHOD

Vermicelli

1. Soak the dried noodles until it softens, drain in a colander.
2. In a bowl, combine seasoning ingredients together, set aside.
3. Heat oil in a wok/ pan, sauté the ginger until fragrant and light browned. Toss in mushroom, tofu and sauté over high heat for a few seconds.
4. Add in the carrots, cabbage, choy sum stems, seasoning ingredients, let it simmer awhile. Add in the soaked vermicelli, and let it simmer further.
5. Add the choy sum leaves, adjust seasonings to taste & turn off heat.
6. Toss in the bean sprouts & plate immediately.
7. Garnish with shredded cucumber & coriander leaves.
8. Serve immediately with the accompanying sauce.

Sauce

1. Place all ingredients into an electric blender & blend till fine. Adjust salt & sugar to taste.



PENGAT

(SWEET POTATO AND TARO IN COCONUT MILK)

DEBBIE TEOH

Serves: 6

Preparation time: 20 minutes

Cooking time: 60 minutes



INGREDIENTS

100 gm yellow sweet potato
100 gm white sweet potato
100 gm purple sweet potato
200 gm yam/taro

Gravy/Sweet Broth

180-200 mg Gula Melaka/palm sugar syrup
500ml water
500ml thick coconut milk
2 pandan leaves, washed & knotted
6 bananas, preferably pisang raja or pisang berangan
Pinch of salt

Tapioca Flour Jelly

100 gm tapioca flour
120 ml boiling hot water
Green food colouring
Red food colouring

METHOD

1. Peel and cut sweet potatoes into small diamond shapes. Rinse, then steam them separately until tender, but not mushy.
2. Bring the water and Gula Melaka to a boil, then pass through sieve into another, larger pot.
3. Add the steamed sweet potatoes & yam, coconut milk and banana.
4. Bring to a boil, add the cooked tapioca jelly; quickly turn off heat to prevent coconut milk from splitting.
5. Serve either warm or chilled

Tapioca Jelly

1. Place the flour in a mixing bowl, quickly add just enough boiling water to bind it into a dough using a pair of chopsticks/spatula.
2. Divide dough into 2 portions, colour one green & the other red
3. When dough is cool enough to handle, roll it out into a long thick cylindrical string on a well-floured surface & snip it using a pair of scissors.
4. Bring a pot of water to a boil, drop the cut tapioca jelly dough.
5. Let it boil till translucent & it floats to the surface
6. Scoop out & place into a cool bowl of water till needed.

JACKIE M. EASY YEE SANG CHILLI CRAB CRAB WITH SALTED EGG YOLK SAUCE



 jackiemsydney





EASY YEE SANG

(CHINESE NEW YEAR RAW FISH SALAD)

JACKIE M.

Serves: 4

Preparation time: 20 minutes

Cooking time: 5 minutes



INGREDIENTS

For the sauce:

- ½ cup apricot jam or marmalade
- ½ cup plum sauce
- ½ TBSP hoisin sauce
- 3 TBSP lemon or lime juice
- 1 TBSP sesame oil
- 3 TBSP crunchy peanut butter
- ½ cup water

For the crisps:

- 10 pieces wonton wrappers, thinly sliced
- 1 cake dried vermicelli, broken into pieces.
- 1 TBSP pandan concentrate
- Oil for deep-frying

Other ingredients:

- 2 TBSP pickled ginger, thinly sliced
- 1 TBSP sesame seeds, toasted
- 1 cup pomelo or grapefruit pulp, separated
- 1 carrot, finely grated
- 120g daikon, finely grated
- 200g raw salmon, thinly sliced

METHOD

1. Combine sauce ingredients in a saucepan.
2. Bring to a simmer, mix well, then remove from heat.
3. Allow to cool before using.
4. Heat oil to 170°C.
5. Fry wonton wrappers in batches; remove with a slotted ladle, drain on paper towels and allow to cool.
6. Toss dried vermicelli with pandan concentrate, mix well.
7. Fry in batches, remove and drain on paper towels.
8. Assemble ginger, pomelo, cartoon, daikon, wonton wrapper crisps, vermicelli crisps and raw salmon on a large plate.
9. Sprinkle with sesame seeds, then drizzle some sauce on top.
10. Toss with chopsticks, then serve.

