



# Authentic curry pastes all the way from Penang to you!

Whether you are living far away from home or just wanting to learn about Malaysian dishes, take the first step and start with something very simple and doable with authentic readymade pastes.

Introduce your cultural dishes to family and friends.

Make home cooking fun and enjoyable!

Lay Ean Eng

[www.nyonyalicious.com.au](http://www.nyonyalicious.com.au)

## Welcome to Nyonyalicious!

My name is Lay Ean (麗燕). I was born in Penang (the heart of "food nuts"), Malaysia, to a very close-knit [Baba Nonya family](#) (Chinese migrants who intermarried with the locals and settled in Malaysia during the early 1400s) family, who are just as crazy as me about traditional and delicious Malaysian food.

I came to Australia to study 30 years ago, and ended up settling in this beautiful city of Sydney, with my loving and supportive husband, Patrick. We now live here with our two beautiful adult children, Jonathan and Eileen.

### My love for Penang food

I LOVE my hometown food, especially the hawker dishes and the authentic baba nyonya dishes. I still cook curries and all the authentic dishes and cakes and "huih" that I grew up with daily from my Sydney kitchen.

Each time when I am back to Penang, I would purchase packets of pastes and other local readymade ingredients, and take them back to Sydney for my annual supply of Penang cuisine that are authentic and very easy to make.

Recently I was introduced to the [Penang Little Nonya Curry Paste](#) range, and I realised these pastes are as authentic as you can get. So I have decided to not only share the taste with all of you but I am going to guide you on how to use them efficiently.

## Why the paste and not making them yourself?

Firstly, I **love my Penang food**. I was introduced to the kitchen and food from a very young age from my grandmother. On top of that, my parents used to run a Nonya restaurant, so I was busying myself sampling their food. But unfortunately never actually learned the skill of curry paste making.

Secondly, I was very **time poor** but I still love and enjoy the food that I grew up with.

Thirdly, I would like to introduce my **culture and traditions** to my children through the cultural and traditional dishes that I grew up with.

So my philosophy is - if I am time poor and not proficient in cooking the pastes from scratch, don't fight it! Use whatever I have access to, such as ready-made sauces and create wonders with them!

My intention is to make home cooking simple, fun and healthy while at the same time, reconnecting to your roots with traditional dishes that you grew up with.

In this mini eBook, I will show you how you can use pastes to create sumptuous dishes in under an hour. These pastes are AUTHENTIC in tastes and very SIMPLE to use. So check out the recipes below.

Also, connect with me via the [Nyonyalicious Facebook Page](#) and I will share tips on how to create a variety of dishes from the pastes.

Let's get **cooking!**

Lay Ean Eng



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# Introducing 13 authentic Penang Nyonya Cuisine and hawker style dishes in under 60 minutes

## Hawker Style Pastes

1. [Assam Laksa](#)
2. [Penang Hokkien Mee \(Har Mee\)](#)
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## Meat Curry Pastes

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# Penang Assam Laksa



Penang Assam Laksa is a popular spicy noodle soup from the Peranakan culture, which is a merger of Chinese and Malay elements found in Indonesia, Malaysia and Singapore. Penang Assam Laksa is a sour, fish-based soup.

It is ranked at number 7 on World's 50 Most Delicious Food compiled by CNN Go in 2011. It is made with mackerel (ikan kembung) soup and its main distinguishing feature is the assam or tamarind which gives the soup a sour taste.

The fish is poached and then flaked. Other ingredients that give Penang Laksa its distinctive flavor include lemongrass, galangal (lengkuas) and chilli etc. It is served with cooked thick rice noodle and typical garnishes include: mint, pineapple slices, thinly sliced onion, cucumber, lettuce, cooked fish meat, Ha-Ko, a thick sweet prawn paste, and use of torch ginger flower.

From my blog:

This is the ultimate dish that is on top of my many favourites – spicy hot and sourish fish broth, coupled with fresh herbs and prawn paste. It is a spicy and sourish fish stock based noodle soup from the baba nonya cuisine.

In Penang, we call this dish Laksa. This dish is very unique to Penang. Personally, I believe this is one of the healthiest dishes you will taste. It is a marriage of sweet (from shrimp paste), sour (tamarind), spicy (chilli) and the savoury taste from the fish stock. Plus all the healthy spices bring out the delicious cooking smells and flavour.

The stock is fish based, brewed in healthy spices, and finally garnished with raw fresh vegetables. What's more – it is super delicious!

How healthy can this be?

When I normally cook this dish, I tend to use pure fish stock – where I would boil salmon bones for about an hour, and painstakingly debone them. After that, I would use the flesh and brew it with the pastes for hours until the aroma of assam laksa fills the air; only then it is ready for consumption.

However, I have never attempted to cook the paste from scratch, as there is one important ingredient that you need for this dish, which is ginger flower. Without it, the taste would not be the same. Thus I have always used the paste to cook my laksa. The taste is just as good.

This is the paste that I normally use, so with this paste and a few ingredients, you can easily whip a very nice assam laksa dish in as little as 30 minutes without having to brew the soup for hours.

Ok, let's go impress yourself, your family and friends.

Net weight per pack: 250g

Recipe:

**Soup:**

1 packet Penang [Assam Laksa paste 250g](#)

1 can of tuna in brine 425g / or you can use fresh fish instead

1 liter of water, but add more if you prefer the soup to be more watery.

1 large onion, chopped finely

Vietnamese mint – You can get hold of it from the Chinese shop.

Tamarind peel

Sugar to taste

Tamarind puree (optional)



### Garnishing:

1 teaspoon of prawn paste (optional) and 1 teaspoon of hot water. It is optional as some people just don't like the smell. As for me, it is not assam laksa without the shrimp paste.

1/4 Pineapple – julienned

2 shallots – slice very thinly

1 handful/bunch of mint leaves (use only the leaves)

Half cucumber – julienned

1/2 lettuce – thinly cut

3 calamansi lime (optional) – halved. Use this if you want the laksa to be more sour.



*Mint and Vietnamese Mint*

**Other:**

1 packet of laksa noodles – you can also use rice noodles.

**Method:**

1. Bring the water to boil, add the paste, onion, can of fish, tamarind peel and Vietnamese mint. Brew on low heat for about 30 minutes to an hour.
2. While waiting for the soup to brew, prepare all the garnishing ingredients.
3. Continue to taste the soup, to bring the flavour to your liking. Add tamarind puree if you would like it to be a bit sour, add more canned fish for more fishy taste, or chilli powder if you would like it a bit spicy.
4. As for the shrimp paste / hair kor, you will need 1 tsp of shrimp paste and mix it with tsp of hot / warm water. Mix and stir gently. One teaspoon is good for one serve.

Number of people: 4

Preparation time: 20 minutes

Cooking: 30 minutes

**Cook's Note:**

Laksa noodle and shrimp paste that I use:



**Rice Noodles** – Place the dried rice noodles in a heat proof container or pot, and boil 1 litre water. Once it is boiled, pour over the rice noodles and let them soak until they softens or until you are ready to cook it.



# Penang Hokkien Mee!

Also known as [Hokkien Har Mee](#). One of the famous hawker food at Penang. It is a dish serve with yellow mee and rice noodles (bee hoon), water spinach (kang kong) and bean sprouts in a fragrant soup which is mainly made from prawn, chilli etc. It is garnished with hard-boiled egg, prawns and crisp deep-fried shallots.



Penang Hokkien Mee or Har Mee

This is the Penang Famous hawker style noodle dish, and one of my absolute favourites. It is a must have when you visit Penang.

In Penang we call it hokkien (China's fujian) mee; however, elsewhere in the world, we call it Har (prawns) mee.

