



Cooking Delights with
Gain City
Vol. 3



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MALAY DELIGHTS

Cooking with the
**Air Fryer/Microwave Oven/
Rice Cooker/Induction Cooker**



AYAM BAKAR



Prep Time : 15 Minutes
Cook Time : 25 Minutes
Total Time : 40 Minutes

Cooking with the
Air Fryer/Steam Oven



AYAM BAKAR



INGREDIENTS

- Boneless Chicken
- Cooking Oil
- Palm Sugar
- Sweet Soy Sauce
- Coconut Water
- Bay Leaves

Spice Paste :

- Shallot
- Garlic
- Lemongrass
- Galangal
- Candlenuts
- Corriander Powder
- Turmeric Powder
- Ground White Pepper
- Cumin Powder



AMOUNT

- 2 kg
- 2 tbl
- 1 cup
- 8 tbl
- 800 ml
- 4 pcs

- 75 gm
- 6 cloves
- 2 pcs
- 2 inch
- 6 pcs
- 2 tsp
- 1/2 tsp
- 1/2 tsp
- 1/4 tsp



PROCEDURE FOR PREPARATION

1. Begin by marinating the chicken in a mixing bowl with cooking oil, palm sugar, sweet soy sauce, and coconut water. Set this aside.
2. Proceed to grind the spice paste. Heat oil in a wok or frying pan over medium-high heat, then sauté the spice paste and bay leaves until fragrant, which should take about 5 minutes. Allow this mixture to cool down.
3. In another mixing bowl, take the marinated chicken and combine it with the prepared spice paste, ensuring they are well mixed.
4. Cook the dish using an Air Fryer or Steam Oven at 180°C for 25 minutes. After it's done cooking, let the chicken rest for 5 minutes before serving.

AYAM MASAK MERAH



Prep Time : 20 Minutes

Cook Time : 35 Minutes

Total Time : 55 Minutes

Cooking with the
Air Fryer/Induction Cooker



AYAM MASAK MERAH



INGREDIENTS

- Whole Chicken, cut into 8 pieces
 - Ground Turmeric
 - Salt
 - Dried Red Chili Peppers
 - Red Chili Pepper (Chopped)
 - Garlic (Minced)
 - Red Onion (Chopped)
 - Fresh Ginger Root
 - Sunflower Seed Oil
 - Cinnamon Stick
 - Star Anise
 - Cloves
 - Cardamom Seeds
 - Tomatoes (Sliced)
 - Ketchup
 - White Sugar
 - Water
- | |
|----------|
| 1 no |
| 1 tsp |
| 1 tbl |
| 1/4 cup |
| 3 pcs |
| 4 cloves |
| 1 no |
| 1 thumb |
| 2 tbl |
| 1 stick |
| 2 pcs |
| 5 pcs |
| 5 pcs |
| 2 nos |
| 2 tbl |
| 1 tsp |
| 1/2 cup |



AMOUNT



PROCEDURE FOR PREPARATION

1. Rub the chicken with turmeric powder and salt, then set aside. Soak the chili peppers in hot water until softened, then blend them with garlic, onion, fresh red chili pepper, and ginger to make a paste.
2. Air fry the chicken at 180°C for 10 minutes until golden, then set it aside. Cook the chili paste with with the cinnamon, star anise, cloves and cardamom seeds until fragrant, return the chicken to the skillet.
3. Add water, tomatoes, ketchup, and sugar. Bring to a boil, then reduce heat to medium-low and simmer until the chicken is fully cooked, about 15 minutes.



AYAM SUSU MENTEKA



Prep Time : 10 Minutes

Cook Time : 20 Minutes

Total Time : 30 Minutes

Cooking with the
Air Fryer/Induction Cooker



AYAM SUSU MENTEGA



INGREDIENTS

- Chicken Breast
- Curry Powder
- Maggi Seasoning Sauce
- Salt
- White Pepper
- Egg
- Cooking Oil

Batter :

- Corn Flour
- Rice Flour

Buttermilk Sauce :

- Salted Butter
- Garlic (Minced)
- Curry Leaves
- Chili Padi
- Evaporated Milk
- Condensed Milk
- Salt
- White Pepper
- Water



AMOUNT

- 500 gm
- 1 tbl
- 1 tsp
- 1/2 tsp
- 1/4 tsp
- 1 no
- 2 tbl

- 1/2 cup
- 1/2 cup

- 40 gm
- 3 cloves
- 3 sprigs
- 2 fresh
- 1 1/2 cup
- 2 tbl
- 1 tbl
- 1 tbl
- 2 tbl



PROCEDURE FOR PREPARATION

1. Cut the chicken into equal-sized pieces.
2. Marinate the chicken with curry powder, white pepper, salt, and Maggi seasoning. Add the egg and oil, then mix thoroughly.
3. Air fry the chicken at 180°C for 15 minutes until it achieves a golden brown color on all sides.
4. In a separate pan set over medium-high heat, fry the butter, garlic, and chili padi for 1 minute. Remove the curry leaves from the stalk and add them to the pan. Season with salt and pepper.
5. Add evaporated milk and condensed milk, allowing it to come to a simmer for 1 minute. If you prefer a saucier consistency, you can add 2 tablespoons of water.
6. Add the fried chicken pieces to the mixture and toss them together.

FRAGRANT BLUE PEA COCONUT RICE



Prep Time : 10 Minutes
Cook Time : 20 Minutes
Total Time : 30 Minutes

Cooking with the
Rice Cooker



FRAGRANT BLUE PEA COCONUT RICE



INGREDIENTS

- Jasmine Rice
- Water
- Coconut Cream
- Ginger (Minced)
- Pandan Leaves (Knotted)
- Salt

Blue Pea Coloring :

- Blue Pea Flower
- Water (Warm)



AMOUNT

- 2 cups
- 2 cups
- 1/2 cup
- 1 tsp
- 4 pcs
- 1/2 tsp

- 1 tbl
- 3 tbl



PROCEDURE FOR PREPARATION

1. Rinse the blue pea flowers and place them in warm water to steep. Allow them to steep while the rice is cooking.
2. After steeping, strain the liquid to remove the flowers, retaining the blue water as a natural coloring agent.
3. Thoroughly wash the rice until the water runs clear and is no longer cloudy. Drain the water and transfer the rice to the rice cooker.
4. Add coconut cream, water, ginger & salt to the rice, pandan leaves & stir everything together.
5. Close the lid of the rice cooker and let the rice cook until fully done.
6. Once the rice is cooked, let it rest for 10 minutes before opening the lid. Remove the pandan leaves and fluff the rice.
7. Finally, using a teaspoon, drizzle the blue pea color over the rice, stirring well to incorporate it. Your dish is now ready to be served.

