



A top-down view of a diverse array of Southeast Asian dishes, including satay, grilled meats, rice cakes, and various salads, arranged on a marble surface. The dishes are presented in various styles: skewers on a bamboo tray, meat on a black tray with vegetables, colorful rice cakes in a woven basket, and various bowls and plates containing salads, soups, and fried items. The background is a light-colored, textured surface, possibly marble or stone, with some fresh herbs and spices scattered around.

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Malaysian Chicken Kurma Gravy



COOKING
40 MINUTES



PREPARATION
20 MINUTES



SERVES 4

NOTES

Chicken Kurma is a Malaysian favourite in the form of a goulash. Although the name of the dish is Chicken Kurma, but the dish is not made of dates at all. The main ingredient used in the process of making this dish is chicken along with spices and vegetables.

INGREDIENTS

- 1 Kg Chicken (Cut Into Bite Size Pieces)
- 4 Tablespoons Faiza Chicken Kurma Powder (available at [HalalStreet.co.uk](https://www.halalstreet.co.uk))
- Spices For Frying (Cinnamon, Cardamom, Star Anise)
- 2 Cups Of Thick Coconut Milk
- 2 Tomatoes (Each Tomato Cut Into 4 pieces)
- 2 Potatoes (Each Potato Cut Into 4 pieces)
- 1 Carrot (Cut Into Cubes)
- A Little Tamarind Juice
- Salt And Sugar For Taste
- Oil For Cooking

Ingredients To Be Blended:

- 5 Garlic Cloves*
- 5 Red Onions Or Shallots*
- 2 Cm Ginger*



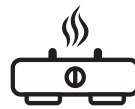
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DIRECTIONS

- Heat the oil in a wok
- Add in the blended ingredients, spices for frying and the Faiza Chicken Kurma Powder. Stir and mix well, until oil separates and appears on top of mixture.
- Add in the chicken and stir it well with the spice mixture. Let it simmer and cook for some time.
- Add in the diced carrots and potatoes along with some tamarind juice.
- When the carrots and potatoes have cooked, add in the thick coconut milk.
- Mix well and let the dish simmer and cook well.
- Lastly add in the tomatoes, salt and sugar for taste. Adjust according to your taste.
- Malaysian Chicken Kurma (Gravy) is now ready. Serve with warm rice, bread and capati.



Mackerel In Spicy & Sour Sauce



COOKING
20 MINUTES



PREPARATION
20 MINUTES



SERVES 4

NOTES

Mackerel In Spicy & Sour Sauce is a classic Malaysian dish. Various recipes for Mackerel In Spicy & Sour Sauce.. Everyone has their own interpretation for this favourite dish and there are endless adaptations. It is just sour, fiery hot, and tastes extraordinarily satisfying. It goes well with hot steamed brown or white rice.

INGREDIENTS

- 1 Pack Of Cik Yut Asam Pedas Paste
(available at [HalalStreet.co.uk](https://www.halalstreet.co.uk))
- 1 Tomato (Cut Into Wedges)
- 400 Ml Water
- 2 Mackerels (Clean And Cut It To Desired Pieces)
- 4 Lady Fingers (Okra)
- 2 Sprigs Of Vietnamese Coriander/Cilantro
- Oil For Cooking
- Salt For Taste

DIRECTIONS

- Pour some oil into a pot.
- Add the Asam Pedas Paste and mix well.
- Add in the 400ml of water and stir well.
- Add in the mackerels pieces
- Use a lid and close the pot. Let the mackerel pieces simmer and cook well.
- Lastly add the lady fingers, tomatoes and Vietnamese coriander/cilantro
- Stir well and let it simmer for 5 minutes.
- Mackerel in Spicy & Sour Gravy is ready now. Savour it with warm rice or bread.

TIPS

Don't cook the ladyfingers and tomatoes too long in the gravy. They lose their crunchiness and would turn soggy and mushy in the gravy.