It is a dish of egg and rice noodles in a fragrant soup made up of primarily shrimp and meat (either pork or chicken). Normally, I would use pork broth (with pork ribs and bones) as

opposed to chicken, with a couple of kilos of prawns and crushed prawn heads. Brown the pastes until fragrant, add pork and prawn stock and brew for 2-3 hours.

This dish is served by cooking both egg and rice noodles together, garnished with prawns, pork, bean sprouts and last but not least – fried shallots! With chilli (optional).

It is a lot of work to get the stock right; however, now I am using the ready-made paste all the way from Penang. It took me only 30 minutes from preparation to serving. Taste – pretty impressive!

This paste is actually a shrimp paste fried with chilli, so we only need to prepare pork stock. You have a choice to use chicken or pork, but I am using pork based stock. Let's start!

### **Ingredients:**

- Pot A – 2 litres water for stock
- Pot B – 1 litre water in another pot to blanch the pork
- Pot C – 1/2 litre water in separate pot to steam the prawns
- Pot D – 2 litres water for noodle preparation
- 1/2 kilo pork spare ribs
- 1 packet of the Little Nonya Hokkien Prawn Noodle Paste
- 1/2 kilo prawns
- 1 packet egg noodles
- Rice noodles – soak in hot water for 10 minutes to soften (make sure it is submerged properly) – remove from water and set aside
- 1 packet of bean sprouts
- 1 bunch of kangkung (water spinach) – not available during winter, so you can substitute with spinach or fresh lettuce.
- Fried shallots

### **Preparation:**

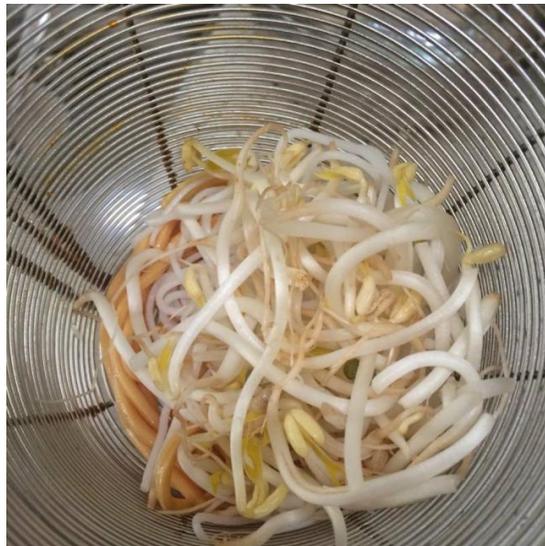
1. Boil water in pots A, B and C; once pot B water is boiling, blanch the spare ribs with boiling water. Discard water. Set the pork aside.
2. Once pot A water has boiled, place the pork in the boiling water, lower the heat to medium and boil the stock for 15 minutes.
3. Add 1 packet of the Little Nonya Hokkien Noodle paste to the stock and continue to brew for a further 15 minutes.

4. While pot C is boiling, steam the prawns for 10 minutes on high heat or until prawns are cooked. Remove and shell the prawns, devein and slice them into half, set aside.



**Instructions for preparing the noodles:**

**Rice Noodles** – Place the dried rice noodles in a heat proof container or pot, and boil 1 litre water. Once it is boiled, pour over the rice noodles and let them soak until they softens or until you are ready to cook it.



One person serving

When you are ready to eat – Boil 1 – 2 litre water. Once the water is boiled, add egg and rice noodles together with bean sprouts in the noodle ladle, and cook it in the boiling water for 1-2 minutes. Keep tossing until all ingredients are cooked evenly.



Pour the noodles and bean sprouts into a bowl, followed by pouring boiling hot stock onto the noodles. Use your ladle to hold onto noodles, and from the bowl pour back the stock to the pot. Repeat this process once or twice to make sure the noodles are ready. This is to make sure that your noodles are piping hot when serving. Garnish with bean curd puff, chicken and prawns.

Number of people: 4-6 (based on 1 packet of paste – 250g)

Preparation time: 10 minutes

Cooking time: 30 minutes

**HOKKIEN PRAWN NOODLE PASTE**

**Nutrition Facts (US)**  
 Serving Size: 50 grams  
 Amount Per Serving  
 Calories 122  
 Total Fat 8g  
 Saturated Fat 4g  
 Trans Fat  
 Cholesterol 0mg  
 Sodium 2030mg  
 Total Carbohydrate 8g  
 Dietary Fiber 2g  
 Sugars 8g  
 Protein 4g  
 Vitamin A 2%  
 Calcium 18%  
 Vitamin C 4%  
 Iron 13%

**Ingredients:** Chilli, Shrimp Paste(water, Shrimp 28%, Salt), Palm Oil, Sugar, Salt, Flavour Enhancer (E621)  
**Contains :** Crustacean  
*This product is made in a facility that also processes peanuts, tree nuts, molluscs, soy, sesame seeds and wheat gluten derivatives.*  
**Storage Condition:** Store any unused portions in refrigerator

**Cooking Instructions:**  
 Add 2 litres (8 cups) water and 650g chicken to Hokkien Mee paste and cook on med flame for 30 mins. Remove chicken. Serve with prawn meat, chicken, kangkong, beanshoot, Hokkien noodle, rice vermicelli and garnish with fried shallots.  
 For more detailed instructions and/or your comments, please email to [wkmooncake@gmail.com](mailto:wkmooncake@gmail.com)

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# Penang White Curry Mee



(My Son's version)

I am going to introduce to you Penang Curry Mee. In Penang, this dish is known as curry mee. It is a mixture mix of yellow / egg noodles and rice noodles. However, in Australia, Kuala Lumpur and Singapore, this dish is known as curry laksa.

This is my son's version - he has no experience in how to cook Penang Curry Mee, but managed to produce a fairly impressive dish within 20 minutes with the most basic ingredients on hand. However, this time round, we are going to improve the taste a little by using chicken and prawn stock rather than water.

I am using The Little Nonya brand Penang White Curry Noodle Laksa paste for this dish. This paste has all the spices ready to go – coriander, peppercorn, shallots, chilli paste, lemongrass and more to make an authentic Penang curry mee.

So now let's use a better stock base for a more authentic experience. From the instructions on the paste, you need 1.8 litre **water**. However instead of water, we are going to substitute the water with stock.

**Ingredients you will need for the stock:**

1.8 litre of water  
800g chicken fillets  
500g prawns  
1 can coconut milk – 400ml

**Other ingredients needed for this dish:**

1-2 litre water – for cooking noodles  
1 litre water – to soften rice noodles prior to cooking  
1/2 packet of bean sprouts  
1 packet of frozen bean curd puff  
1/2 kilo egg noodles  
100g dried rice noodles (from the packet)  
10 fish balls  
1 tsp salt (optional)  
1 tsp sugar (optional)

**Preparation:**

**Rice Noodles** – Place the dried rice noodles in a heat proof container or pot, and boil 1 litre water. Once it is boiled, pour over the rice noodles and let them soak until they softens or until you are ready to cook it.



**Chicken** – Sliced thinly, marinade with light soy sauce before cooking.

**Bean curd puff** – Blanch the puff with hot boiling water and discard the water to rinse off the oil that was used for frying the puff. If the puffs come in larger pieces (below), cut them in quarters and add them to the boiling curry stock and leave them there.