FRAGRANT TURMERIC YELLOW RICE



Prep Time : 10 Minutes
Cook Time : 15 Minutes
Total Time : 25 Minutes

Cooking with the
Pressure Rice Cooker



FRAGRANT TURMERIC YELLOW RICE



INGREDIENTS

- Basmati Rice
- Unsalted Butter
- Turmeric Powder
- Young Ginger (Minced)
- Garlic (Minced)
- Coconut Milk
- Chicken Stock
- Salt
- Ground White Pepper

Whole Spices :

- Bay Leaf
- Cumin Seeds
- Green Cardamoms
- Cloves
- Cinnamon Sticks (4 inch)
- Strand Mace
- Star Anise

Garnish :

- Tomato (Small dice)
- Coriander
- Nuts & Raisins Mix



AMOUNT

- 3 cups
- 6 tbl
- 1.5 tsp
- 2 tsp
- 2 tsp
- 1.5 cups
- 2 cups
- 1.5 tsp
- 1 tsp

- 2 pcs
- 1 tsp
- 12 pcs
- 12 pcs
- 2 pcs
- 2 pcs
- 2 pcs

- 1/4 cup
- 1/2 cup
- 1/2 cup



PROCEDURE FOR PREPARATION

1. Start by pressing the cook button and add butter to the stainless steel insert of the Instant Pot.
2. Once the butter has melted, introduce all the spices and sauté them for approximately 30 seconds.
3. Sauté the ginger, garlic, turmeric, and pepper for about 30 to 60 seconds.
4. Next, add the drained rice and stir-fry it for 1 minute.
5. Combine the chicken stock and coconut milk in the pot, along with salt. Stir and taste to check the saltiness.
6. Press the cancel button and securely close the Instant Pot with the lid. Make sure the steam release handle is set to sealing.
7. Press the pressure cook button (or manual in older models) and set the timer to 5 minutes.
8. When the Instant Pot beeps, press cancel and allow the pressure to release completely.
9. Fluff up the turmeric rice and garnish it with a mixture of tomato, coriander, nuts, and raisins.

IKAN MASAK TIGA RASA



Prep Time : 20 Minutes
Cook Time : 20 Minutes
Total Time : 40 Minutes

Cooking with the
Air Fryer/Induction Cooker



IKAN MASAK TIGA RASA



INGREDIENTS

For the Fish :

- Seabass Fillet
- Turmeric Powder
- Salt
- Cornstarch

Sauce :

- Garlic Cloves (Minced)
- Kaffir Lime Leave (Minced)
- Tomato Sauce
- Thai Sweet Chili Sauce
- Oyster Sauce
- Water
- Red Onion (Sliced)
- Tomato (Sliced)

Paste - Blend :

- Red Onions
- Lemongrass
- Red Chili

Sauce Thickening Agent :

- Cornstarch
- Water

Garnish :

- Lettuce Leaves
- Scallion (Chopped)
- Coriander (Chopped)



AMOUNT

2 pcs
1 tsp
1 tsp
1 tsp

5 cloves
2 pcs
2 tbl
3 tbl
1 tbl
4 tbl
1 no
1 no

2 nos
2 stalks
1 pc

1/2 tsp
1/2 cup

8 pcs
1 tbl
1 tbl



PROCEDURE FOR PREPARATION

1. Thoroughly wash and clean the fish, then cut it into two pieces. Season the fish with salt, turmeric powder, and cornstarch, and set it aside.
2. Air fry the fish at 180°C for 15 minutes until it's fully cooked, then transfer it to a serving plate.
3. In a medium saucepan, stir-fry garlic and lime leaves until they become fragrant. Then, add the blended paste and continue to stir-fry for 2-3 minutes.
4. Incorporate all three sauces, adding some water to create enough gravy. Mix cornflour with water and pour it into the pan to thicken the gravy.
5. Add onions and tomatoes to the sauce, stirring to coat them with the gravy.
6. Pour the sauce over the fish and garnish with scallions and coriander.



KAMBING KUAH LABU DENGAN KACANG KUDA



Prep Time : 15 Minutes

Cook Time : 20 Minutes

Total Time : 35 Minutes

Cooking with the
Induction Cooker



KAMBING KUAH LABU DENGAN KACANG KUDA



INGREDIENTS

- Lamb Leg (Diced)
- Cooking Oil
- Pumpkin Puree
- Yellow Onion
- Garlic Cloves (Minced)
- Star Anise
- Ground Cumin
- Curry Powder
- Cinnamon Stick
- Chicken Stock
- Chickpeas (Can, Drained ,Rinsed)
- Cloves

To serve :

- Curry Leaves (Fried)
- Lemon Juice
- Coriander



AMOUNT

- 300 gm
- 3 tbl
- 200 gm
- 1 no
- 5 pcs
- 5 pcs
- 1 1/2 tsp
- 3 tbl
- 4 sticks
- 3 cups
- 400 gm
- 4 pcs



PROCEDURE FOR PREPARATION

1. In a large saucepan, heat cooking oil over medium-high heat. Add the onion and spices, stirring until they start to soften and release their fragrance. Incorporate the stock, chickpeas, and pumpkin puree, and bring it to a boil.
2. Lower the heat to medium, season the mixture to taste, and let it simmer for approximately 10 minutes to develop the flavors.
3. In a separate frying pan, heat oil over medium-high heat. Brown the lamb thoroughly on all sides, then add it to the stew and continue simmering to warm through.
4. Stir in a handful of coriander, add lemon juice, and check the seasoning before serving.

NYONYA-STYLE ASAM FISH CURRY



Prep Time : 55 Minutes

Cook Time : 35 Minutes

Total Time : 1 Hour 30 Minutes

Cooking with the
Induction Cooker



NYONYA-STYLE ASAM FISH CURRY



INGREDIENTS

| | |
|-------------------|-----------|
| • Pomfret Fish | 400 gm |
| • Ladies Finger | 6 pcs |
| • Tomatoes | 2 nos |
| • Dried Chillies | 25 gm |
| • Shallots | 35 gm |
| • Garlic Cloves | 10 gm |
| • Red Onion | 55 gm |
| • Lemongrass | 1 stalk |
| • Dried Shrimp | 1 tbl |
| • Turmeric Powder | 1/2 tsp |
| • Lime Juice | 1 no |
| • Asam Jawa | 3 tbl |
| • Laksa Leaf | 2 sprig |
| • Cooking Oil | 4 tbl |
| • Water | 800 ml |
| • Salt | 1 1/2 tsp |
| • Sugar | 2 tsp |



AMOUNT



PROCEDURE FOR PREPARATION

1. Mix asam jawa paste with some water and set it aside.
2. Cut, rinse, and drain the dried chillies.
3. In a blender, combine shallots, garlic, onions, lemongrass, dried shrimp, turmeric powder, and dried chillies. Add a little water and blend the mixture into a paste, stirring occasionally.
4. Heat cooking oil in a pan over medium heat. Cook the paste for approximately 15 minutes until it separates and becomes fragrant.
5. Add fish, water, ladies finger, tomato, laksa leaves. Bring the mixture to a boil, then reduce the heat to low and simmer for 8 minutes.
6. Season with salt, sugar, lime juice, and tamarind paste juice. Adjust the sourness to your preference.
7. Turn off the heat, and your dish is ready to be served.