Chicken In Spicy Bird's Eye Chilli Coconut Milk



COOKING
10 MINUTES



PREPARATION
20 MINUTES



SERVES 4



NOTES

Chicken in Spicy Bird's Eye Chilli Coconut Milk is a semi-instant dish that is famous in Negeri Sembilan, West Malaysia. If you want some comfort food for the soul and are craving something spicy and concentrated with coconut milk, then Rehan's Masak Lemak Cili Api Bird's Eye Chilli Paste is the best choice for you.

INGREDIENTS

- 1 Pack Of Rehan Masak Lemak Cili Api Paste (available at [HalalStreet.co.uk](https://www.halalstreet.co.uk))
- 1/2 Of A Whole Chicken (Cut Into Big Chunks)
- 200 ML Water
- 200 ML Thick Coconut Milk
- 3 Potatoes (Cut In Wedges)



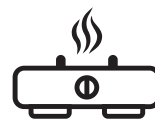
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DIRECTIONS

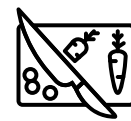
- Add Rehan Masak Lemak Cili Api paste in a pot with the chicken pieces.
- Stir and mix well the paste with the chicken pieces.
- Add 200 ml of water and cook until the chicken becomes tender.
- Add in the 200 ml of thick coconut milk.
- Stir well the mixture until well blended.
- Always keep stirring the sauce and lastly add in the potatoes.
- Let it simmer for a while until potatoes are tender.
- Shut the flame and Chicken in Spicy (Bird's Eye Chilli) Coconut Milk is ready to be served.
- Goes well with steamed rice and bread.



Piquant Mackerel Fish Curry With Okra & Eggplant



COOKING
35 MINUTES



PREPARATION
10 MINUTES



SERVES 4

NOTES

Malaysians love their curries and this Piquant Mackerel Fish Curry With Okra And Eggplant is another classic simplified for the busy cook. There is no need to drag out the blender to grind or make a spice paste. Simply prepare the ingredients with a knife and a chopping board and you are ready to cook.

INGREDIENTS

- 1 Pack Of Tumisan Bonda Curry Paste
(available at [HalalStreet.co.uk](https://www.halalstreet.co.uk))
- 5 Pieces Of Mackerel
- 400 ML Of Water
- 1 Cup Thick Coconut Milk
- 5 Lady Fingers (Okra)
- 2 Eggplant (Cut Into 4 Pieces)
- 1 Tomato (Cut In Wedges)



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DIRECTIONS

- Add 400 ml of water to a pot and wait until it boils.
- Add 1 Pack of Tumisan Bonda Curry Paste
- Stir well until paste dissolves completely with no lumps.
- Add the 5 pieces of mackerel and let it simmer until the fish cooks.
- Add coconut milk and stir gently as not to break the fish.
- Lastly add the lady fingers, eggplant and tomatoes. Simmer for 20 minutes or until the okra and eggplant becomes tender but not mushy.
- Fish Curry with Okra and Eggplant is now ready. Enjoy it with warm white or brown rice or bread.



Traditional Chicken Rendang



COOKING
55 MINUTES



PREPARATION
5 MINUTES



SERVES 4

NOTES

Rendang is most often described as slow-cooked meat in spices. The cooking technique flourished because of its role in preserving meat in a tropical climate. Prior to refrigeration technology, this style of cooking enabled preservation of the large amount of meat. Its durability is one of the reason that today, prepackaged rendang are sold worldwide.

INGREDIENTS

A (To Be Blended In A Blender)

- 2 Big Onions (Cut Into Slices)
- 8 Shallots
- 6 Cloves Garlic
- 2 Stalks Lemon Grass
- 2 Inches Ginger
- 2 Inches Turmeric
- 800g Of Chicken Pieces
- 4 Tablespoons **Faiza Rendang Paste**
(available at HalalStreet.co.uk)
- 3 Tablespoons Tamarind Juice
- 2 Tablespoons Dark Brown Sugar
- 3 Kaffir Leaves
- 1 Turmeric Leaf
- 3 Tablespoons Grind Chilli Paste
- 3 Tablespoons Sautéed Dry Coconut
- Thick Coconut Milk
- Salt And Sugar To Taste
- Oil For Cooking