**Instructions for preparing stock:**

1. Boil 1.8 litre water.
2. Wash prawns, and once the water is boiling, parboil (not to overcook) the prawns. Remove the prawns once they turn red. You may need to use a sieve to remove the prawns. Set aside and allow to cool.
3. Add the 250g White Curry Mee paste to the boiling water., stir for 1 minute and allow to boil.
4. Add fish balls, bean curd puff and chicken; stir and simmer on medium heat for further 10 -15 minutes.
5. Once the prawns are cool, remove the shells and heads. After that use a sharp knife and create a slit on the back of the prawns to remove the veins. Set aside.
6. Towards the last 5 minutes of boiling the stock, add the prawns into the curry mee stock, and gently simmer.
7. When you are ready to serve, lower the heat and add coconut milk\*. Stir gently.
8. Add sugar and salt to taste.

*\*Do not over boil coconut milk as it will cause the coconut oil to separate from the gravy, and makes it look like it has curdled. In Malaysia, we call it “pecah minyak” – when oil and water separates. To prevent this happening, do not shake the coconut cream when opening the can; use the harden coconut cream when cooking.*

**Instructions for preparing the noodles:**



One person serving

When you are ready to eat – Boil 1 – 2 litre water. Once the water is boiled, add egg and rice noodles together with bean sprouts in the noodle ladle, and cook it in the boiling water for 1-2 minutes. Keep tossing until all ingredients are cooked evenly.



Pour the noodles and bean sprouts into a bowl, followed by pouring boiling hot stock onto the noodles. Use your ladle to hold onto noodles, and from the bowl pour back the stock to the pot. Repeat this process once or twice to make sure the noodles are ready. This is to make sure that your noodles are piping hot when serving. Garnish with bean curd puff, chicken and prawns.

Number of people: 4-6 (quantity of stock)

Preparation time: 25 minutes

Cooking time: 5 minutes

For a more authentic curry mee experience, you can further add blood cake, cockles, and cuttlefish. But chicken and prawns are good enough! Enjoy!!!

Final note – home cooking is not hard, even if you are living far away from home or just wanting to learn about Malaysian dishes. You just need to take the first step, and start with something very simple and doable. Make everything you do in life fun and enjoyable, and make home cooking a norm in your life!

### About the paste?

This paste is great for anyone who wants to have authentic curry mee in 20 minutes. It has all the basic ingredients of Penang curry mee – coriander, peppercorn, shallots, chilli paste, lemongrass and more. The basic ingredients are already there. Therefore, it is entirely up to you to add whatever ingredients you like to the paste to make it sweeter and tastier. For example, if you can spare some more time, use chicken and prawn stock as the base stock.

In the meantime, enjoy the Penang Curry Mee. I am excited to be able to bring the paste to you so you can to enjoy it!



## Curry Laksa (Singapore style)



*My son's Curry Mee: straight from the paste with very basic ingredients – in 20 minutes!*

Known as Curry Mee in Penang or Laksa in Australia. Curry laksa is a coconut-based curry soup. This is usually known as curry mee in Singapore rather than curry laksa. This paste is more of Singaporean flavour. If you prefer Penang flavour, check out the Penang White Hokkien Mee paste.

The main ingredients for most versions of curry laksa include bean curd puffs, fish sticks, shrimp and cockles. Some vendors may sell chicken laksa. Laksa is commonly served with a spoonful of sambal chili paste and garnished with Vietnamese coriander, or laksa leaf, which is known in Malay as Daun kesum.

Ingredients needed:

- 1 packet of [Little Nonya Curry Laksa](#) Paste
- 500g chicken thigh fillet
- Egg noodles

- Rice noodles
- Coconut milk

**Other ingredients needed for this dish:**

1-2 litre water – for cooking noodles  
1 litre water – to soften rice noodles prior to cooking  
1/2 packet of bean sprouts  
1 packet of frozen bean curd puff  
1/2 kilo egg noodles  
100g dried rice noodles (from the packet)  
10 fish balls  
1 tsp salt (optional)  
1 tsp sugar (optional)

**Rice Noodles** – Place the dried rice noodles in a heat proof container or pot, and boil 1 litre water. Once it is boiled, pour over the rice noodles and let them soak until they softens or until you are ready to cook it.



**Chicken** – Sliced thinly, marinade with light soy sauce before cooking.

**Bean curd puff** – Blanch the puff with hot boiling water and discard the water to rinse off the oil that was used for frying the puff. If the puffs come in larger pieces (below), cut them in quarters and add them to the boiling curry stock and leave them there.



#### **Instructions for preparing stock:**

1. Boil 1.8 litre water.
2. Wash prawns, and once the water is boiling, parboil (not to overcook) the prawns. Remove the prawns once they turn red. You may need to use a sieve to remove the prawns. Set aside and allow to cool.
3. Add the 250g laska paste to the boiling water., stir for 1 minute and allow to boil.
4. Add fish balls, bean curd puff and chicken; stir and simmer on medium heat for further 10 -15 minutes.
5. Once the prawns are cool, remove the shells and heads. After that use a sharp knife and create a slit on the back of the prawns to remove the veins. Set aside.
6. Towards the last 5 minutes of boiling the stock, add the prawns into the curry mee stock, and gently simmer.
7. When you are ready to serve, lower the heat and add coconut milk\*. Stir gently.
8. Add sugar and salt to taste.

*\*Do not over boil coconut milk as it will cause the coconut oil to separate from the gravy, and makes it look like it has curdled. In Malaysia, we call it “pecah minyak” – when oil and water separates. To prevent this happening, do not shake the coconut cream when opening the can; use the harden coconut cream when cooking.*

**Instructions for preparing the noodles:**



One person serving

When you are ready to eat – Boil 1 – 2 litre water. Once the water is boiled, add egg and rice noodles together with bean sprouts in the noodle ladle, and cook it in the boiling water for 1-2 minutes. Keep tossing until all ingredients are cooked evenly.



Pour the noodles and bean sprouts into a bowl, followed by pouring boiling hot stock onto the noodles. Use your ladle to hold onto noodles, and from the bowl pour back the stock to the pot. Repeat this process once or twice to make sure the noodles are ready. This is to make sure that your noodles are piping hot when serving. Garnish with bean curd puff, chicken and prawns.

Number of people: 4-6 (quantity of stock)

Preparation time: 25 minutes

Cooking time: 5 minutes

For a more authentic curry mee experience, you can further add blood cake, cockles, and cuttlefish. But chicken and prawns are good enough! Enjoy!!!

Final note – home cooking is not hard, even if you are living far away from home or just wanting to learn about Malaysian dishes. You just need to take the first step, and start with something very simple and doable. Make everything you do in life fun and enjoyable, and make home cooking a norm in your life!



# Mee Siam



Mee siam, which means "Siamese noodle", is a dish of thin rice noodles (vermicelli) in spicy, sweet and sour light gravy with various toppings such as shrimp, chicken, fried firm tofu, and shredded omelet. It is usually served with a piece of lime and sambal.

It is one of the popular one-dish meals in Singapore and Malaysia. There is also a "dry" version, which is essentially stir frying the rice noodles with the same spices used in the "gravy" version.

The flavour of this dish are made through dried shrimp, preserved soy beans, tamarind paste and spices. Do note that the ingredients may vary from region to region; however, you can be assured that this dish is a mixture of sweet, savoury, spicy and sour-ish. I added kefir lime leaves at the end to add the lime hint to it.

If you were to make the paste from scratch, you may need dried shrimp, garlic, chilli, shrimp paste, tamarind and soy bean pastes, and shallots for the stock. However, for this recipe, I am using the Little Nonya Mee Siam paste. Simple, tastes authentic and with minimal preparation time.

This paste is ready to go by adding water to the paste. According to the instructions on the package, it says add water to the paste and it is good enough to go. It is that simple. However, I want the flavour to be more authentic. First, I will fry the paste for 1-2 minutes on medium heat, then add the bee hoon (rice noodles) into the paste, fry for 1 minute on medium heat, gradually adding the prawn stock to soften the noodles.