TRADITIONAL SAMBAL ONION SQUID



Prep Time : 15 Minutes
Cook Time : 15 Minutes
Total Time : 30 Minutes

Cooking with the
Steam Oven/Induction Cooker



TRADITIONAL SAMBAL ONION SQUID



INGREDIENTS

- Water
- Large Squid
- Salt
- Dried Chili Paste
- Red Onion (Chopped)
- Garlic Cloves (Minced)
- Lemongrass
- Tamarind Paste
- Turmeric Powder
- Sugar



AMOUNT

- 1/4 cup
- 400 gm
- 1/2 tbl + 2 tsp
- 1/2 no
- 3 pcs
- 1 stalk
- 1 tsp
- 1 tsp
- 2 tsp



PROCEDURE FOR PREPARATION

1. Remove the squid head and discard the entrails and cartilage bone. Cut the tentacles from the head, rinse them with 1/2 tablespoon of salt, and set them aside.
2. In a pan, heat an ample amount of oil over low to medium temperatures. Add the dried chili paste, onions, garlic, and lemongrass.
3. Stir-fry this mixture over low to medium heat until the dried chili paste is thoroughly cooked through.
4. Add tamarind paste, turmeric powder, water, and season with salt and sugar. Stir to blend the ingredients and bring the mixture to a boil.
5. Steam the squid for 5 minutes. Once the sauce reaches a boil, transfer it to a plate, and it's ready to be served.

UDANG KARI ASAM JAWA NANAS



Prep Time : 20 Minutes
Cook Time : 35 Minutes
Total Time : 55 Minutes

Cooking with the
Induction Cooker



UDANG KARI ASAM JAWA NANAS



INGREDIENTS

| | |
|----------------------|----------|
| • Shrimp Paste | 10 gm |
| • Fresh Chili | 20 pcs |
| • Shallots | 10 pcs |
| • Garlic Cloves | 6 pcs |
| • Galangal | 30 gm |
| • Turmeric Powder | 2 tbl |
| • Lemongrass | 8 stalks |
| • Candlenut | 4 pcs |
| • Cooking Oil | 300 ml |
| • Coconut Milk | 400 ml |
| • Water | 500 ml |
| • Pineapple Cubes | 300 gm |
| • Fresh Prawns | 400 gm |
| • Sugar | 1 tbl |
| • Tamarind Paste | 2 tsp |
| • Kaffir Lime Leaves | 6 pcs |



AMOUNT



PROCEDURE FOR PREPARATION

1. Toast shrimp paste in a dry pan until it becomes fragrant. Then, blend the shrimp paste with chilies, shallots, garlic, galangal, turmeric, lemongrass, and candlenut.
2. Heat oil in a pan over medium heat and stir-fry the blended ingredients until they release their fragrance and the paste takes on a darker shade of red.
3. Remove any excess oil and introduce the coconut milk. If you prefer a thinner consistency for the curry, you can add some water. Then, add pineapple and let it simmer for 5 minutes.
4. Add the prawns, tamarind paste, and sugar. Wait until the prawns are cooked. Turn off the heat and add lime leaves, mixing everything evenly.



UDANG MASAK SAMBAL HIJAU IKAN BILIS



Prep Time : 15 Minutes

Cook Time : 10 Minutes

Total Time : 25 Minutes

Cooking with the
Induction Cooker



UDANG MASAK SAMBAL HIJAU IKAN BILIS



INGREDIENTS

- Green Chillies
- Bird's Eye Chillies
- Tomato
- Red Onion
- Shallots
- Garlic Cloves
- Galangal
- Lemongrass
- Belacan Powder
- Fresh Prawns (Large)
- Dried Shrimp
- Sugar
- Cooking Oil
- Fried Anchovies



AMOUNT

- 8 pcs
- 35 gm
- 1 no
- 1 no
- 8 pcs
- 6 pcs
- 20 gm
- 2 stalks
- 2 tbl
- 1 kg
- 20 gm
- 1 tbl
- 1/2 cup
- 1/4 cup



PROCEDURE FOR PREPARATION

1. Toast the dried shrimp in a pan over medium heat until it releases a fragrant aroma. Then, use a mortar and pestle to grind the dried shrimp into a floss-like texture. Set this aside.
2. Slice the shallots and keep them aside. Dice the large onion, garlic, and tomato, and transfer them to a blender.
3. Chop the galangal, green chillies, and bird's eye chillies and add them to the blender. Include 1/4 cup of oil, salt, and sugar, and blend until you achieve a semi-fine paste.
4. In a pot, heat 1/4 cup of oil. Bruise the lemongrass and add it to the oil to infuse its aroma.
5. Introduce the sliced shallots and briefly stir before adding the belacan. Combine these ingredients before adding the ground dried shrimp.
6. Once the shallots become translucent, add the blended paste. Stir the paste and semi-caramelized ingredients until they are well combined.
7. Continue cooking until the oil separates. Then, add the prawns and cover to steam for 30 seconds. Finally, add the anchovies and toss everything well together.

WAGYU BEEF RENDANG TOK



Prep Time : 25 Minutes

Cook Time : 50 Minutes

Total Time : 1 Hour 15 Minutes

Cooking with the
Induction Cooker



WAGYU BEEF RENDANG TOK



INGREDIENTS

| | |
|----------------------------------|----------|
| • Wagyu Beef | 1 kg |
| • Cooking Oil | 200 ml |
| • Red Onion (Blended) | 300 gm |
| • Lemongrass | 3 stalks |
| • Garlic Cloves (Blended) | 5 cloves |
| • Ginger (Blended) | 1 thumb |
| • Dried Chili (Soaked & Blended) | 10 pcs |
| • Fresh Coconut Milk | 200 ml |
| • Coconut Paste | 70 gm |
| • Turmeric Powder | 1/2 tsp |
| • Ground Cumin | 1/2 tsp |
| • Ground Coriander | 1/2 tsp |
| • Turmeric Leaf (Julienned) | 1 pc |
| • Lime Leaf (Julienned) | 2 pcs |
| • Cinnamon Stick | 1 pc |
| • Cardomom | 4 pcs |
| • Cloves | 4 pcs |
| • Salt | 1 tbl |
| • Sugar | 1 tbl |



AMOUNT



PROCEDURE FOR PREPARATION

1. Begin by heating cooking oil. Stir-fry the blended ingredients, including the cinnamon stick, cardamom, and cloves, until the moisture evaporates and the mixture thickens.
2. As soon as the oil starts to separate, add turmeric powder, ground cumin, and coriander. Continue stirring for a few minutes.
3. Add the beef and coconut milk, allowing it to simmer over medium heat. Stir frequently until the beef becomes tender.
4. Add kaffir lime leaves, toasted coconut, and turmeric leaves. Stir well, reduce the heat, cover the lid, and let it simmer slowly for 40 minutes. Once the beef is tender and the liquid has reduced, add sugar and salt.





