

PUCUK PAKU & PRAWN SALAD

Ingredients:

- 10 pcs tiger prawn meat
- 1 bundle pucuk paku
- 1 cup bean sprout
- 1 pc red onion
- 3 tbsp fried coconut paste (kerisik)
- 2-3 pcs lime (juice only)
- 3 tbsp fish sauce
- 1 tbsp sugar
- 1 stalk lemongrass
- 3 pcs kaffir lime leaves
- 1 pc torch ginger flower
- 6 pcs bird eye chillies
- 1 tbsp shrimp paste

Cooking Method:

1. In a medium sized pot, boil water & add a pinch of salt.
2. Add in the tiger prawn meat into the boiling water, cook for 2-3 minutes. Remove the cooked tiger prawn meat & cool in ice water bath for 5 minutes. Then drain & set aside.
3. Parboil pucuk paku & bean sprout in hot water & cool it in ice water. Then drain & set aside.
4. Slice the onion, chillies, torch ginger, lemongrass, kaffir lime leaves & set aside in a bowl.
5. Mix cooked prawn, pucuk paku, bean sprout, lemongrass, torch ginger, chillies, lime leaves & mix well.
6. Add in lime juice, shrimp paste, fish sauce & mix well.
7. Add in sugar & salt to taste.
8. To be served with white rice.



**1.5L Multipurpose Bowl
5 Stamps + RM9.90**

SQUID SAMBAL

Ingredients:

- ½ kg white squid
- 20 pcs dried chillies
- ½ cup tamarind water (3 tbsp tamarind paste mixed with ½ cup of water)
- 5 pcs shallot (finely chopped)
- 2 pcs onion (finely chopped)
- 2 pcs garlic (finely chopped)
- 1 tbsp toasted shrimp paste
- 1 tbsp sugar
- 6 tbsp cooking oil
- *Salt to taste

Cooking Method:

1. Cut the dried chillies & boil in a saucepan until it softens & wash it.
2. To make the sauce, grind the dried chillies, garlic, shallot, toasted shrimp paste, 1 tbsp of cooking oil & mix a bit of water. Then separate the residual waste & the sauce.
3. Clean up the squid & cut into 1 inch. Let it drain.
4. Heat up the cooking oil in a wok & pour in the prepared sauce. Cook till fragrant.
5. Add in the squid into the wok & cook around 3 minutes.
6. Pour in the tamarind water, sugar, salt & onion into the wok.
7. Cook until the gravy is thick & serve when it's hot.



**1.1L Rectangular Ovenware with Lid
5 Stamps + RM14.90**

NASI BRIYANI

Ingredients:

1 kg	basmathi rice (washed & soaked in water for 10 minutes & then drained)
2 1/2 cups	water
1/2 cup	evaporated milk
2 stalks	lemongrass (lightly smashed)
2 pcs	screw pine leaves (tied into knot)
1 tbsp	chicken stock powder
1 tsp	green food colouring
1 tsp	red food colouring
1 tsp	egg yellow food colouring
1 cup	cooking oil or corn oil
2 tbsp	ghee oil

For Grinding:

1 inch	ginger
5 pcs	shallot
2 pcs	garlic

Spices:

1 small stick	cinnamon
3 pcs	cloves
2 pcs	star anise
3 pcs	cardamom

Cooking Method:

1. In a wok heat up ghee oil, cooking oil, add in the lemongrass, screw pine leaves & saute until fragrant (in medium heat).
2. Add in the ground ingredients and cook for 5 minutes or until fragrant then turn off the fire.
3. Add in rice, chicken stock powder & mix well.
4. Pour all the mixture into the rice cooker, add in the water & evaporated milk.
5. Cook rice as normal.
6. After the rice is cooked, pour the three colour at three separate spots & leave it for 10 minutes.
7. Mix the rice properly so the colour is also well incorporated.
8. Set aside.