However, to enhance the flavour, add pork and prawn stock to the paste instead. Julienned kaffir lime leaves to add to this dish and garnish with sliced hard boil eggs, sliced soyabean cake, cooked prawns, chilli and lime.

OK, here are the additional **ingredients** that you need for this recipe:

### **Stock**

2-3 Tbsp cooking oil

1/2 packet [Little Nonya Mee Siam paste](#)

1 cup of water – for steaming prawns – I am using the prawn stock to add to the flavour.

### **Ingredients**

1.5 nest dried bee hoon (dried rice noodles) – soak in warm water for until soft

3 Kaffir lime leaves – julienned – to be mixed with noodles.

15 medium size uncooked prawns.

1 large bowl of bean sprouts

1 litre of water for blanching bean shoots

### **Garnishing Ingredients:**

2 eggs – whisked with 1 tsp soy sauce to make egg crepe for garnishing

1-2 lime – cut into wedges

Spring onion – cut into 1-2 cm strips

1 chilli – sliced finely for garnishing

Hard tofu – cut into 1 cm wide and 3 cm in length strips, and pan fried until golden brown.

### **Preparations:**

1. Soak bee hoon in warm water for about 10 minutes or until quite soft (not soggy). Make sure the water covers the bee hoon.

2. Boil 1 cup of water; once the water is boiled, steam the prawns for 5 minutes. Retain the water as we need the water for the noodles later. Remove the prawns, shelled and deveined, and put them aside.
3. Boil 1 litre water; once boiled, blanch the bean shoots for 5-10 seconds (until slightly cooked but still retain the crunchiness). Put aside.
4. Add 1 tsp cooking oil in the wok/pan; once the oil is heated, pour the whisked egg and spread evenly on the wok/pan until cooked. Remove from pan, allow to cool and sliced thinly.

### Instructions:

1. Heat the remaining oil on wok; once the oil is heated, fry the paste on medium heat for 1-2 minutes or until fragrant. Gradually add the rice noodles into the [paste](#) and stir fry.
2. Gradually add the prawn stock to moisten the noodles while frying (and avoid noodles sticking onto the pan).
3. Add bean sprouts and continue frying the noodles.
4. When it is ready to serve, add finely chopped kaffir lime leaves and stir well. *Note: I add kaffir lime leaves in because I feel that the lime leaves will bring up the flavour more; however, this is optional.*
5. Plate the noodle and garnish with prawns, bean shoots, fried tofu, lime, chilli and egg.

Number of people: 3

Preparation time: 20 minutes

Cooking time: 10 minutes

### Cook's note:

I prefer the noodles to have stronger "prawn" flavour, so while frying the bee hoon into the paste, add prawn stock rather than water.



# Mee Rebus



Mee rebus is one of the famous noodle dishes in Malaysia. It is yellow egg noodle (hokkien mee) served with thick and spice infused potato based gravy garnished with potatoes, hardboiled egg, fried tofu (tongkueh), bean sprout, lettuce and fried shallot and lime.

## Simple and easy way:

This paste is ready to go by adding water to the paste, boil, garnish with the ingredients of your choice and you have dish within 20 minutes.

## For more authentic flavour:

- You can enhance the flavour by adding pork/chicken stock to the paste.
- Boil and mash the potatoes to add to the gravy (thickness) and add corn flour if necessary.

Garnish with sliced hard boil eggs, sliced soyabean cake, cooked prawns, chilli and lime.

Here is how to prepare and the recipe:

From the packet's recipe/instructions, you only need to add water and corn flour (for thickness) to the paste, so you should be able to get a decent flavoured mee rebus. You only need to garnish with hardboiled egg, fried bean curd, bean sprout etc.

However, if you want your dish to taste sweeter and with more flavour, it all boils down to the **stock** that you use.

So I am going to start by using chicken stock as the base and sweet potato as the thickener, with the mee rebus paste as the ingredients for the sauce. This noodle is a little bit different from Jawa Mee, as it is geared towards more a curry paste rather than a tomato base.

What you would expect from this dish is savoury taste, a bit spicy (you will need to add chilli to this paste), slightly sweet but not overly, and with a hint of spice (from the paste). If you like a bit more sour tomato paste flavour, do add some, or tamarind juice, or even squeeze some lime juice.

The beauty of the paste is that you don't have to make your own curry / spiced paste, so you can cook your own mee rebus in under 20 minutes.

The flavour varies from region to region; however, here is the quick and simple recipe that I have tried using the paste.

Enjoy mee rebus and I look forward to hearing your feedback.

### **Ingredients that you need:**

1 litre chicken [stock](#)  
500g sweet potato, steamed until soft. Mashed.  
Firm bean curd – pan friend and cut into small pieces – 1 cm by 3 cm.  
1 packet [Little Nonya Mee Rebus paste](#) 250g  
1 lime – cut into wedges  
2 potatoes, boiled until soft, cut into wedges  
5 leaves of lettuces – julienned  
4 eggs – hard boiled and cut into fine pieces  
200g bean sprouts  
1 kilo yellow egg noodles  
2 litre of water for blanching noodles and bean sprouts

### **Optional:**

Brown sugar, tomato paste or tamarind juice.

### **Instructions:**

1. Boil chicken stock. Once the stock is boiled, add Mee Rebus paste into the stock and stir well.
2. Add mashed sweet potato into the stock, on very low heat stir well until it boils.
3. Boil 2 litres water at the same time; once boiled, blanch noodles and bean sprouts.
4. Pour generous amount of sauce onto the noodles and garnish with lime, bean curd, potatoes and hardboiled egg.

Number of people: 4

Preparation time: 30 minutes

Cooking time: 10 minutes

Net weight 250g per pack



# Curry Chicken

Curry Chicken is a unique "Nonya" cuisine as developed using typical Malay spices. Besides the usual steamed white rice, this dish is excellent served with turmeric glutinous rice (Nasi Kuning) and Roti Jala.



*Authentic Malaysian dishes made simple with [readymade pastes](#)*

Whether you are making curry pastes from scratch or using a readymade curry paste, it does not matter; the end results will almost be the same.

I was brought up with curries and will always love them. I remembered how my mum or grandma used to head to the market and bought the fresh paste from the 'paste lady'. All they needed to do was tell the lady which curry they wanted to cook and she would mix the different ingredients for them.

Therefore, I grew up tasting an amazing ranges of curries, but never learned the makeup of the fresh ingredients.

Thus when I came over to Australia, I used to purchase packets and packets of readymade/mixed pastes for different types of curries. Even though I live so far from Malaysia, I still have the luxury of enjoying the good old Malaysian curries from the comfort of my home.

This is a simple version from the one I shared earlier, you only need to use the Malaysian [chicken curry paste](#). I would recommend that you use chicken thigh fillet, as it is easier to cook, as well as being more tender.

### **Ingredients:**

1kg chicken fillet – sliced finely  
3 Tbsp coconut oil (coconut oil for health)  
250g readymade Little Nonya brand curry paste (whole packet)  
2 Tbsp light soy sauce  
200ml coconut milk  
2 potatoes  
150 ml water (1/2 cup to 1 cup)  
Salt to taste

### **Method:**

1. Slice chicken finely
2. Heat 1Tbsp cooking oil in pan. Once the oil is hot, pan fry the chicken for 1 minute.
3. Add curry paste and stir fry for another 5 minutes or until the chicken is about to cook.
4. Add water, stir and close the lid; simmer for another 2 minutes.