INDIAN DELIGHTS

Cooking with the
**Air Fryer/Microwave Oven/
Rice Cooker/Induction Cooker**



GOBI PANEER MANCHURIAN



Prep Time : 10 Minutes
Cook Time : 20 Minutes
Total Time : 30 Minutes

Cooking with the
Air Fryer/Induction Cooker



GOBI PANEER MANCHURIAN



INGREDIENTS

- Paneer Cube (Indian Cottage Cheese)
- Cauliflower (Florets)
- Corn Flour
- Salt
- Red Chilli Powder
- Water
- All-Purpose Flour

Manchurian Sauce :

- Olive Oil
- Garlic (Minced)
- Ginger (Minced)
- Spring Onion (Whites chopped)
- Capsicums (Diced)
- Cornstarch
- Water
- Soya Sauce
- Tomato Sauce
- Sugar
- Black Pepper
- White Vinegar
- Salt
- Coriander



AMOUNT

- 100 gm
- 100 gm
- 3 tbl
- 1/4 tsp
- 1/2 tsp
- 1/2 cup
- 1 tbl
- 1/2 tsp
- 1/2 tbl
- 1/2 cup
- 1/4 cup
- 1 tsp
- 1/2 cup
- 1 1/2 tbl
- 2 tbl
- 1 tsp
- 1/2 tsp
- 1/2 tsp
- 1/4 tsp
- 2 tbl



PROCEDURE FOR PREPARATION

1. In a mixing bowl, combine 1 tablespoon of soya sauce, 2 teaspoons of tomato sauce, a touch of sugar, and mix thoroughly. Add the paneer and cauliflower, giving them a good stir.
2. In a small bowl, mix together corn flour, all-purpose flour, water, and a couple of pinches of black pepper. Sprinkle this mixture evenly over the paneer and cauliflower.
3. Ensure that the paneer and cauliflower are thoroughly coated with the thick batter. Each piece should be nicely covered.
4. Place them on a baking sheet and air fry at 180°C for 8 minutes. Flip the pieces and air fry for an additional 5 minutes. Set them aside.
5. For the Manchurian sauce, prepare a slurry by mixing cornstarch and water in a bowl, ensuring there are no lumps. Set it aside.
6. Heat oil in a pan, add ginger and garlic, and sauté until a delightful aroma emerges. Then, add the white parts of the spring onions and capsicum, and sauté for 1 minute.
7. Pour in soya sauce, tomato sauce, and the corn slurry. Reduce the heat to medium, add sugar, and let the sauce boil and cook until it thickens.
8. Add the fried paneer and cauliflower to the sauce and toss them well to ensure an even coating. Garnish with coriander.



GOAN SHRIMP CURRY WITH POTATO



Prep Time : 15 Minutes
Cook Time : 25 Minutes
Total Time : 40 Minutes

Cooking with the
Induction Cooker



GOAN SHRIMP CURRY WITH POTATO



INGREDIENTS

- Shrimps (Deveined, Cleaned)
- Potatoes (Peeled, Cubed)
- Onion (Chopped)
- Garlic (Minced)
- Ginger (Grated)
- Lemongrass (Bruised)
- Star Anise
- Cloves
- Cinnamon Stick
- Green Chillies (Slit Lengthwise)
- Turmeric Powder
- Red Chilli Powder
- Cumin Powder
- Coriander Powder
- Coconut Milk
- Vegetable Oil
- Salt
- Curry Leaves (Fried)



AMOUNT

- 500 gm
- 2 nos
- 1 no
- 3 cloves
- 1 inch
- 1 stalk
- 3 pcs
- 5 pcs
- 1 stick
- 2 pcs
- 1 tsp
- 1 tsp
- 1 tsp
- 1 tsp
- 1 cup
- 2 tsp
- 1 tbl
- 1 tsp



PROCEDURE FOR PREPARATION

1. Heat up some oil in a pan, then toss in the chopped onion. Let it sizzle until it turns translucent. Now, introduce the lemongrass, star anise, cloves, and a cinnamon stick. Give it a little time to release its delightful fragrance.
2. Add minced garlic, grated ginger and green chillies. Cook it for a minute.
3. Sprinkle in the turmeric powder, red chilli powder, cumin powder, and coriander powder. Give it a good stir to awaken those flavors.
4. Add the potatoes to the pan. Season with salt and let it cook for 5 minutes.
5. Pour in the coconut milk and let it simmer for 15 minutes, then add shrimps and cook until the curry thickens.
6. To finish it off, garnish with some crispy fried curry leaves.

MUTTON MASALA WITH PRATA



Prep Time : 5 Minutes
Cook Time : 1 Hour
Total Time : 1 Hour and 5 Minutes

Cooking with the
**Air Fryer/Microwave Oven/
Induction Cooker**



MUTTON MASALA WITH PRATA



INGREDIENTS

- Boneless Mutton (2-inch Cube)
- Plain Yogurt
- Ginger Garlic Paste
- Salt
- Turmeric Powder
- Garam Masala
- Red Chilli Powder
- Frozen Roti Prata

Masala sauce :

- Cooking Oil
- Green Cardamoms
- Red Onions (Chopped)
- Tomatoes (pureed)
- Green Chillies (Chopped)
- Garam Masala
- Curry Leaves
- Salt
- Coriander Leaves (Chopped)
- Hot Water



AMOUNT

- 500 gm
- 2 tbl
- 3/4 tbl
- 3/4 tsp
- 1/4 tsp
- 1 tsp
- 1/2 tsp
- 3 pcs
- 2 tbl
- 3 pcs
- 1 cup
- 3/4 cup
- 2 pcs
- 2 tsp
- 2 sprigs
- 1/2 tsp
- 2 tbl
- 2 1/2 cups



PROCEDURE FOR PREPARATION

1. Begin by marinating the mutton with a blend of salt, ginger, garlic, turmeric, garam masala, and chili powder. Let it sit for a while.
2. Over low to medium heat, gently warm up some oil in a pan. Add the whole spices, then toss in the onions and green chillies.
3. Sauté until the onions take on a lovely golden hue. Lower the heat to a gentle simmer and transfer the marinated mutton, letting it cook for about 7 minutes.
4. Stir in the meat masala and curry leaves, then introduce the pureed tomatoes.
5. Turn up the heat to medium and sauté for an additional 7 minutes until the sharpness of the tomatoes mellows. Pour in hot water and blend it all together.
6. Bring it to a gentle boil, then let it cook, covered, over medium heat for an hour. Stir well every 15 minutes. When it's done, garnish with freshly chopped coriander leaves.
7. Air fry some prata for 10 minutes at 180°C, or bake them in a preheated oven at 200°C for 12 minutes.



