



Sedap Recipes

Ramadan & Syawal 2024

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Eid al-Fitr ("Festival of breaking fast" in Arabic), known as Hari Raya Aidilfitri or Hari Raya Puasa, falls on the first day of Syawal, the 10th month of the Islamic calendar. It is a celebratory period following the Ramadan fasting month.

Celebrate Ramadan and Syawal with our curated array of sedap festive food that marks the beginning of Ramadan to the end of Syawal.

From the quick and easy one pot noodles and sup tauhu kulit to the fancy rosalinda pineapple tarts, nostalgic sarsi, regional favourites like curry mee, sup kambing and kuzi ayam. This collection includes delectable mains, flavoursome one-pot dishes for iftar, sahur, potlucks and open houses for a meaningful fasting month and your lavish Raya spread!



RECIPES



Bahulu Gulung
(Malay Roll Cake)



Lai Chi Kang
(Longan Dessert)



Nasi Arab
(Arabian Rice)



Curry Mee



**One Pot Chicken
Rice**



**One Pot
Noodles**



**Daging Kicap
Meletup** (Spicy
Soy Beef)



Sup Tauhu Kulit
(Beancurd Skin
Soup)



Talam Gula Melaka
(Steamed Palm
Sugar Cake)

RECIPES



Rosalinda Tart
(Fancy Pineapple Tart)



Sup Kambing
(Aromatic Lamb Soup)



Fruit Cake



Kuzi Ayam
(Kelantan Chicken Curry)



Sarsi Cordial

BAHULU GULANG (MALAY ROLL CAKE)



BAHULU GULANG (MALAY ROLL CAKE)



10 mins



1 hr



Easy



40 slices

INGREDIENTS

250 g strawberries, stems removed, cut in halves

250 g caster sugar

15 g lemon juice

150 g plain flour

$\frac{1}{8}$ tsp baking soda

$\frac{1}{2}$ tsp baking powder

$\frac{1}{8}$ tsp salt

5 eggs, Grade A

2 tsp vanilla extract

USEFUL ITEMS

4 baking tins (20 cm x 20 cm x 2.5 cm)

baking paper

THERMOMIX ACCESSORIES

Measuring cup, spatula,
butterfly whisk

PREPARATION

1. Place strawberries, 100 g sugar and lemon juice in mixing bowl, chop **5 sec/speed 5**. Scrape down sides of mixing bowl using spatula.
2. Cook **15 min/120°C/speed 2**. Transfer to a bowl and allow to cool. Clean and dry mixing bowl.
3. Preheat oven to 200°C. Grease and line 4 baking tins (20 cm x 20 cm x 2.5 cm) with baking paper.
4. Place flour, baking soda, baking powder and salt in mixing bowl, start **Turbo/2 sec/1 times**. Transfer to a bowl and set aside.

PREPARATION

5. Insert **butterfly whisk**, add eggs, 150 g sugar and vanilla extract, mix **10 min/speed 4**.
6. Add reserved flour mixture, mix **1 min/speed 1**.
7. **Remove butterfly whisk**, pour batter into prepared baking tins (approx. 145 g each tin). Tap cake tin on top of kitchen counter to remove air bubbles. Bake for 5 - 10 minutes (200°C).
8. Remove from baking tins and let cool for 5 minutes. Peel off baking paper from cakes and place it on a new baking paper. Spread a thin layer of reserved strawberry sauce then roll up firmly using baking paper (see tips). Cut the cakes in slices and serve.

TIPS

- Strawberry sauce should be slightly runny.
- Wrap cakes with cling wrap to hold their shape if not cut immediately.
- Recipe contributed by Suriya Abdullah.