"This is a simplified version of a Chinese New Year-specific dish which I'm told originated in my hometown of Seremban and which is featured on Chinese restaurant menus during the festive season in Malaysia and Singapore. I used to make and sell the elaborate version at my restaurant, I've tweaked the recipe to make it much more accessible for you to try at home."

Jackie M.



CHILLI MUD CRAB

JACKIE M.

Serves: 4

Preparation time: 10 minutes

Cooking time: 20 minutes



INGREDIENTS

1 kg crab, cleaned and quartered
2 eggs
¼ cup tapioca/corn starch
1 brown onion
10 cloves garlic
5 large chillies
4 slices ginger
2 TBSP ketchup
3 TBSP sugar
1 TBSP lemon juice/tamarind extract
2 tsp chicken powder
Dash of soya sauce (optional)
4 cups water
1 TBSP potato/tapioca/corn starch + 2 TBSP water

METHOD

1. Heat oil for deep-frying.
2. Crack eggs and separate one yolk. Coat crab pieces in the egg yolk followed by tapioca starch.
3. Fry in oil for 1 minute, then remove and drain.
4. Combine onion, garlic, chillies and ginger in a food processor and mince.
5. Transfer spice mix into a pan and fry for a minute to remove the moisture, then add 3-4 Tbsps oil.
6. Saute for 5-10 minutes or until oil separates. Add ketchup, sugar, lemon juice (or tamarind extract), chicken powder and water and bring to a simmer.
7. Add crab, cover and cook until done (a minute or two depending on size).
8. Remove crab pieces and place in serving dish.
9. Thicken sauce with potato starch & water mixture. Turn off the heat, then add beaten egg in sauce and swirl in one direction gently to create a runny egg sauce texture.
10. Pour sauce over crab and serve.



CRAB WITH SALTED EGG YOLK SAUCE

JACKIE M.

Serves: 4

Preparation time: 30 minutes

Cooking time: minutes



INGREDIENTS

1kg crab pieces
1 egg
3 TBSP tapioca starch
Oil for deep-frying
Yolks from 3 salted eggs, cooked
1 tsp sugar
½ tsp chicken powder
Some curry leaves
¼ tsp chilli powder or 2 tsp sliced bird's eye chillies (optional)
2 TBSP butter
200ml evaporated milk or fresh milk


METHOD

1. Heat oil in deep wok to about 180°C.
2. Drench crab pieces first in egg, then in tapioca starch.
3. Deep-fry for about 2 minutes or until just cooked through.
4. Remove oil from wok.
5. Mash cooked salted egg yolks in food processor or with fork.
6. Transfer into wok with butter and cook for 1 minute.
7. Add curry leaves and chilli (if using) and fry a further 30 seconds.
8. Add sugar, chicken powder and milk.
9. Blend with stick blender to achieve a smooth consistency (optional).
10. Bring to a low simmer, transfer crab pieces into wok and coat well with sauce.
11. Remove and serve.

LIAM ZAINAL GHANI

CHICKEN BAK KWA



 [themuddledpantry](https://www.instagram.com/themuddledpantry)



CHICKEN BAK KWA

(BARBECUED MINCED MEAT SLICES)

LIAM GHANI

Makes approx. 24 slices

Preparation time: 60 minutes

Cooking time: 45 minutes



INGREDIENTS

1/2 cup castor sugar
2 TBSP fish sauce
1.5 TBSP light soya sauce
2 tsp dark soya sauce
1 TBSP hoisin sauce
1/2 tsp ground white pepper
2 TBSP Chinese 5-spice powder
2 tsp sesame oil
1/2 tsp red food colouring (omit if desired)
500g minced chicken breast
500g minced chicken thigh
1/4 cup honey, maltose, Golden Syrup
Vegetable Oil
Kitchen Paraphernalia
Wire racks approx. 300x200cm
Wax or Parchment Paper
A rolling pin
A kitchen blowtorch (optional)