CURRY CHICKEN BIRYANI



Prep Time : 20 Minutes

Cook Time : 55 Minutes

Total Time : 1 Hour and 15 Minutes

Cooking with the
Rice Cooker/Induction Cooker



CURRY CHICKEN BIRYANI



INGREDIENTS

- Cooking Oil
- Red Onion (Sliced)
- Boneless Chicken Thigh (Cubed)
- Curry Paste
- Tomatoes (Chopped)
- Pilau Spice Blend
- Potatoes (Cubed)
- Butter
- Lime Juice
- Coriander (Chopped)

Biryani Rice:

- Basmati Rice
- Cooking Oil
- Caraway Seeds
- Bay Leaf
- Cloves
- Star Anise
- Cinnamon Sticks
- Green Cardamoms
- Mace
- Ginger-Garlic Paste
- Coriander (Chopped)
- Mint Leaves
- Water
- Salt



AMOUNT

- 1 tbl
- 1 no
- 600 gm
- 100 gm
- 400 gm
- 1 tsp
- 3 nos
- 1 knob
- 1 tbl
- 2 sprigs

- 1 cup
- 2 tbl
- 1/2 tsp
- 1 pc
- 4 pcs
- 2 pcs
- 1 stick
- 4 pcs
- 3 pcs
- 1 tsp
- 1 tbl
- 1 tbl
- 1 1/2 cups
- 1 tbl



PROCEDURE FOR PREPARATION

1. Rinse the basmati rice a couple of times in water to remove excess starch. Then, soak the basmati rice in water for 20 minutes. After soaking, drain and set it aside.
2. Heat some oil in a pan, and add the listed spices. Fry them until they sizzle and release their fragrant aromas.
3. Introduce ginger-garlic paste, along with chopped coriander and mint leaves. Cook for a few seconds until the raw aroma dissipates.
4. Then add the soaked rice and saffron strands. Gently stir, then add water and mix thoroughly. Transfer this to a rice cooker and quick-cook for 20 minutes.
5. In a separate pan, heat some oil and gently sauté the onions until they turn brown, which takes about 10 minutes.
6. Add the chicken to the pan and cook until it's sealed and turns brown. Then, stir in the curry paste with a splash of water and let it cook for 5 minutes.
7. Pour in the chopped tomatoes, pilau spice blend, and the cubed potatoes. Allow this mixture to simmer for 20 minutes with the lid on. Finish by adding butter and stirring until it melts.
8. Finally, squeeze in the lime juice and garnish with coriander. Serve alongside the biryani rice.

KERALA BARRAMUNDI STEW



Prep Time : 15 Minutes
Cook Time : 15 Minutes
Total Time : 30 Minutes

Cooking with the
Induction Cooker



KERALA BARRAMUNDI STEW



INGREDIENTS

For the paste :

| | |
|--------------------------|----------|
| • Yellow Onion (Chopped) | 1/4 cup |
| • Tomato (Diced) | 1/2 cup |
| • Garlic (Minced) | 2 cloves |
| • Ground Coriander | 2 tsp |
| • Ground Cumin | 1 tsp |
| • Chili Powder | 1 tsp |
| • Salt | 1 tsp |
| • Turmeric Powder | 1/2 tsp |
| • Coconut Milk | 1/3 cup |

For the curry :

| | |
|------------------------------|---------|
| • Cooking Oil | 2 tbl |
| • Curry Leaves | 1/4 cup |
| • Yellow Onion (Diced) | 1 cup |
| • Tomato (Diced) | 1/2 cup |
| • Green Chili (Minced) | 2 pcs |
| • Ginger (Grated) | 1 tbl |
| • Tamarind Paste | 1 tbl |
| • Barramundi Skin-On Fillets | 12 oz |
| • Cilantro (Chopped) | 1/2 cup |



AMOUNT



PROCEDURE FOR PREPARATION

1. Using a food processor, blend all the paste ingredients until you achieve a smooth consistency, adding water a few tablespoons at a time as needed.
2. Place a large, shallow pan over medium heat. Add the oil and heat until it shimmers. Then, introduce the curry leaves and sauté until they become fragrant. Add the diced onion and cook until it turns translucent. Now, add the tomato and reduce the heat to medium. As the diced tomato begins to break down, add the ginger and green chili, continuing to cook until the aroma of ginger mellows.
3. Transfer the paste into the pan. Add a cup of water, stir well, and bring it to a gentle simmer for 5 minutes. Then, stir in the tamarind paste.
4. Lay the fish in the pan, cover it, and reduce the heat to low. Cook the fish for about 7 minutes until it turns opaque.
5. Finish it off with a garnish of chopped cilantro.

MUTTON MYSORE



Prep Time : 15 Minutes
Cook Time : 35 Minutes
Total Time : 50 Minutes

Cooking with the
Induction Cooker



MUTTON MYSORE



INGREDIENTS

- Mutton Cube
- Yoghurt (Curd)
- Red Onion (Sliced)
- Tomato Puree
- Cooking Oil
- Urad Dal
- Mustard Seeds
- Cinnamon Sticks
- Green Cardamom
- Cloves
- Star Anise
- Green Chilli (Sliced)
- Red Chilli Powder
- Coriander Powder
- Cumin Powder

Main Dish :

- Ginger Paste
- Garlic Paste
- Water
- Fennel Seeds
- Turmeric Powder
- Red Chilli Powder
- Salt



AMOUNT

- 500 gm
- 1/2 cup
- 2 nos
- 2 tbl
- 1 cup
- 1/2 tsp
- 1/4 tsp
- 1 stick
- 4 pcs
- 4 pcs
- 1 pc
- 2 pcs
- 3 tbl
- 1/2 tsp
- 1/2 tsp

- 2 tbl
- 2 tbl
- 500 ml
- 1 tsp
- 1/2 tsp
- 1/2 tsp
- 1 tsp



PROCEDURE FOR PREPARATION

1. Start by giving the mutton a good rinse under running water, then allow it to drain. Heat up some oil in a pan over a medium flame. Add the mutton, along with ginger-garlic paste, fennel seeds, yogurt, turmeric powder, red chili powder, and salt. Mix everything thoroughly, pour in the water, and let it simmer.
2. Allow the gravy to simmer and cook until the mutton becomes tender. Remember to give it a gentle stir now and then to prevent it from sticking to the pan.
3. In another pan, heat some oil over medium heat. Fry the urad dal and mustard seeds until the dal takes on a lovely brown hue. Next, introduce the cinnamon, cardamoms, star anise, and cloves. Let them sizzle for a minute. Lower the heat and add the onions, green chillies, and curry leaves. Cook until the onions turn a beautiful golden brown. Now, add chili powder, coriander powder, cumin powder, and tomato puree. Saute this mixture well.
4. Transfer the cooked mutton into the pan and continue to cook until the gravy thickens, and the mutton pieces soak up all those aromatic spices.