CURRY MEE



CURRY MEE



10 mins



1 hr



Easy



8 portions

INGREDIENTS

250 g shallots

4 garlic cloves

20 g fresh ginger

1 stalk fresh lemongrass, white part only

20 g meat curry powder

80 g cooking oil

550 g water

500 g coconut milk

500 g chicken thigh, boneless and skinless, cut in small pieces

70 g fried tofu, cut in halves

150 g fish cakes, cut in small pieces

2 tsp salt

900 g yellow noodles, rinsed

300 g long beans, cut in 3 cm length

INGREDIENTS

- 30 g cockles, blanched (optional)
- 3 hard-boiled eggs, cut in halves
- 2 red chillies, thinly sliced
- 10 g fried shallots

THERMOMIX ACCESSORIES

Measuring cup, spatula,
simmering basket, Varoma

PREPARATION

1. Place shallots, garlic, ginger in mixing bowl, blend **15 sec/speed 10**. Scrape down sides of mixing bowl with spatula.
2. Add lemongrass, meat curry powder and oil, sauté **5 min/120°C/speed 1**.

PREPARATION

3. Add water, coconut milk, chicken thigh, fried tofu, fish cakes and salt. Place Varoma dish in position and weigh in yellow noodles (see tips). Insert Varoma tray and weigh in long beans. Close Varoma and steam **17 min/Varoma/ ↻ /speed ↴**.

4. To serve, place a portion of yellow noodles in a serving bowl. Pour over 2-3 scoops of curry. Top with steamed long beans, cockles, boiled egg, chilli slices and fried shallots. Serve hot.

TIPS

- Arrange yellow noodles properly and do not cover the entire holes in Varoma dish to let the steam to escape.
- Recipe contributed by Suriya Abdullah.

DAGING KICAP MELETUP



DAGING KICAP MELETUP



5 mins



45 mins



Easy



5 portions

INGREDIENTS

20 g dried chillies, deseeded, soaked to soften

4 garlic cloves

80 g shallots

25 g fresh ginger

150 g tomatoes, cut in quarters

2 stalks fresh lemongrass, white part only

50 g cooking oil

50 g ghee

100 g coconut milk

50 g light soy sauce

25 g sweet soy sauce

30 g dark soy sauce

25 g tomato sauce

25 g chilli sauce

INGREDIENTS

- 1000 g beef, cut in 0.5-1 cm thickness
- 1 tsp ground black pepper
- 200 g yellow onions (optional)
- 6 bird's eye chillies (optional)

THERMOMIX ACCESSORIES

Measuring cup, spatula,
simmering basket

PREPARATION

1. Place dried chillies, garlic, shallots, ginger, tomatoes and lemongrass in mixing bowl, blend **30 sec/speed 10**. Scrape down sides of mixing bowl with spatula.
2. Add cooking oil and ghee, sauté **8 min/120°C/speed 1**.

PREPARATION

3. Add coconut milk, light soy sauce, sweet soy sauce, dark soy sauce, tomato sauce and chilli sauce, simmer **5 min/120°C/speed 1**.

4. Add sliced beef, cook **20 min/Varoma/↻/speed 1**.

5. Add ground black pepper, onion and bird's eye chillies, cook **5 min/Varoma/↻/speed 1**. Serve immediately.

TIPS

- Recipe contributed by Suriya Abdullah.

LONGAN DESSERT



LONGAN DESSERT



5 min



1 hr



Easy



15 portions

INGREDIENTS

1500 g water

2 pandan leaves, tied into knot

100 g candied winter melon, cut in halves

50-100 g brown sugar

50 g dried longans

50 g red dates

10 g white fungus, soaked to soften, hard part removed, cut in small pieces

1 slice lemon (optional)

1 tsp basil seeds, soaked in 200 g water for 15 minutes (optional)

4 malva nuts, soaked in 300 g water for 15 minutes (optional)

10 g raisins (optional)

20 g pearl barley, cooked (see tips) (optional)

20 g roasted peanuts (optional)

20 g small sagos, cooked (optional)

20 g grass jelly, cut in small cubes (optional)

THERMOMIX ACCESSORIES

Spatula, measuring cup

PREPARATION

1. Place water, pandan leaves, candied winter melon, sugar, dried longans, red dates, white fungus and lemon slice in mixing bowl. Mix well with spatula, start **Slow Cook** 🕒 /1hr/90°C.