METHOD

1. Combine all the ingredients (except the chicken, honey/maltose/golden syrup and oil) in a large mixing bowl.
2. Add the chicken and mix thoroughly with a large metal spoon until the "seasoning" is evenly distributed - this will take a fair few minutes, so persevere.
3. Cover the mixing bowl with cling-wrap and refrigerate for a few hours or overnight.
4. Preheat the oven to 100°C.
5. Cut 2 pieces of wax paper slightly larger than your wire rack. Place one sheet on a flat working surface (shiny side up) and place 200g of the meat mixture in the centre.
6. Cover with the second sheet of wax paper (shiny side down) and, using a rolling pin, gently spread the meat mixture to about 3mm.
7. The layer of meat should be rectangular and just slightly larger than the wire rack (the meat will shrink when cooked). Continue the process until you have used up all the meat.
8. Gently peel off the top sheet of wax paper from the flattened meat. Lightly brush the wire mesh and meat with vegetable oil.
9. Place the wire rack over the meat mixture and then flip it over. Carefully peel off the remaining wax paper
10. Bake the meat in the preheated oven for 15 minutes, then increase the temperature to 180°C and bake for a further 15 minutes.
11. Once cooked, take the bak kwa out of the oven and reduce the heat back to 100°C (in preparation of the next batch)
12. In the meantime, brush the cooked bak kwa with the maltose/honey/golden syrup.
13. Using your blowtorch, scorch the meat until lightly charred. If you don't have a blowtorch, delay reducing the oven's heat and return the meat for an additional
14. 10-15 minutes, until the edges start to char slightly
15. Cut the bak kwa into the desired size and cool on wire rack. Store in the refrigerator (in an air-tight container).

DATO' ISMAIL AHMAD

PROSPERITY CHICKEN



 ChefDatolismail





PROSPERITY CHICKEN

DATO' CHEF ISMAIL AHMAD

Serves: 4 - 6

Preparation time: 90 minutes

Cooking time: 30 minutes



INGREDIENTS

1 whole chicken
4 TBSP ghee
½ cup cooking Oil
1 TBSP lime juice
½ tsp nutmeg powder
350ml coconut milk
150ml water
1 TBSP chicken stock
Salt and sugar to taste

Paste Ingredients (fry w/o oil, grind finely):

½ TBSP fennel
1 TBSP cumin
1 TBSP coriander
1 pc cardamom
3 pcs star anise
½ inch cinnamon stick
1 pc clove

Blended Ingredients:

100 gm red onion
50 gm garlic
50 gm ginger
20 pcs dried chillies
4 pcs candlenut
50 gm fried onion

Sliced Ingredients:

2 ½ cm ginger
2 ½ cm galangal
8 pcs red onion
6 cloves garlic

METHOD

1. Heat both ghee and cooking oil, fry the sliced ingredients for around 3 mins.
2. Add in blended ingredients and saute till fragrant.
3. Add in the paste ingredients and continue cooking till the oil separates.
4. Put in water, coconut milk, lime juice, chicken stock, salt and sugar to taste.
5. Boil the chicken until the sauce is reduced and the chicken is partially cooked.
6. Remove and place the chicken on a tray and grill in a preheated 150'C oven for 45 mins or till it is cooked through.

SEBASTIAN MOH

MAPO TOFU

CUMIN LAMB



 [sebastianmoh](https://www.instagram.com/sebastianmoh)





MAPO TOFU

(SPICY TOFU & MINCED BEEF STEW)

SEBASTIAN MOH

Serves: 2

Preparation time: 10 minutes

Cooking time: 30 minutes



INGREDIENTS

1 block of soft tofu 14oz (396 gm), cut into 2 cm cubes, soaked in lightly-salted hot water for 3 minutes, drained
½ cup ground beef
½ TBSP minced garlic
1 TBSP minced shallots
¼ tsp toasted Sichuan peppercorn powder
¼ tsp Sichuan chili powder
2 TBSP minced scallion (white part)
1 tsp fermented black bean, coarsely chopped
1 TBSP Pixian Doubanjiang, finely minced.
One stalk garlic shoots, or spring onion, cut into 1 ½ to 2 inches long.
1 tsp Sichuan style chili oil.
½ tsp Sichuan peppercorn oil (optional)
¾ cup chicken stock, or beef stock, or water
Cornstarch slurry (1 ½ TBSP cornstarch + 1 ½ TBSP water)
Pinch of MSG (optional)

Notes:

Any fermented bean paste can be use if Pixian Doubanjiang is not available. Some bean paste are sweeter or saltier, some are spicier; adjust seasoning accordingly.