FINGER FOOD

Cooking with the
Air Fryer/Microwave Oven/
Rice Cooker/Induction Cooker





GOLDEN CRISPY CHILLI CRAB DUMPLING



Prep Time : 15 Minutes

Cook Time : 12 Minutes

Total Time : 27 Minutes

Cooking with the
Air Fryer



GOLDEN CRISPY CHILLI CRAB DUMPLING



INGREDIENTS

For Making 30 Wrappers :

- All-Purpose Flour
- Water

Chilli Paste :

- Red Chilli
- Chilli Padi
- Lemongrass
- Ginger Flower
- Shallot
- Garlic

Chilli Crab Sauce :

- Crab Meat Claw
- Chilli Paste
- Maggi Tomato Ketchup
- Maggi Chilli Sauce
- Fish Sauce
- Sugar
- Cooking Oil

Ginger Flower Dip :

- Ginger Flower Dip
- Mayonaise
- Lime Juice
- Plum Sauce



AMOUNT

250 gm
130 ml

80 gm
10 gm
15 gm
1 no
30 gm
30 gm

150 gm
40 gm
80 gm
10 gm
15 gm
15 gm
20 gm

1 1/2 nos
227 gm
10 gm
20 gm



PROCEDURE FOR PREPARATION

1. Gradually add water to the flour while gently mixing with a pair of chopsticks. Continue mixing until no loose flour remains. Then, combine and knead the mixture with your hands. Cover the dough and let it rest for 10-15 minutes before kneading it into a smooth ball.
2. Cover the dough again and allow it to rest for 30 minutes until it becomes soft.
3. Divide the dough into four equal parts and roll one part into a rope. Cut it into 7-8 equal sections.
4. Take each piece and press it into a small disc using the palm of your hand. Then, use a rolling pin to flatten it into a thin disc. If the dough sticks, you can dust it with some flour. Once done, cover the discs and set them aside.
5. For the Ginger Flower Dip: Place the ginger flower in a fine blender and process until it becomes fine. Mix it with mayonnaise, lime juice, and plum sauce. Transfer the dip to a jar and refrigerate.
6. Add the ingredients for the chili paste to a food processor and process until finely chopped.
7. Transfer the chili paste to a pot, add cooking oil, and heat it over low heat until fragrant. Then, add the remaining chili crab sauce ingredients. Stir occasionally, making sure not to burn the mixture. Once it simmers, set it aside and refrigerate.
8. To wrap the dumplings, moisten the edges of each dough circle with some water. Place 5 grams of chili crab sauce filling in the center. Fold the circle in half and pinch the wrapper together at the top, creating two folds on each side to make the dumplings look like fans.
9. Air fry them at 180°C for 12 minutes, and they are ready to be served with the Ginger Flower Dip.

GOLDEN CURRY SALTED EGG CHICKEN



Prep Time : 10 Minutes
Cook Time : 15 Minutes
Total Time : 25 Minutes

Cooking with the
Air Fryer/Electric Oven



GOLDEN CURRY SALTED EGG CHICKEN



INGREDIENTS

- Chicken Cubes 1 pkt
- Fresh Eggs 1 no
- Tapioca Flour 1 cup
- Salt 1 tbl
- Ground White Pepper 1 tbl
- Canola Oil Spray

Salted Egg Yolk Sauce :

- Unsalted butter 2 tbl
- Olive Oil 1 tbl
- Chili Padi 5 pcs
- Curry Leaves 1/4 cup
- Evaporated Milk 2 tbl
- Salted Egg Yolks 4 pcs
(Steamed & Mashed)



AMOUNT



PROCEDURE FOR PREPARATION

1. Marinate the chicken with egg, salt, and pepper.
2. Coat the chicken cubes with tapioca flour, ensuring you shake off any excess, and place them on a clean, dry plate.
3. Arrange a layer of chicken in your Air Fryer, then lightly spray them with canola oil. Air fry or bake in a convection oven at 180°C for about 15 minutes until they turn golden brown.
4. Now, let's prepare the salted egg yolk sauce. Heat oil in a medium saucepan and melt the butter until it becomes foamy.
5. Add the chili padi and curry leaves to the pan and pan-fry them until they become crispy and fragrant.
6. Introduce the salted egg yolks to the mixture and cook until it becomes bubbly.
7. Lower the heat and add the evaporated milk, along with a pinch of salt.
8. Finally, return the fried chicken to the pan and toss them until they are evenly coated with the delicious salted egg yolk sauce.

JAPANESE PANKO AIR-FRIED SHRIMP



Prep Time : 5 Minutes
Cook Time : 8 Minutes
Total Time : 13 Minutes

Cooking with the
Air Fryer



JAPANESE PANKO AIR-FRIED SHRIMP



INGREDIENTS

- Large Raw Shrimp (Peeled, Deveined)
- Fresh Egg
- Plain Flour
- Salt
- Ground White Pepper
- Panko Bread Crumbs
- Canola Spray Oil

Marie Rose Sauce :

- Mayonnaise
- Tomato Ketchup
- Worcestershire Sauce
- Fresh Lemon Juice
- Tabasco Sauce



AMOUNT

- 450 gm
- 1 no
- 2 tbl
- 1/2 tsp
- 1/4 tsp
- 1 1/2 cups
- 1/2 cup
- 2 tbl
- 1 tsp
- 1/2 no
- 1/2 tsp



PROCEDURE FOR PREPARATION

1. In a mixing bowl, combine the mayonnaise with ketchup, Worcestershire sauce, lemon juice, and Tabasco. Set this flavorful sauce aside.
2. Ensure the shrimp are thoroughly patted dry with paper towels before using them.
3. In a large bowl, add the egg, flour, salt, and pepper, then whisk until you achieve a smooth batter. Toss the shrimp into this mixture, ensuring they are evenly coated.
4. Place the panko breadcrumbs in a shallow dish, and one by one, dredge each shrimp into the breadcrumbs.
5. Preheat your airfryer to 200°C. Place half of the coated shrimp into the airfryer basket, and for that perfect finish, lightly spray them with canola oil. Cook them for about 8 minutes or until they turn a beautiful golden color and are thoroughly cooked through.

MARINATED MEXICAN STYLE CHICKEN



Prep Time : 5 Minutes
Cook Time : 32 Minutes
Total Time : 37 Minutes

Cooking with the
Air Fryer



MARINATED MEXICAN STYLE CHICKEN



INGREDIENTS

For the Wings :

| | |
|---------------------|---------|
| • Mid Joint Wing | 900 gm |
| • Smoked Paprika | 4 tbl |
| • Chili Powder | 1 tbl |
| • Cumin Powder | 1 tbl |
| • Garlic Powder | 2 tsp |
| • Kosher Salt | 3/4 tsp |
| • Avocado Oil Spray | |

For the Cotija Dip :

| | |
|------------------------------|---------|
| • Greek Yoghurt | 1/2 cup |
| • Lime Juice & Zest (1 lime) | 2 tbl |
| • Cilantro (Chopped) | 1/4 cup |
| • Serrano Pepper (Sliced) | 1 small |
| • Crumbled Cotija Cheese | 1/3 cup |
| • Salt | 1 pinch |



AMOUNT



PROCEDURE FOR PREPARATION

1. Begin by drying the chicken wings.
2. Preheat the airfryer to 200°C.
3. In a large bowl, combine the spices and salt, ensuring they are mixed thoroughly. Add the wings to the bowl and toss them well to coat evenly.
4. Place a layer of wings in your airfryer with the skin side facing down. Lightly spray them with avocado oil.
5. Bake for 8 minutes, then remove the wings, flip them over, and give them another light spray of avocado oil. Continue baking for an additional 8 minutes.
6. Repeat this process with the remaining chicken wings until they are all cooked.

For the dip:

1. In a medium-sized bowl, thoroughly mix all the dip ingredients.
2. Your dip is now ready to be served alongside the chicken wings. Enjoy!