**2.5L Rectangular Ovenware with Lid
5 Stamps + RM24.90**

LAMB SHANK MASALA

Ingredients:

1 kg lamb shank
150 gm garlic (finely chopped)
500 gm shallot (finely chopped)
500 gm red onion (finely chopped)
250 gm biryani spices
250 gm tomato puree
2 pcs screw pine leaves
1 stick cinnamon
1 tsp black pepper powder
1 tsp cardamom
1 tbsp thick soya sauce
1 tsp chilli powder
150 ml light soya sauce
1 cup cooking oil
3 cup water
*Salt & sugar as needed

Cooking Method:

1. Heat up cooking oil in a wok.
2. Add in garlic, cinnamon, cardamom, screw pine leaves & cook until fragrant.
3. Add in shallot & onion, cook until fragrant.
4. Add in biryani spice, chilli powder & tomato puree, cook for 5 minutes or until the oil breaks.
5. Add in lamb shank, mix well & pour in the water, bring to boil & reduce the fire, let it simmer.
6. Stir constantly to prevent it from burning.
7. Add in thick soya sauce & light soya sauce, mix well & let it simmer until lamb shanks are tender if the gravy is too thick, add in more water.
8. Add salt if needed.
9. Take the tender lamb shank & mix with biryani rice, bake in oven at 250°F for 25 minutes.
10. To be served right after baking.



**2.5L Rectangular Ovenware with Lid
5 Stamps + RM24.90**

SPICY CHICKEN RENDANG

Ingredients:

- 1 chicken (weight 1.5 kg cut into 12 pcs)
- 1 1/2 grated coconut (mix with 500 ml of water & squeeze)
- 1 pc turmeric leaf
- 3 pcs kaffir Lime leaf
- 3 stalks lemongrass (lightly smashed)
- 5 pcs cardamom
- 150 gm fried coconut paste (kerisik)
- Sugar as needed
- Salt as needed

For Grinding:

- 8 pcs shallot
- 6 pcs medium sized red onion
- 1/2 inch fresh turmeric
- 6 pcs red chillies
- 8 pcs green chilli padi
- 8 pcs red chilli padi
- 2 tbsp chilli paste/boh
- 1 tsp sweet cumin powder
- 1 tbsp coriander powder

Cooking Method:

1. Grind all the ingredients for grinding until fine.
2. In a medium sized wok, add in chicken, ground ingredients, coconut milk, lemongrass, lime leaf, coconut paste, cardamom & turn on the fire, bring to boil.
3. Once boiled, reduce the fire & stir constantly until chicken is well-cooked & gravy thickens.
4. Fine slice the turmeric leaf & add into the rendang, mix well and switch off the fire.
5. To be served with white rice.



3.8L Rectangular Ovenware
5 Stamps + RM29.90

BREAD & BUTTER PUDDING WITH BERRIES

Ingredients:

White Bread 10 pcs (diced 1 inch)
Wholemeal Bread 10 pcs (diced 1 inch)
1 cup raisins
2 unit evaporated milk
8 unit grade A eggs
¾ cup brown sugar
¼ cup butter
2 tsp vanilla compound
1 tsp cinnamon powder
½ tsp nutmeg powder
100 g strawberry (cut into small pieces)
100 g blueberry
100 g raspberry

Cooking Method:

1. Heat up the oven to 350°F, apply butter onto the baking tray with size 12 x 8 inches.
2. Mix all the bread and raisins into a bowl.
3. In other bowl, mix evaporated milk, eggs, butter, brown sugar, vanilla compound, cinnamon powder, nutmeg powder & stir until well incorporated.
4. Pour the mixture in the bread and raisins mixture, mix well & let it rest for 10 minutes.
5. Add the berries & mix sparingly.
6. Bake in the preheated oven for 35-45 minutes, test the pudding with a bamboo skewer. If it comes out clean, the pudding is done. Take it out & serve after the pudding is cooled down.



4.0L Oval Ovenware
5 Stamps + RM32.90