### **Potatoes**

1. A – Cut the potatoes into 2cm wedges and cook with the chicken and paste in step 2
2. B – Alternatively you can boil the potatoes for 10 minutes or until potatoes are soft. Peel the potatoes, cut into 2cm wedges and add to the curry when it is about to be ready – in step 4.

### **Coconut Milk**

1. When you are about to serve, add \*coconut milk and salt to taste.
2. Serve hot with either rice, roti chanai or roti jala.

\*Do not over boil coconut milk as it will cause the coconut oil to separate from the gravy and makes it look like it has curdled. In Malaysia, we call it “pecah minyak” – when oil and water separates. To

prevent this happening, do not shake the coconut cream when opening the can; use the harden coconut cream when cooking.

Number of people: 4

Preparation time: 15 minutes

Cooking time: 20 minutes

Net weight 250g



# Beef Rendang

Rendang is traditionally prepared by the Malaysian and Indonesian community during festive occasions such as traditional ceremonies. Rendang is rich in spices. Along with the main meat ingredient, rendang uses coconut milk (Minangkabau: Karambia) and a paste of mixed ground spices, which includes ginger, galangal, turmeric leaves, lemon grass, garlic, shallot, chilli and other spices. This spice mixture is called pemasak in Minangkabau. The spices garlic, shallot, ginger and galangal used in rendang have antimicrobial properties and serve as natural organic preservatives.

How to use: You can use this paste for all meat, i.e. chicken, beef etc



This dish is about stewing meat in a rich spicy coconut based gravy for hours and until the meat is soft and tender (its fiber can be pulled apart easily).

Normally people will cook it with beef; however this dish is suitable for chicken, beef or any meat that you prefer. Normally this dish is simmered for hours or until the meat is tender, but you cook it in 30 minutes with the ready-made paste.

I use chicken fillet for this dish, so it is quicker to cook and tastes really really good. The meat will shrink a little, so cut the fillet into cubes.

Note: The aromatic smell of the kerisik is the heart of this dish! However, according to my taste buds, it's the kaffir lime leaves.

### So what is kerisik?



"**Kerisik**" is a Malaysian/Malay word meaning toasted grated coconut that's pounded with mortar and pestle into oily submission, and it smells heavenly:)

In the olden days we got the fresh grated coconut from the local market or we grated the coconut ourselves. However, it is harder to get fresh grated coconut here, so we use fine dry desiccated coconut from our local store. Place 30g in the pan or wok, slowly flip the coconut around on low heat (for about 5-10 minutes) until golden brown (not burnt), and you can start smelling the aroma. *\*Make sure you stir constantly to prevent burning.*

The reason we use "fine" desiccated coconut is so we do not need to pound or blend the kerisik. Easy isn't it? If possible, prepare more kerisik and freeze it.

**Oil** – For this recipe, I do not use oil when cooking this dish. But you can add 2 Tbsp oil when frying the paste and meat. *If you prefer, you can marinade the meat with the paste for a few hours or overnight.*

OK, now let's create magic with this rendang sauce.

### Ingredients:

- 2 Tbsp cooking oil (optional)
- 1kg chicken thigh fillet – cut into fine pieces (faster cooking). If you intend to simmer longer, then cut them into larger cubes.

- 1 packet of readymade [Little Nonya Beef Rendang Paste](#) 250g (*note, ignore the word beef on the packaging, it is just a paste. So add any meat you like.*)
- 1 tsp chilli flakes (optional) – The paste does not have chilli added to it.
- 4 kaffir lime leaves
- 100ml coconut milk
- 200-300 ml water
- Salt (optional)
- Lime juice (optional)

**Preparation:**

- Prepare your kerisk and set aside.
- Add the paste in a pan together with the chicken pieces and "saute" for 10 minutes, until the meat is half cooked and oil is oozing out of the paste. Stir constantly.
- Add kaffir lime leaves (whole) and coconut milk. You can add chilli to this paste if you prefer it spicy hot.
- Add water. Once the dish is covered with water, lower the heat to medium. Close the lid of the work/pan and simmer or stew for about 20 minutes or until liquid is reduced.
- Gently stir the ingredients every 2-3 minutes to make sure the ingredients are cooked evenly and do not stick onto the pan/wok.
- Add kerisik to the rendang gravy. (see video below)
- Continue stirring for another 5-10minutes until gravy is thick and reduced.
- Add salt or lime to taste (optional).
- Garnish with kaffir lime leaves and serve with rice.

Check out video: [https://s3.amazonaws.com/GoKids-Video/add+kerisk+to+rendang.mp4?\\_u=1](https://s3.amazonaws.com/GoKids-Video/add+kerisk+to+rendang.mp4?_u=1)

Note: The "dryness" of the dish is very individual. If you prefer gravy, then add more water or cut down the simmering time.

Note2: This recipe does not include chilli, so if you like a bit more spicy, add some chilli in this recipe.

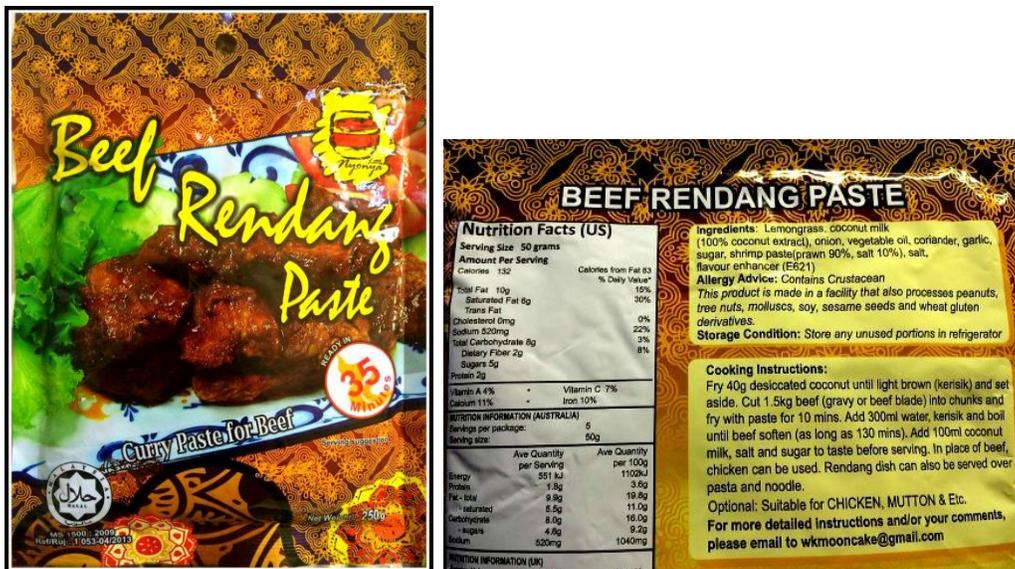


*When water and paste are added, the dish is quite watery. Simmer until the dish is dryish.*

Because we use chicken, the cooking time is less. If you choose to cook with beef, allow another 15 minutes or longer for simmering.

Some recipes do not use kaffir lime leaves, I think it really brings out the flavour more.

Do try it and enjoy this amazing rendang dish.



250g per packet

# Curry Kapitan

Curry Kapitan Chicken is a unique "Nonya" cuisine has developed using typical Malay spices. It has a milder taste compare to the usual Malay or Indian curry. This curry has a distinctly Nonya flavored of lemongrass, and kaffir lime leaves. Besides the usual steamed white rice, the dish is excellent served with Nasi Lemak too.



*Curry Kapitan Dish – as made by my daughter!*

Curry Kapitan is an authentic Peranakan curry dish (fusion between Chinese and Malay cuisine). It is a dryer version of the curry chicken, but with a blend of creaminess from the coconut milk and sour taste from tamarind, and fused with local ingredients such as lemongrass, kaffir lime leaves, galangal, candlenut coconut, tamarind, shrimp paste and spices.