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DIRECTIONS

- Pour some oil in a wok and heat it.
- Pour in the blended ingredients (A) along with the chilli paste to the oil.
- Stir and mix well until oil breaks from this mixture.
- Add in the 4 Tablespoons of Faiza Rendang Paste and mix well too.
- Add in chicken pieces, kaffir leaves, tamarind juice, brown sugar and thick coconut milk.
- Mix well until all gets blended well.
- When chicken is tender, add sautéed dry coconut, turmeric leave, salt and sugar to taste.
- It may look a bit wet at the start but as time goes on it turns dry and rustic looking with oil broken at the sides.
- Chicken Rendang is ready to be served now. Goes well with rice, ketupat (boiled rice cakes), pulut (steamed glutinous rice), bread, capati and roti canai (flattened crispy bread).

Mee Bandung Muar (Noodles In Gravy)



COOKING
15 MINUTES



PREPARATION
20 MINUTES



SERVES 3

NOTES

Mee Bandung Muar (Noodles In Gravy) is a Malaysian noodle cuisine that is cooked with yellow noodles coupled with eggs and a thick broth-gravy made of a combination of dried shrimps, onion, spices, shrimp paste and chilies.

INGREDIENTS

- Rasa Malaya Mee Bandung Paste
(available at HalalStreet.co.uk)
- 2 prawns
- 100gram Meat
- 1 Squid
- 1 Egg
- Mustard Leaf
- Yellow Noodles
- 7 To 8 Cups Of Water Or Meat Stock



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DIRECTIONS

- Boil the 7 to 8 cups of water in a pot. You can also use meat stock for better taste.
- Add in the Rasa Malaya Mee Bandung Paste and mix well.
- Add in Shrimps, Meat, Squid, Eggs and Mustard Leaf.
- Let it cook for a few minutes until it gets saucy and velvety.
- Lastly add in the yellow noodles and give it a good toss to get every noodle coated with this yummy sauce.
- Mee Bandung Muar is now ready to be served. Garnish it with some fresh coriander or onion leaves and fried shallots.



Nasi Lemak With Prawn Sambal



NOTES

Nasi Lemak (“Rich Coconut Rice”) is the de facto national dish of Malaysia. A good nasi lemak recipe is not to be taken lightly. It should have an amazing quality, texture, flavour, and the right ingredients. Critical to it, is the (cooked chilli paste). You will be able to save time by using ‘Snugfood’ Nasi Lemak Sambal Paste by SF Samudra Venture.

INGREDIENTS

Nasi Lemak (Coconut Rice)

- 5 Shallots Sliced
- 1 Lemongrass Slightly Bruised At The Edges To Release Its Aromatic Fragrance
- 1.5 Inch Ginger
- 2 Knotted Pandan Leaf
- 3 Cups Of Rice
- 1 Cup Of Coconut Cream
- 1 Teaspoon Of Salt
- 2.5 Cups Of Water

Prawn Sambal

- Oil
- Sliced Onion
- Prawn (Shelled And Deveined)
- 100g ‘Snugfood’ Nasi Lemak Sambal Paste (available at [HalalStreet.co.uk](https://www.halalstreet.co.uk))
- 50ml Water



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DIRECTIONS

To cook rice:

- Wash and soak rice for 15 minutes.
- Add Rice into rice cooker pot
- Add shallots, ginger, pandan leaf, Salt, water and Coconut Cream
- Give it a good stir and cook in rice cooker.

To cook prawn sambal:

- Pour Oil in a pan
- Once oil is heated, saute the onion
- Add in ‘Snugfood’ Nasi Lemak Sambal Paste and water. Stir it well.
- Lastly add in the prawns and cook till prawns turn pink or done.
- Your prawn sambal is now ready to be served with the nasi lemak you had cooked in the rice cooker.



Stir-Fried Noodles



COOKING
15 MINUTES



PREPARATION
15 MINUTES



SERVES 4

NOTES

Mee goreng, or mi goreng, refers to a fried noodle dish in the Malay-speaking cultures of several countries, such as the Southeast Asian states of Brunei, Malaysia and Singapore.