METHOD

1. Heat 2 TBSP vegetable oil in a deep pan or wok on medium high, add the ground beef and sauté with soy sauce and pinch of sea salt. Once cooked, remove half the beef and set aside.
2. Add the minced shallots and half the minced scallion to the wok and continue to sauté the remaining beef until onions start to brown.
3. Add in Pixian Doubanjiang, sauté till red oil forms.
4. Add in minced garlic, Sichuan chili powder, lightly sauté. Add a few drops of soy sauce, then pour in stock and add tofu.
5. Bring to a boil, add fermented black bean, the reserved cooked ground beef; stir in 1/3 of the corn starch slurry.
6. Bring to a boil, then add another 1/3 of corn starch.
7. Add minced scallions and garlic shoots and allow to return to a strong simmer.
8. Finally, add the remaining corn starch, simmer for a few minutes before finishing off with the Sichuan peppercorn oil, a pinch MSG (optional) and more chili oil if needed.



CUMIN LAMB

SEBASTIAN MOH

Serves: 2

Preparation time: 10 minutes

Cooking time: 20 minutes



INGREDIENTS

300g boneless lamb leg or shoulder, diced
Hand full of cilantro, stems sliced and leaves cut into 2-inch lengths
1 small red onion, minced

Marinade

1-inch piece of ginger, grated
1 tsp light soy sauce
1 tsp sea salt
1 TBSP cornstarch
1 TBSP cooking oil

2 TBSP chili powder, toasted
2 TBSP cumin seeds dry-roasted until golden brown & crispy

Oil for frying

METHOD

1. Add a little water to grated ginger, extract juice. Combine ginger juice with rest of the marinade ingredients, add lamb and set aside.
2. Heat 2 cups cooking oil, flash-fry lamb in small batches (about 4 minutes) until edges are lightly-browned. Drain and set aside.
3. In a separate pan, heat 1 1/2 TBSP cooking oil, fry minced red onion until browned.
4. Add 1 tsp light soya sauce and lamb cubes; toss, then add sliced cilantro stems, 2 TBSP toasted cumin seeds, pinch of salt and toasted chilli powder; mix well.
5. Transfer onto plate of cilantro leaves; serve.

Special notes:

- Take special care when toasting cumin seeds - be patient, slowly toasting them till crispy golden brown; it will give out a wonderful nutty taste and crispy texture.
- Use a combination of coarse and fine chilli powder for additional depth of flavour.

MAZNA MERTEN

FORTUNE STEAMED FISH



MaznaFoodie





FORTUNE STEAMED FISH

MAZNA MERTEN

Serves: 4

Preparation time: 30 minutes

Cooking time: 30 minutes



INGREDIENTS

1 x 600- 800g whole white fish, gutted and descaled (sea bass, red snapper, tilapia)

3 TBSP salt (to sprinkle on both sides of fish)

3 TBSP Shaoxing cooking wine (substitute with rice vinegar or non-alcoholic Mirin)

5 slices fresh ginger (to place on top of the fish during steaming)

5 slices fresh ginger, julienned

½ half cup cilantro, chopped

4 stalks spring onion, white part julienned, green part lightly bruised

**Julienned ginger, spring onion, cilantro to be soaked in ice-cold water to keep fresh. Strain before using.

Flash fry:

5 TBSP vegetable oil

3 slices fresh ginger

Sauce:

3 TBSP light soya sauce

1 TBSP brown sugar (if using non-alcoholic Mirin, ½ tsp)

METHOD

1. Clean the fish and pat dry with paper towels. With a knife, score diagonally (1.5cm apart) on both sides of the fish. Brush Shaoxing wine all over the fish before sprinkling salt. Leave to marinate for at least 30 mins.
2. Place the fish on top of the bed of bruised spring onions. Insert sliced ginger into the slits.
3. Steam the fish with a covered lid for 10-15 mins.
4. Turn off the heat, remove the lid and let it rest for another 3 mins. The meat at the slits should be opaque down to the bone.
5. Remove fish from the steamer, drain excess water from the plate and discard the spring onion and ginger. Top the fish with the ingredients that were soaked in iced water.
6. Heat oil in a small pan and fry the sliced ginger till sizzling. Remove from heat and pour the oil over the fish. Finally, whisk soya sauce and sugar. Spoon the sauce over the fish and serve immediately.
7. Optionally, the sauce can be served as a dip.

ROSITA HEILEK

QUICK, EASY & DELICIOUS PRAWNS



RositaHeilek



QUICK, EASY & DELICIOUS PRAWNS

ROSITA HEILEK

Serves: 4 - 6

Preparation time: 10 minutes

Cooking time: 10 minutes



INGREDIENTS

QED Prawns , Style 1

- 300g Prawns
- 1 TBSP turmeric powder
- 1 tsp chilli flakes
- 1 TBSP chopped garlic
- Salt to taste
- 3 TBSP vegetable oil

QED Prawns, Style 2

- 300g Prawns, remove shell and veins
- 2 TBSP light soya sauce
- 1 TBSP sesame oil

Potato Flour or Rice Flour

- 1 onion, sliced
- 2 red chillies, sliced
- 4 TBSP vegetable oil

METHOD

QED Prawns, Style 1

1. Marinate prawns with turmeric and salt for 2 minutes.
2. Heat oil, add marinated prawns, fry till it's cooked.
3. Add in garlic, stir fry quickly and sprinkle with chilli flakes.

QED Prawns, Style 2

1. Marinate prawns with soya sauce and sesame oil.
2. Put flour in a plastic bag, add the marinated prawns. Shake the bag to coat the prawns.
3. Remove excess flour and fry in a single layer till prawns are cooked through. Remove.
4. In the same pan, fry onion and chilli for around 2 mins. Sprinkle over the prawns.

LEEZA YEO

LONGEVITY PRAWN NOODLES



 zaza_try





LONGEVITY PRAWN NOODLES

LEEZA YEO

Serves: 4

Preparation time: 15 minutes

Cooking time: 15 minutes



INGREDIENTS

200 g egg noodles
100 g vermicelli noodles (soaked in hot water)

8 pcs fresh prawns (cleaned and de-veined)
1 TBSP garlic and ginger paste
2 TBSP cooking oil

100 g chicken fillet, sliced 1 cm thick
1 TBSP oyster, fish and soy sauce

Additional Ingredients:

5 TBSP Cooking Oil
600 ml Chicken Stock
2 slices ginger, julienned
2 cloves Garlic, thinly-sliced
Some vegetables, eg. snow peas, beansprouts,
oyster mushrooms, choy sum or similar
2 tomatoes, cut in half

Garnishes:

Spring onion, coriander and red chillies


METHOD

1. Marinate the prawns in the ginger & garlic paste and oil, for at least 15 min.
2. In a separate bowl, mix all the marinade sauces with the chicken slices. Set aside.
3. Fry ginger and garlic slices in a wok until golden; set aside.
4. Using the same oil, sear the prawns in a single layer until cooked. Remove from heat.
5. Add marinated chicken into the wok and fry until 3/4 cooked.
6. Pour chicken stock into the wok, bring to a boil, then reduce to simmer.
7. Add noodles followed by vegetables.
8. Season with salt and white pepper to taste.
9. Serve in a bowl, top with seared prawns and garnishes.