## **Let's dwell a little into the origin of Curry Kapitan?**

The word Kapitan is the Malaysian word for Captain. It is said that it was introduced by the Portuguese and the Dutch when they colonised Melaka in the early 16th century and 17th century respectively. It is used to address the head of each ethnic group; for example the Chinese leader in Melaka is given the title "Kapitan Cina".

I did a google search on the origin of Curry Kapitan. According to the Penang heritage book, the dish was created by a cook aboard a ship, who when asked what was for dinner that evening by his captain replied *"Curry, Kapitan!" - thus the name "Curry Kapitan"!*

We don't exactly know the true history of this dish; however, whatever the case, we are forever thankful for the introduction of this one amazing dish.

### **Bridging cultural gaps through [cultural dishes](#)**

I got my daughter to cook this dish. It is not only tasty, but it is also sharing with her our heritage. Even though I am not making the paste from scratch, we can still savour the flavour of this dish through the readymade paste.

I am a believer that no matter what you cook or how you cook, as long as the flavour is good, it is healthy and you enjoy the dish. These things are what matters, and also you can share your traditional dishes with your family. So I encouraged my daughter to cook this dish, following the instructions given on the pack.

The results - She LOVES it!!!! She even brought the dish to work to share with her colleagues. And they loved it!

In Malaysia, when we cook chicken dishes, we always use chicken pieces. But in Australia, we normally use the fillet. So I am going to chicken fillet for this dish.

### **Ingredients:**

- 1kg chicken thigh fillet - sliced thinly
- 1 packet of readymade [Little Nonya Curry Kapitan Paste 250g](#) (from our online shop)
- 4 kaffir lime leaves
- 200g coconut milk
- 100ml water
- Salt (optional)
- Lime juice (optional)

### **Preparation:**

- Add the paste (without oil) in a pan together with the chicken pieces, add kaffir lime leaves.
- Stir fry for 10 minutes until chicken pieces are cooked.
- Add coconut milk, and gently stir for another 1-2 minutes.

- Add salt or lime to taste.
- Serve with rice.



250g per pack

# Seafood Curry Paste



Curry Fish Head is a dish mixing the spices of a typical South Indian fish curry with the fish head and common seafood. This pot of curry goes very well with steamed white rice. The aroma of this dish comes from the mixture of lemongrass, coriander, garlic, ginger, fenugreek and coconut milk etc.

This is one curry to definitely cook with fish head; however, if you are not a fan of fish heads, use any fish, cuttlefish, prawns, squids or even plain vegetables. It will taste just as good.

What you will need:

## Ingredients:

- 1 large onion – sliced thinly
- 500g okra / lady's finger – washed. Remove head and tail.
- 1 large brinjal / egg plant – cubed
- 2 large tomatoes – cubed
- 1 large fish head – cut into small pieces
- 1 packet Little Nonya Seafood Curry Paste 250g

300ml water  
50ml coconut milk  
2 Tbsp cooking oil  
1 litre water for steaming okra/lady's finger

**Methods:**

1. Boil the water and steam okra for about 5 minutes or until they are soft. Remove from heat and set aside.
2. In the meantime, heat up the wok/ pot, add oil.
3. Once the oil is heated, add onion, and fry for around 30 seconds on medium heat until slightly fragrant and transparent in texture.
4. Add curry paste to it, and fry for about 30 seconds until fragrant.
5. Gradually add water to the paste, allow to boil.
6. Once the gravy is boiling, gently add the fish to the boiling gravy.
7. Lower the heat, close the lid and simmer for about 10 minutes on medium heat, stir gently in between.
8. Add egg plant and tomato and continue simmering.
9. Once the fish is cooked, add coconut milk. Stir the curry on medium heat and be careful not to over boil the coconut milk (for 1-2 minutes).
10. Turn off the heat, add the lady's fingers into the dish and close the lid.

Your curry fish head is cooked!!

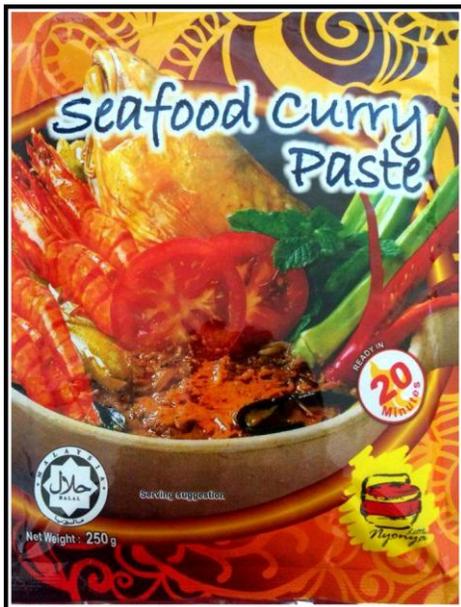
Number of people: 4  
Preparation time: 10 minutes  
Cooking time: 20 minutes

**Cook's Note:**

The reason we steam the okra instead of cooking them in the gravy is because okra tends to get slimy and sticky when you cook it. You avoid that by steaming.

Do not over boil coconut milk as it will cause the coconut oil to separate from the gravy and makes it look like it has curdled. In Malaysia, we call it "pecah minyak" – when oil and water separates. To prevent this happening, do not shake the coconut cream when opening the can; use the harden coconut cream when cooking.

I normally get the fish heads/bones for about \$3.99 per kilo – Bargain!



### SEAFOOD CURRY PASTE

**Nutrition Facts (US)**

Serving Size 50 grams  
Amount Per Serving  
Calories 121

Total Fat	10g	Calories from Fat 70	% Daily Value*
Saturated Fat	8g		15%
Trans Fat			23%
Cholesterol	0mg		0%
Sodium	401mg		19%
Total Carbohydrate	6g		2%
Dietary Fiber	2g		8%
Sugars	0g		
Protein	2g		

Vitamin A 0%      Vitamin C 6%  
Calcium 13%      Iron 11%

**NUTRITION INFORMATION (AUSTRALIA)**  
Servings per package: 5  
Serving size: 50g

	Ave Quantity per Serving	Ave Quantity per 100g
Energy	507kJ	1013kJ
Total Fat	1.7g	3.3g
Cholesterol	0.0g	0.0g
Total Carbohydrate	0.3g	0.6g
Sugars	0.0g	0.0g
Protein	0.4g	0.8g
Sodium	80.2mg	160.4mg

**Ingredients:** Coconut milk (100% coconut extract), onion, vegetable oil, dried chili, lemongrass, sugar, coriander, garlic, salt, ginger, fenugreek, flavour enhancer (E621)

**Storage Condition:** Store any unused portions in refrigerator

**Cooking Instructions:**  
Cut brinjal into chunks. Fish head or a combination of fish meat, prawns and squids can also be used with Seafood Curry Paste. Add 300ml water to the paste and bring to boil. Add in brinjal and seafood, bring to boil and is ready to be served. Boil ladies finger in a separate pot. Before serving add 50ml coconut milk, ladies finger, sliced tomato, onion ring to the curry. Bring to boil and serve. Garnish with mint leaves. This paste can be used for many other dishes with or without seafood or just vegetarian. For more detailed instructions and/or your comments, please email to [wkmooncake@gmail.com](mailto:wkmooncake@gmail.com)

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250g per pack

# Nonya Assam



Nonya Assam, or literally sour spicy. This style of cooking is a unique blend of cuisine combining classic Chinese culinary methods with the local Malaysian spices.