INGREDIENTS

- Chicken Diced Into Bite Size Pieces
- Mipablo Paste (*available at HalalStreet.co.uk*)
- Yellow Noodles
- Egg
- Mustard Leaves
- Bean Sprouts
- Salt (Optional)



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DIRECTIONS

- Pour some oil in a wok or pan and heat it.
- Add the diced chicken and saute for a few minutes until chicken becomes cooked.
- Add Mipablo Paste and stir well.
- Add in the yellow noodles and give a good toss to get every noodle strand coated with the yummy sauce.
- Crack in the egg and give another good stir.
- Lastly, add in the mustard leaves and bean sprouts and give it a good toss.
- Stir-Fried Noodles is now ready to be served. Garnish it with some onion leaves or coriander leaves and fried shallots.

Singapore Fried Vermicelli



COOKING
10 MINUTES



PREPARATION
10 MINUTES



SERVES 2

NOTES

Singapore Fried Vermicelli is a dish made of thin rice vermicelli, originating from Maritime Southeast Asia, popular in Singapore and Malaysia. It is said to have originated from the Malay community. It is considered a light food dish and consumed for breakfast or dinner. Malaysians, enjoy this fried vermicelli any time of the day.

INGREDIENTS

- 200gm Dry Rice Vermicelli
- Water
- Tofu (To Be Pan Fried Separately)
- Bean Sprouts
- Boiled Eggs
- Chives
- Lime Wedges
- Prawns
- LEOMIE Mee Siam Paste (*available at HalalStreet.co.uk*)
- Sugar And Salt (Optional)



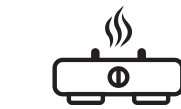
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DIRECTIONS

- Soak Dry Rice Vermicelli in hot water for a few minutes till it soften. Squeeze dry and drain the water from the rice vermicelli.
- Heat a wok or pan and add in LEOMIE Mee Siam Paste. Taste to see if the seasonings are up to your preference. If not, you can add some sugar or salt.
- Stir well and add in some water if the paste is too thick. Then add in the prawns and cook for a few minutes.
- Add Rice Vermicelli and give it a good toss until all strands of the rice vermicelli are coated with the sauce.
- Lastly, add in the bean sprouts and give a final toss.



Salted Egg Pasta With Prawn



COOKING
15 MINUTES



PREPARATION
10 MINUTES



SERVES 2

NOTES

Salted Egg Pasta is an easy and quick recipe using salted egg. There's no denying that the soft, creamy and velvety texture of salted eggs work perfectly to create a delicious pasta sauce. A flavourful alternative for conventional pasta! Now you can whip up this dish with DapoDell's Salted Egg Paste.

INGREDIENTS

- 1 Teaspoon Of Salt
- 3 Tablespoons Of Oil
- 150g - 200g Of Pasta
- 100g - 200g Of Turmeric Powder
- Pinch Of Salt
- 2-3 Spoons Of Butter
- 4 Chopped Garlic
- 2-3 Stalks Of Curry Leaves
- 2 Bird's Eye Chilli
- Dapodell's Salted Egg Paste (*available at HalalStreet.co.uk*)
- 1/2 Cup Of Fresh Milk
- 100-200g Prawns (Shelled And De-Veined)



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DIRECTIONS

- Boil water in a large pot. Pour 1 teaspoon of salt and 3 tablespoons of oil in the pot. Pour 150-200g of pasta and stir occasionally. Once cooked, drain the pasta and put it aside
- Coat 100-200g prawn with turmeric powder and a pinch of salt. Heat oil in a pan and fry until cooked, and put aside
- Heat 2-3 spoons of butter in a pan and saute chopped garlic, 2-3 stalks of curry leaves and chopped birds eye chilli, stir well
- Add in DapoDell's Salted Egg Paste and stir well. Pour 1/2 cup of fresh milk and keep on stirring. Add the pasta, fried prawns and mix it well. It's now ready to be served!