SALMON BITES WITH SWEET CHILLI SOY GLAZE



Prep Time : 10 Minutes

Cook Time : 10 Minutes

Total Time : 20 Minutes

Cooking with the
Induction Cooker



SALMON BITES WITH SWEET CHILLI SOY GLAZE



INGREDIENTS

- Olive Oil
- Salmon Fillets (Cube)
- Salt
- Fried Garlic

For Sweet Chili Soy Glaze Sauce :

- Olive Oil
- Garlic Cloves (Minced)
- Sweet Chili Sauce
- Light Soy Sauce

Recommended Sides :

- Cooked White Rice / Cauliflower Rice
- Stir Fried Greens / Asian Slaw



AMOUNT

- 2 tbl
- 400 gm
- 1/2 tsp
- 1 tbl

- 1 tbl
- 1 pc
- 1/3 cup
- 2 tbl



PROCEDURE FOR PREPARATION

1. Cut the salmon into roughly 1-inch cubes. Sprinkle them with a pinch of salt and set them aside.
2. In a large frying pan, heat some olive oil over medium-high heat. Add the salmon cubes and cook for about 1 minute. Then, reduce the heat to medium-low, cover the pan with a lid, and continue cooking for an additional 3 minutes.
3. Once the salmon cubes are pre-cooked, transfer them to a bowl and set them aside.
4. In the same pan, add a bit more oil and place it over medium heat. Add the garlic and sauté until it turns a lovely golden brown. Now, pour in the sweet chili sauce and soy sauce, and cook until the sauce starts to thicken.
5. Return the pre-cooked salmon bites to the pan and stir them into the sauce. Allow them to cook for about 30 seconds, ensuring they are well-coated with the flavorful sauce. Remove the pan from the heat and garnish the dish with some fried garlic.





DESSERT

Cooking with the
Microwave Oven



SCAN TO VIEW
PRODUCTS



BLUEBERRY CHEESE TART



Prep Time : 45 Minutes

Cook Time : 30 Minutes

Total Time : 1 Hour 15 Minutes

Cooking with the
Microwave Oven



BLUEBERRY CHEESE TART



INGREDIENTS

For Crust :

- Unsalted Butter (Room temperature)
- Margarine
- Icing Sugar
- Vanilla Essence
- Egg
- Plain Flour
- Milk Powder

For Cheese Filling :

- Cream Cheese (Room temperature)
- Unsalted Butter (Room temperature)
- Fine Sugar
- Egg
- Evaporated Milk
- Plain Flour

Topping :

- Blueberry Filling
- Cocoa Powder



AMOUNT

80 gm
30 gm
55 gm
1/2 tsp
30 gm
225 gm
1/2 tbl

250 gm
25 gm
45 gm
1 no
35 gm
20 gm

130 gm
1 tsp



PROCEDURE FOR PREPARATION

1. Mix butter, margarine, icing sugar & vanilla essence. Beat over medium high speed until fluffy.
2. Add in egg gradually, mix until well blended. Add in flour & milk powder, mix well.
3. Preheat oven to 190°C. Put some dough into the tart mould, trim extra dough & pierce the bottom with a fork.
4. Bake in the preheated oven for 15 minutes. Mix together with cheese, butter & sugar. Beat until smooth. Add in egg until well blended.
5. Add in milk & flour, mix until well combined. Put the cheese filling into piping bag. Preheat oven to 200°C. Fill the baked crust with cream cheese filling, top with blueberry filling & swirl to create marble effect.
6. Bake for 10 minutes. After removing from oven, set aside to cool for 15 minutes. Once done, top with cocoa powder.

CREAMY BREAD & BUTTER PUDDING



Prep Time : 20 Minutes
Cook Time : 30 Minutes
Total Time : 50 Minutes

Cooking with the
Microwave Oven



CREAMY BREAD & BUTTER PUDDING



INGREDIENTS

- Raisin Bread
- UHT Milk
- Whipping Cream
- Fine Sugar
- Fresh Eggs
- Vanilla Essence
- Unsalted Butter



AMOUNT

- 250 gm
- 1050 gm
- 150 gm
- 150 gm
- 9 nos
- 50 gm
- 150 gm



PROCEDURE FOR PREPARATION

1. Preheat the oven to 180°C and lightly grease a baking pan with a small amount of butter.
2. Take the bread triangles and spread one side of each with the remaining butter.
3. Arrange the triangles of bread, butter-side up, in overlapping layers to cover the base of the dish. Continue this layering process until the dish is filled.
4. In a saucepan, gently warm the milk and cream, being careful not to bring it to a boil. Then, set it aside.
5. In a medium-sized heatproof bowl, whisk together the eggs, sugar, and vanilla essence until the mixture becomes light, airy, and pale in color. Gradually pour in the milk and cream mixture while continuing to mix thoroughly.
6. Slowly and evenly pour the egg mixture over the bread until all the liquid has been added. Gently press the bread down into the liquid, and lightly sprinkle some sugar over the surface. Allow it to rest for 30 minutes.
7. Bake the pudding in the preheated oven for approximately 30 minutes or until the surface becomes golden brown, the pudding rises nicely, and the eggs are fully set.

FIVE NUTS MOONCAKE



Prep Time : 45 Minutes
Cook Time : 15 Minutes
Total Time : 1 Hour

Cooking with the
Microwave Oven





FIVE NUTS MOONCAKE



INGREDIENTS

Mooncake Dough :

- Cake Flour
- Golden Syrup
- Cooking Oil
- Water

Filling :

- Glutinous Rice Flour (Cooked)
- Cooking Oil
- Golden Syrup
- Salt
- Water

Nuts & Fruits :

- Toasted White Sesame Seeds
- Toasted Black Sesame Seeds
- Toasted Walnuts
- Toasted Sunflower Seeds
- Toasted White Melon Seeds
- Toasted Green Pumpkin Seeds
- Toasted Sliced Almond
- Candied Winter Melon (Chopped)
- Dried Cranberries (Chopped)



AMOUNT

100 gm
60 gm
30 gm
1 tsp

40 gm
1 tbl
50 gm
1/4 tsp
20 gm

10 gm
10 gm
20 gm
20 gm
20 gm
20 gm
20 gm
20 gm
20 gm



PROCEDURE FOR PREPARATION

1. Combine golden syrup, oil, and water, and then sift in the flour to create the mooncake dough. Wrap the dough in cling wrap and let it rest for 2 hours.
2. In a dry pan, pan-fry the glutinous rice flour over medium-low heat for 5 minutes.
3. Toast the seeds, nuts, and mixed dried fruits. Mix the dried fruits and nuts with salt, cooked glutinous rice flour, oil, and golden syrup. Gradually add water until the mixture can be formed into a ball. Cover and set aside. Divide the dough and filling into 4 portions, with each skin dough weighing 49 grams and each filling weighing 67 grams.
5. Place the dough between layers of cling wrap and flatten it into a round shape. Wrap the mixed nuts filling with the flattened dough and press it into shape using a mooncake mold.
6. Preheat the oven and spray the mooncake dough with water before baking. Bake at 160°C for 15 minutes.