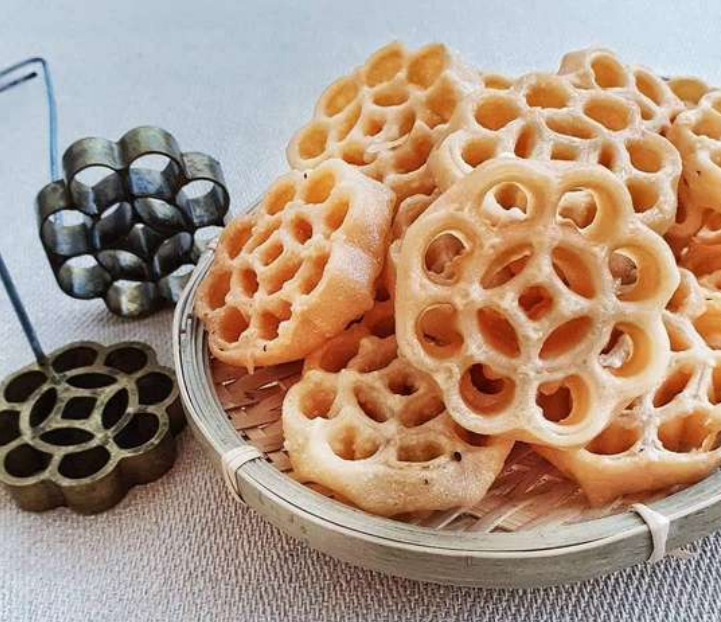
ZALEHA OLPIN

KUIH GOYANG



 zaleha.olpin





KUIH GOYANG

(HONEYCOMB COOKIES)

ZALEHA OLPIN



Serves: 8

Preparation time: 5 minutes

Cooking time: 45 minutes

INGREDIENTS

500 g rice flour
250 ml coconut milk
550 ml water
1 cup sugar
2 eggs
2 tsp alkaline water

Oil for deep-frying

METHOD

1. Mix all ingredients in a large bowl.
2. Heat oil for deep frying.
3. Heat your mould into the hot oil for a few seconds then lower it into your batter just up to the rim. Do not dip the whole mould or you will not be able to release the flower shape later on.
4. Lower it into the hot oil and shake gently to release them. Fry until light brown, turning few times.
5. Transfer into a dish lined with a kitchen towel.
6. Let cool completely before storing in an airtight container.

"I call this Kuih Goyang! Its a very famous festive snack in Malaysia and all around the world, I believe. Other names include

Malaysia - Kuih Ros, Kuih Loyang, Kuih Loyang Utara, Achi Maruku, Bunga Durian

Indonesia - Kembang Goyang

Sabah - Kuih Caca,

Nigeria and West Africa - Hikima and Hausa.

So many names for this snack which shows how food travels through migration all around this world. Anyway, I have to warn you, this moreish snack is so dangerously addictive, hence I only make them once a or twice a year."

Zaleha Olpin

SALSABILA ABBAS

SNOWBALL PROSPERITY COOKIES



BellaPasticeria



SNOWBALL PROSPERITY COOKIES

(KUIH MAKMUR)

SALSABILA ABBAS

Makes 80

Preparation time: 20 minutes

Cooking time: 30 minutes



INGREDIENTS

Dough:

500g all-purpose flour, toasted

40g icing sugar

300g ghee (clarified butter)

¼ tsp salt

Enough icing sugar to cover the cookies

Filling:

250g peanuts, roasted & ground

100g icing sugar

3 pcs cardamom seeds, ground

100g peanut butter, optional

Pinch of salt

METHOD


1. Combine ground peanut, icing sugar, peanut butter and cardamom seeds. Set aside.
2. In a separate bowl, mix ghee, roasted flour, icing sugar and salt until combined and dough becomes firm. The dough should be soft and not crumbly.
3. Roll the dough into 10g balls. Flatten the dough and fill the centre with the peanut filling. Seal the edges by pinching the dough together and then rolling it until smooth. Use a pastry crimper to create a leaf design. Repeat until all dough is used up.
4. Pre-heat oven at 170 degrees Celsius. Arrange the cookies on a baking paper-lined tray and bake for about 12 minutes until they are pale brown.
5. Finally, sprinkle a generous amount of icing sugar on the cooled cookies and place them in paper cups. Store in airtight containers.