2. Add basil seeds, malva nuts, raisins and barley, simmer **5 min/98°C** /🔄/speed 📉. Top with roasted peanuts, small sagos and grass jelly. Serve hot or cold.

TIPS

·Cook 20 g barley in 1000 g water for **50 min/98°C** /🔄/speed 📉 .

·Recipe contributed by Suriya Abdullah.

ONE POT CHICKEN RICE



ONE POT CHICKEN RICE



5 min



50 min



Easy



6 portions

INGREDIENTS

25 g garlic cloves

25 g fresh ginger

100 g shallots

3 coriander roots

50 g salted butter

2 tsp salt

800 g whole chicken leg, cut in 5 pieces

1000 g water

350 g parboiled basmati rice, rinsed

30 g salad

2 tomatoes, sliced


2 cucumbers, sliced

chilli sauce

THERMOMIX ACCESSORIES

Measuring cup, simmering basket

PREPARATION

1. Place garlic, ginger, shallots and coriander roots in mixing bowl, chop **4 sec/speed 6**.
2. Add butter, salt and chicken, sauté **5 min/120°C/↻/speed ↓**.
3. Add water, cook **8 min/100°C/↻/speed ↓**.
4. Transfer to a large bowl. Place half cooked chicken and 600 g reserved chicken soup (see tips) back in mixing bowl. Add rice, start **Rice Cooker** . Let sit in mixing bowl for 5 minutes. Serve with remaining reserved chicken soup, salad, sliced tomato, sliced cucumber and chilli sauce (see tips).

TIPS

- Chilli sauce: Place 5 bird's eye chillies, 5 garlic gloves, 10 g ginger, 5 tbsp reserved chicken soup, 1 tbsp light soy sauce and 4 limau kasturi (juice only) in mixing bowl, blend **20 sec/speed 10**.
- If jasmine rice is used for this recipe, place 500 g reserved chicken soup back in mixing bowl in step 4.
- Recipe contributed by Suriya Abdullah.

NASI ARAB



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NASI ARAB



5 min



45 min



Easy



5 portions

INGREDIENTS

Arabian Spice Mix

- 2 tbsp coriander seeds
- 1 tbsp cumin seeds
- 1 tbsp black peppercorns
- 8 cardamoms
- 3 dried bay leaves
- 1 cinnamon stick
- 1 tsp cloves

Chicken

- 1 tsp paprika powder, adjust to taste
- 2 tbsp olive oil
- 1½ tbsp lemon juice
- 1½ tsp salt, adjust to taste

INGREDIENTS

½ tsp orange food colouring or 1 pinch saffron
4-5 whole chicken legs, with skin, fats removed,
not scored (see tips)
1400 g water

Salad

1 cucumber, seeds removed, coarsely chopped
1 tomato, seeds removed, coarsely chopped
(see tips)
30 g yellow onion, coarsely chopped
20 g coriander leaves, coarsely chopped
10 g pitted olives, coarsely chopped (optional)
2 tbsp lemon juice, adjust to taste
½ tsp salt, adjust to taste
½ tsp sugar, adjust to taste

Rice and Soup

350 g Basmati rice, rinsed (see tips)
1 tbsp salt, adjust to taste
2 cardamoms
1 cinnamon stick
2 green chillies (optional)
coriander leaves, to garnish

INGREDIENTS

Harrah Sauce

2 fresh red chillies

2-5 bird's eye chillies (optional)

4 garlic cloves

1 tomato, large sized, cut in quarters

10 g coriander leaves

2 tbsp lemon juice

¼ tsp salt, adjust to taste

3-4 tsp sugar

THERMOMIX ACCESSORIES

Simmering basket, measuring cup, Varoma,
spatula

PREPARATION

Arabian Spice Mix

1. Place coriander seeds, cumin seeds, black peppercorns, cardamoms, dried bay leaves, cinnamon stick and cloves in mixing bowl, dry roast **6 min/120°C/speed 1**.

2. Let temperature drop to 95°C (approx. 5 minutes), mill **1 min/speed 4-10 gradually**.

Transfer to a jar (see tips).