ONDEH ONDEH GULA MELAKA



Prep Time : 15 Minutes

Cook Time : 5 Minutes

Total Time : 20 Minutes

Cooking with the
**Microwave Oven/
Induction Cooker**



ONDEH ONDEH GULA MELAKA



INGREDIENTS

- Glutinous Rice Flour
- Pandan Juice
- Grated Coconut
- Fine Salt
- Gula Melaka (Chopped)



AMOUNT

- 250 gm
- 200 ml
- 100 gm
- 1 gm
- 150 gm



PROCEDURE FOR PREPARATION

1. Steam the grated coconut with salt on high heat for 5 minutes, then remove and set it aside.
2. Combine glutinous rice flour with pandan juice and knead the dough until it becomes smooth and elastic. Cover the dough and set it aside.
3. Bring a large pot of water to a boil over medium heat in preparation for filling and wrapping.
4. Divide the dough into pieces and shape them into balls.
5. Boil the ondeh ondeh immediately and continue shaping the next one, boiling until they rise to the surface.
6. Once done, roll them in grated coconut and serve at room temperature.

RASPBERRY DANISH



Prep Time : 20 Minutes
Cook Time : 20 Minutes
Total Time : 40 Minutes

Cooking with the
Microwave Oven



RASPBERRY DANISH



INGREDIENTS

- | | |
|--------------------------------------|----------|
| • Puff Pastry | 3 sheets |
| • Raspberry Jam | 1/4 cup |
| • Fresh Raspberries | 1 cup |
| • Cream Cheese (Room temperature) | 250 gm |
| • Powdered Sugar | 1/4 cup |
| • Egg Yolk | 1 pc |
| • Lemon Zest | 1 tsp |
| • Vanilla Extract | 1 tsp |

Icing :

- | | |
|---------------------------|---------|
| • Powdered Sugar (Sieved) | 1/2 cup |
| • Lemon Juice | 2 tsp |



AMOUNT



PROCEDURE FOR PREPARATION

1. Preheat the oven to 200°C. In a small bowl, mix together the raspberry jam and fresh raspberries.
2. Using an electric mixer, blend the cream cheese, sugar, egg yolk, lemon zest, and vanilla extract until the mixture becomes creamy and well incorporated. Set this mixture aside.
3. Cut the puff pastry into your desired shapes and arrange them on baking sheets, ensuring there is enough space for them to puff. Lightly brush each piece with beaten egg white.
4. Place a portion of the cream cheese filling onto each pastry and then add a dollop of the raspberry jam topping.
5. Bake the pastries for approximately 15 minutes or until they turn golden brown and puff up nicely. Once they are done, allow them to cool on wire racks. After they have cooled, drizzle them with the prepared icing.

SALTED EGG YOLK PUFF PASTRY



Prep Time : 30 Minutes
Cook Time : 40 Minutes
Total Time : 1 Hour 10 Minutes

Cooking with the
Microwave Oven



SALTED EGG YOLK PUFF PASTRY



INGREDIENTS

Water Dough :

(18gm per portion)

- High Gluten Flour
- Low Gluten Flour
- Icing Sugar
- Salt
- Unsalted Butter
- Water

Oil Dough : (12gm per portion)

- Low-gluten Flour
- Purified Butter

Filling : (25gm per portion)

- Red Bean Paste
- Salted Egg Yolk

Sufficient corn oil to soak the salted egg yolk

Garnish :

- Egg Yolks
- Black Sesame Seeds



AMOUNT

59 gm
50 gm
10 gm
1 gm
40 gm
55 gm

90 gm
45 gm

250 gm
10 pcs

2 nos
2 tbl



PROCEDURE FOR PREPARATION

Prepare the Dough:

1. In a mixing bowl, combine all the ingredients for the water dough, except the butter, and stir until they form a cohesive mixture.
2. Integrate the butter into the mixture and continue to mix until the dough achieves a smooth consistency. Proceed to divide the dough into portions, each weighing approximately 18 grams.
3. Create the oil dough by blending low-gluten flour with clarified butter.
4. Merge the water dough and oil dough, then knead until the dough is smooth, soft, and glistening.
5. Promptly cover it with plastic wrap. Roll out each portion, then re-cover with plastic wrap, allowing it to rest for 15 minutes. Repeat this process twice more for best results.

Prepare the Filling:

1. Separate the egg yolk from the white, rinse it under running water, and pat it dry.
2. Soak the yolk in corn oil for an hour, then wrap the egg yolk with the red bean paste.

Baking :

1. Roll out the pastry into a circular shape and wrap the filling carefully, ensuring the seam side is facing down.
2. Brush the pastry with egg wash and sprinkle sesame seeds as garnish.
3. Bake at 180°C for 30 minutes.



VANILLA SPONGE CAKE ROLL



Prep Time : 1 Hour

Cook Time : 12 Minutes

Total Time : 1 Hour 12 Minutes

Cooking with the
Microwave Oven



VANILLA SPONGE CAKE ROLL



INGREDIENTS

- Fresh Eggs
- Egg Yolks
- Egg Whites
- Sugar
- Water
- Pure Vanilla Extract
- All-purpose Flour
- Baking Powder
- Salt
- Powdered Sugar
- Crushed Cornflakes

Vanilla Mascarpone Cream Filling :

- Heavy Cream (Cold)
- Powdered Sugar
- Mascarpone Cheese (Room Temperature)
- Pure Vanilla Extract
- Strawberries (Chopped)



AMOUNT

- 2 nos
- 3 nos
- 3 nos
- 1 cup
- 1/3 cup
- 2 tsp
- 1 cup
- 1 tsp
- 1 tsp
- 4 tbl
- 1 cup

- 2/3 cup
- 1/2 cup
- 1 cup
- 1 tsp
- 1/2 cup



PROCEDURE FOR PREPARATION

1. Preheat the oven to 180°C. Prepare a baking sheet by spraying it with baking spray and lining it with parchment paper. Set it aside.
2. Sprinkle cornflakes and powdered sugar onto a large and clean dish towel. Leave this aside.
3. In a large bowl, beat the egg whites until they become frothy. Gradually add the sugar, continuing to beat until stiff peaks form.
4. In another large mixing bowl, beat the egg yolks and whole eggs for 3 minutes. Add the sugar, water, and vanilla, and beat until the mixture is well combined. Sift in the flour, baking powder, and salt. Turn the mixer to low and gently fold in the beaten egg whites.
5. Pour the batter onto the prepared baking sheet and bake for 12 minutes. Once baked, remove it from the oven and flip the cake onto the prepared dish towel with cornflakes. Carefully peel off the parchment paper and place a clean sheet of parchment paper over the back of the cake. Roll the cake up in the towel and allow it to cool for 1 hour.
6. In a chilled mixing bowl, whip the heavy cream until soft peaks form. Add sugar and continue to beat until stiff peaks form. In another bowl, beat the cream cheese with vanilla until it becomes smooth. Fold the whipped cream into the cream cheese mixture until well combined. Place this mixture in the refrigerator.
7. Carefully unroll the cake, spread the filling evenly over the cake, and top with strawberries. Roll the cake up tightly.

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GAIN CITY

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edition