It is not only hot but also "addictively" sour as well thanks to the tamarind (or better known locally as assam/asam), it is also healthy with add on lots of vegetables (optional), eg. lady's fingers, tomatoes and eggplants, and mostly, it does not contain coconut milk- hence relatively low-fat compared to other curries and keeps better in our tropical climate.

## **Recipe:**

This is a very popular dish in Penang. The taste of this curry is a mixture of sweet, sour and spicy flavours and it goes really well with rice. For this recipe, I use the [Nonya Assam](#) readymade paste or any fish paste from your local Asian Grocer. Once you have the readymade paste, it is really easy to make.

As for the fish, ideally I would love to use stingray (ikan pari). We can get it in Australia, which I will try soon. However for this exercise, I am going to use a white fish cutlet – and I found Mackerel to be just as good, and it is easy to get hold of.

Check out the recipe below and share your experience with us on the [Facebook page](#).

## **Ingredients:**

5 Tbsp cooking oil  
1 Mackerel cutlet (or any white fish)  
1 packet of Nonya Assam Paste (you can get this paste from any chinese grocer)  
600ml water  
6-8 okra (lady's finger) – If you like okra, add more.  
2 tomatoes – cut into wedges

#### PREPARATION:

1. Steam okra for 2 minutes or until soft. Set aside.
2. Wash the fish, pat dry with kitchen towel.
3. Rub salt and corn flour on the fish.
4. Heat 2 Tbsp oil, pan fry the fish for 1 minute on each side – set aside.
5. In a separate pan, heat the remaining oil. Once the oil is hot, add the [curry paste](#) (or from your local Asian grocer) and stir for 1 minute. (Be careful as the paste will splash.)
6. Add fish cutlets into the paste, stir for 30 seconds, then add water and stir gently.
7. Add in tomatoes and simmer for 10 minutes on medium heat until fish is cooked.
8. Switch off heat, and add okra.
9. Serve hot with rice.

Number of people: 4

Preparation time: 10 minutes

Cooking time: 15 minutes

#### **Another simple recipe with ikan pari:**

Today I am going to share with you an easy way to cook a Malaysian style assam fish curry. One of the quickest ways to get your dish out within half an hour is to have all the gravy and sauces made prior to cooking. You can prepare the curry pastes yourself, like most of my friends do, or you can stock up on all the readymade pastes.

For the fish, you can use either fish head, cutlets, or for me, I just love stingray or in Malaysian term – "ikan pari". The reason is this is the fish that we used to have in Penang when we talked about fish curry. It taste great and the flesh is tender and delicate. On top of that, the price was very reasonable as well; it costs roughly between \$5-\$7 per kilo from the Fish Market in Sydney.

For the paste, I am using the readymade [Nonya Assam Paste](#). Add 600ml of water to each packet of 250g paste. Each pack is good for 4 people (roughly).

This is what you need:

### Ingredients:

Half kilo okra (lady's finger) – remove head and tail.

4 ripe tomatoes – cubed

1 large Brinjal /egg plant – cubed

2 kilo stingray / ikan pari – cut into small pieces

3 packets of [Nonya Assam Pastes](#)

### Methods:

1. \*Steam okra / ladies finger separately for 2 minutes until soft. Set aside.
2. Mix 600ml water to 250g paste. So I've added 1.2litre\*\* of water to 3 packets of Assam paste.
3. Allow the paste to boil, add fish. Simmer for 5 minutes until fish\*\*\* is almost cooked, add tomatoes and egg plant. Continue to simmer for a further 5 minutes or until fish is cooked. Turn off the heat.
4. Add okra to the dish and stir to mix well with the curry – no further cooking is needed.
5. Serve hot with rice.

Number of people: 12

Preparation time: 15 minutes

Cooking time: 20-25 minutes

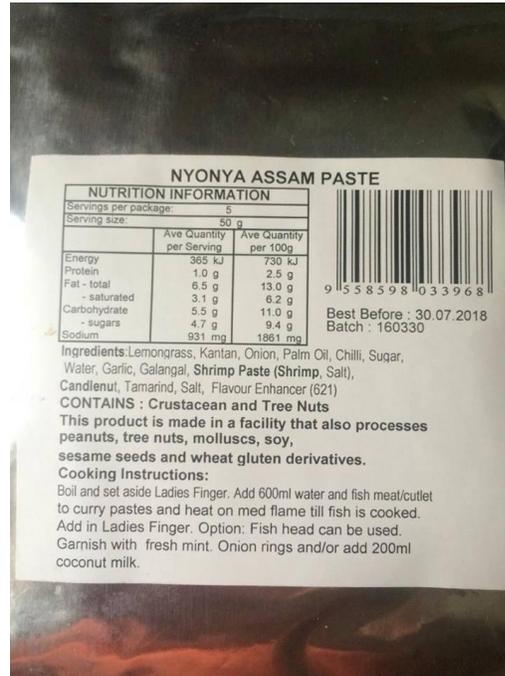
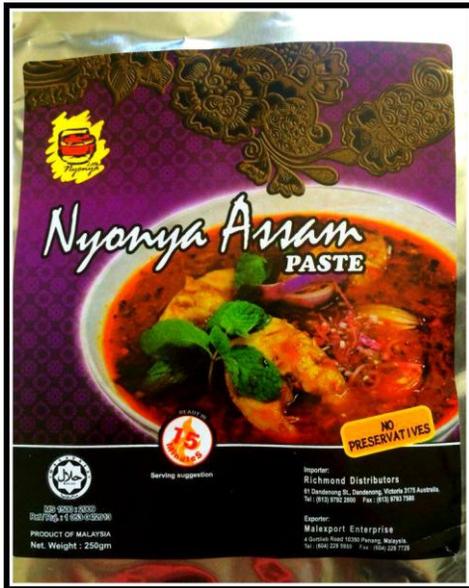
### Cook's Notes:

\* The reason we steam the okra instead of cooking them in the gravy is because okra tends to get slimy and sticky when you cook it. You avoid that by steaming.

\*\* Normally you would need about 1.8litres of water for 3 packets of paste; however, I would recommend leaving the remaining 600ml of water to be added gradually after you taste it, as some of you may not need too much water depending on the fish you use. Also some people like the sauce thicker and more sourish. So add the remaining water according to your palate.

\*\*\* You can actually pan fry the fish prior to cooking. This is entirely up to you. When you pan fry, you need not boil the fish in the gravy, thus having a better chance of staying "intact" when you add it to the gravy.

About the Nonya Assam Curry Paste: This is an authentic recipe Assam paste from Penang. The taste is already there; you just need to add water and fresh ingredients. I can guarantee you will not be disappointed.



250g per pack

# Nasi lemak – coconut milk rice – malaysian cuisine



Nasi Lemak is a very popular dish in Malaysia, so much so that even most Malaysian airlines will serve it on their flights.

Nasi Lemak is a Malay term. Nasi means rice, and lemak means fragrant rice cooked in rich and creamy coconut milk with fragrant leaves.

This dish is accompanied by hot and spicy "sambal" (hot sauce), which I will talk about a bit more later, and garnished with cucumber, hard boiled eggs, fried anchovies and toasted peanuts.

Another style, not as common now, but one I absolutely love, is the "sambal sotong" (cuttle fish in chilli) with nasi lemak. Other accompaniments can also include beef/chicken rendang, fried fish and "acar awak" (pickled vegetables).

In Malaysia, nasi lemak is normally consumed for breakfast, and you can find them wrapped in banana leaves and newspaper in coffee shops. Patrons will sit down, eat and enjoy them, and pay later when finished. You pay according to how many packets you eat.