ZAKIAH OMAR & HANNO BAETHE

PINEAPPLE TARTS

KUIH LAPIS



 daundaun.berlin



PINEAPPLE TARTS

ZAKIAH OMAR &
HANNO BAETHE

Makes 80

Preparation time: 30 minutes

Cooking time: 3 hours



INGREDIENTS

For the jam:

2 cans @560g pineapple rings

4 cloves

1 small cinnamon stick

For the dough:

400 g butter, softened

120 g condensed milk

2 egg yolks

600 g flour, sifted

Egg wash:

2 egg yolks

2 tsp milk

METHOD

1. Drain the pineapple rings. Blitz until fine in a food processor.
2. Place the puree together with the cinnamon and cloves in a heavy pot. Bring to the boil, then lower the heat. Simmer till dry, stirring occasionally.
3. Take care when the jam starts to get very thick to avoid burning. The jam should be thick and deep orange in colour.
4. For the dough, beat the soft butter and condensed milk till smooth. Add egg yolks and beat further. When all is well combined, fold in flour a little at a time. Bring it all together to get a soft dough but do not knead or over work it.
5. If not baking immediately, the jam can be kept in the fridge for about two weeks. The dough, wrapped in cling film, can be stored overnight in the fridge.
6. Preheat oven to 160°C.
7. To make the tarts, form the jam into 6 g and the dough into 14 g balls. Half the 14 g dough ball and form them into oval discs.
8. Make a dent in them, place the jam in one and cover with the other. Seal the edges and shape into a pineapple form. Be sure you have enough dough to seal properly without any jam escaping.
9. With the back of a butter knife, cut shallow diagonal lines both ways to create a pineapple pattern. Brush with egg wash.
10. Bake for 15 minutes or until golden brown. Cool well before storing in airtight containers.



KUIH LAPIS

(LAYERED CAKE)

ZAKIAH OMAR &
HANNO BAETHE

Makes one 22cm cake

Preparation time: 30 minutes

Cooking time: 2 hours



INGREDIENTS

Spices

Mix well:

4 TBSP ground cinnamon

2 TBSP ground nutmeg

1 tsp ground cloves

1 tsp ground cardamom

Cake mix

10 eggs

500 g butter

400 g caster sugar

1 tsp vanilla extract

250 g all-purpose flour

1 tsp salt

3 TBSP evaporated milk

22 cm round spring form or 20 cm square
baking tin

METHOD

1. Preheat grill or upper heat to 175°C. (A mini electric oven is ideal for baking this cake.)
2. Separate the eggs. Whip egg white till stiff. Sieve flour and salt.
3. Cream softened butter and sugar, then add the vanilla extract. Add egg yolks one at a time and mix well.
4. Then fold in whipped egg white a little at a time. When fully incorporated, combine the sieved flour/salt mix into the batter. Last add the evaporated milk.
5. Divide the batter equally into two bowls, then take about six tablespoons from one and put in the other. Add the spices into the bowl with slightly less batter. Mix thoroughly. This is because we need a bit more of the batter without spices to begin and end with a non-spicy layer.
6. Now, we can start building our cake. Spread three tablespoons of the non-spiced batter. Place in the oven on a higher rack. When using the grill, a layer should take about 2 to 3 minutes to bake. Baking each layer will take a little longer if using normal upper heat. You need to check and see that the layer is evenly browned.
7. Once done, take the tin out and spread the same amount of the spiced batter. Repeat this until all the batter is used up. Halfway through, place the cake tin on a rack lower.
8. When done, allow to cool. Then turn it upside down onto a cooling rack. The bottom becomes the top of the cake. It will have an even brown colour. It is served cut into small slices.
9. Kuih Lapis keeps well at room temperature for a week and longer in the fridge. You can also freeze this cake and thaw when needed.



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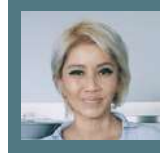
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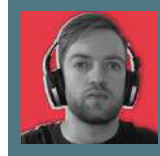
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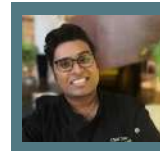
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