This is an image of how nasi lemak is presented in Malaysia:



Source: [http://www.mymalaysiabooks.com/recipe/Malaysia\\_food.htm](http://www.mymalaysiabooks.com/recipe/Malaysia_food.htm)  
[http://www.mymalaysiabooks.com/images/food/nasi\\_lemak.jpg](http://www.mymalaysiabooks.com/images/food/nasi_lemak.jpg)

For this exercise, we are going to use very simple ingredients. I am going to show you how to cook the coconut rice, fry the anchovy and how to use the readymade sambal paste to serve your nasi lemak.

A good nasi lemak lies in the quality of the rice and the sambal. Sambal is a hot chilli paste made of the following ingredients: shrimp paste, garlic, onion, chillies, ginger, sugar and tamarind juice/vinegar. You blend all those ingredients and slowly fry over medium heat until the texture is dry-ish and fragrant.

### **Ingredients:**

2 cups of rice (suitable for 2 – 4 people)  
200ml coconut milk  
Pinch of salt  
2 stems of pandan leaf (screwpine), put together and knot them  
70g dried anchovy  
8 Tbsp of cooking oil for frying anchovies  
4 cups of water for boiling eggs  
2 eggs  
1 cucumber or 2 Lebanese cucumbers – sliced diagonally  
1/2 onion – cut into fine slices

## **Instructions:**

### **How to prepare the rice?**

Wash your rice and add enough water for 1.5 cups rice in the rice cooker. Check your rice cooker for instructions.

Add coconut milk with the rice, water and stir. Make sure the water is at the 2 cup level in the rice cooker.

Add pinch of salt and stir well.

If you can find pandan leaves (skrewpine leaves), tie 2 stems into knots and cook it with the rice.

### **How to fry anchovies**

Wash them and pat dry with kitchen towel.

Heat up oil; once the oil is heated, lower the heat and fry them for about 10 minutes on medium heat.

Stir frequently to make sure the fish are cooked evenly until turning slightly brown in colour.

Once the fish is cooked, drain the anchovies; set them aside to cool.

### **How to prepare the sambal?**

Add 1 tsp of oil in the wok, and on medium heat, fry the onion for about 1 minute.

Add the sambal paste into the wok and gently fry it for about 2-3 minutes until hot. Note: The sambal is already cooked, so you don't need to cook for too long.



Nasi lemak made easy with readymade sambal

As you can see from the image above, I've mixed the sambal with the anchovies together. It can be done this way and it tastes great. However, if you don't think you can finish this dish in one sitting, you leave all the ingredients separately.

### Boil eggs

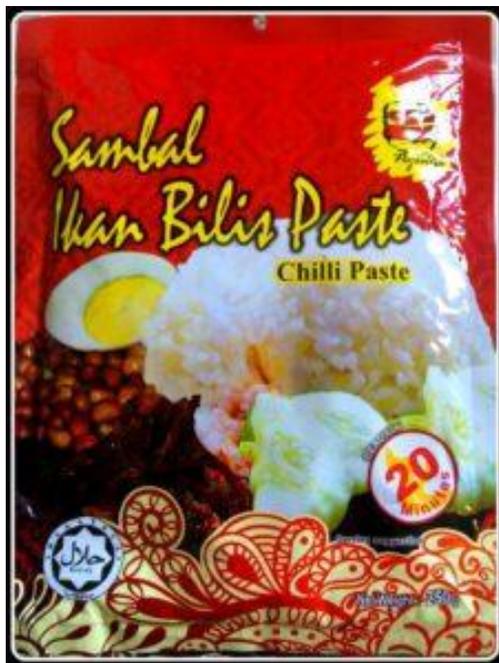
Boil the water, place the eggs in the boiling and lower the heat to medium. Close the lid of the pot and boil the eggs for around 10 minutes. Drain water and shell eggs. Serve all ingredients with the coconut rice, and enjoy your nasi lemak.

Number of people: 2 – 4

Preparation time: 20 minutes

Cooking Time: 10 minutes

Weight: 250g per pack



# Hainan Chicken Rice



Hainanese chicken is one of the popular dishes in Malaysia and Singapore cuisine. You enjoy the silky smooth chicken and unique cooked fragrant rice that are stir fried with shallots, ginger and garlic. The chicken is cooked with boiling water for a few minutes and then submerged in ice water.

However, I am going to cook this dish within 30 minutes, with the simplest strategies and ready-made paste.

I am using the Little Nonya range Hainanese Chicken Rice Mix for this recipe. And as for the chicken, a friend told me to place the chicken in the rice cooker itself or steam the chicken.

Here goes:

## **Rice:**

3 cups

125g Little Nonya Hainanese Chicken Rice Mix (half packet of the paste)

Water – based on the rice cooker

2 pandan leaves (fragrant leaves) – optional – you can get his in your local Asian grocer

## **Chicken:**

4 pieces chicken thigh fillet  
2 inches ginger – sliced finely  
1 branch spring onion – cut into 1-2 inches length  
2 Tbsp sesame oil  
2 Tbsp soy sauce  
1 cucumber – sliced

### **Method:**

**Rice** Measure 3 -4 cups of rice, wash and place into the rice cooker. Add sufficient water up to the 3 cup measurement, followed by 125g (half packet) of Little Nonya Hainanese Chicken Rice Mix to the rice. Stir well and cook. If you can get hold of the pandan leaves, wash and add them to the rice. It just adds a nice aromatic fragrance to the rice.

That's it! It is that simple. This is one of the simplest ways to cook Hainanese chicken rice!

**Chicken** - few ways to cook your chicken.

### **Method 1 – cook in rice cooker**



1. Before cooking the rice, I added the chicken fillet together with the rice in the rice cooker. Once the rice is cooked, the chicken should be cooked as well.
2. Remove the chicken, and slice.
3. Add sesame oil and soy sauce to the chicken.
4. Garnish with spring onion.
5. Serve with cucumber and hot chicken rice.

### **Method 2 – Steam the chicken**



1. Place the chicken on a steam friendly platter, metal plate or heat resistant container.
2. Add soy sauce, ginger and soy sauce to the chicken and steam (on high heat) for 15 minutes.
3. Check at 10 minutes to make sure the chicken is not over-cooked.
4. Once the chicken is cooked, remove and slice.
5. Garnish with spring onion.
6. Serve with cucumber and hot chicken rice.

This is a fun and easy way to serve Hainan Chicken rice to your family and friends. I have great feedback on this particular paste. Try it yourself!

Number of people: 2 – 4

Preparation time: 20 minutes

Cooking Time: 10 minutes



**Hainanese Chicken Rice Mix**

NUTRITION INFORMATION		
Servings per package:	10	
Serving size:	25 g	
	Ave Quantity per Serving	Ave Quantity per 100g
Energy	340 kJ	1365 kJ
Protein	0.7 g	2.8 g
Fat - total	6.8 g	27.3 g
- saturated	3.2 g	12.7 g
Carbohydrate	4.5 g	18.1 g
- sugars	1.7 g	6.8 g
Sodium	91.5 mg	366.1 mg

9 558598 034200

Batch: 151231  
Best Before: 31.04.2018

**Ingredients:** Palm Oil, Chicken Flavour, Ginger, Garlic, Salt, Sugar, Water. (contain egg, Wheat)

**May contain traces of cereals containing gluten, fish, crustacean, mollusc, peanut and tree nuts.**

**Cooking Instructions:**  
Add 250g Hainanese Chicken Rice Mix with 1kg rice, 1300ml water, into rice cooker. Mix well & cook. Once boil, stir well & leave to cook. Stir before serving.

**Net Weight: 250g**

## **Contact:**

**Lay Ean Eng 0409 223 282**

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