Chicken

3. Place 1 ½ tablespoon reserved Arabian spice mix, paprika powder, olive oil, lemon juice, salt and orange food colouring in a large bowl and mix well. Add chicken to it, mix well and set aside.

4. Arrange chicken in Varoma dish and tray. Place water in mixing bowl and set Varoma into position, steam **20 min/Varoma/speed 2**.

PREPARATION

Salad

5. Meanwhile, in a large bowl, mix cucumber, tomato, onion, coriander leaves, olives, lemon juice, salt and sugar and refrigerate till ready to serve (see tips).

Rice and Soup

6. Place rice, salt, 1 tablespoon Arabian spice mix, cardamoms and cinnamon stick in simmering basket and mix well with spatula. Add green chillies on top of the rice.

7. Place simmering basket in mixing bowl. Set Varoma back into position, steam **15 min/Varoma/speed 3.5**. Transfer cooked rice to a serving dish and arrange cooked chicken on top of rice (see tips). Transfer soup to a serving bowl and garnish with coriander leaves. Rinse mixing bowl.

PREPARATION

Harrah Sauce

8. Place red chilies, bird's eye chili, garlic, tomato, coriander, lemon juice, salt and sugar in mixing bowl, chop **10 sec/speed 5**. Scrape down sides of mixing bowl with spatula.

9. Chop **10 sec/speed 5**. Transfer to a bowl. Serve immediately with rice, chicken, soup and salad.

TIPS

·Skip step 1 if you are using store-bought or pre-made spice mix. The Arabian spice mix in this recipe is enough to prepare this recipe twice.

·Cut whole chicken legs into 2 or 3 pieces for easier serving.

·To ensure the tomatoes stay crunchy, mix with 1 tsp of salt to remove excess water for 10 minutes after chopping.

·Recipe contributed by Afiza Halin.

ONE POT NOODLES



ONE POT NOODLES



5 min



30 min



Easy



5 portions

INGREDIENTS

4 garlic cloves

4 bird's eye chillies, adjust to taste

20 g sesame oil

200 g beef, cut in slices

900 g water

40 g dark soy sauce

100 g light soy sauce

1 dash white pepper powder

100 g carrots (cut in 1 cm x 5 cm lengthwise)

340 g flat rice stick noodles (mee lidi)

200 g choy sum

150 g fish cakes, cut in small pieces

THERMOMIX ACCESSORIES

Measuring cup, spatula, simmering basket

PREPARATION

1. Place garlic and bird's eye chillies in mixing bowl, chop **4 sec/speed 6**. Scrape down sides of mixing bowl with spatula.
2. Add sesame oil and sliced beef, sauté **3 min/120°C/speed 1**.
3. Add water, dark soy sauce, light soy sauce and white pepper powder, simmer **6 min/70°C/speed 1**.
4. Add carrots and noodles through hole in mixing bowl lid, cook **8 min/Varoma/🔄/speed 1**.
5. Add choy sum and fish cakes, cook **2 min 30 sec/Varoma/🔄/speed 1**. Let rest in mixing bowl for 2 minutes before serving. Serve warm.

SUP TAUHU KULIT (BEANCURD SKIN SOUP)



SUP TAUHU KULIT (BEANCURD SKIN SOUP)



5 min



25 min



Easy



5 portions

INGREDIENTS

3 garlic cloves

80 g shallots

30 g cooking oil

1000 g water

2 tsp salt, adjust to taste

½ tsp ground black pepper, adjust to taste

1 tsp mushroom seasoning powder

80 g carrots, cut in slices (1 cm)

150 g broccoli, cut in small pieces

60 g tauhu kulit (fu chok), cut in 5 cm length,
soaked to soften

50 g dried glass noodles (soh hoon), soaked
to soften

THERMOMIX ACCESSORIES

Measuring cup, spatula, simmering basket

PREPARATION

1. Place garlic and shallots in mixing bowl, chop **4 sec/speed 6**. Scrape down sides of mixing bowl with spatula.
2. Add cooking oil, sauté **3 min/120°C/speed 1**.
3. Add water, salt, ground black pepper and mushroom seasoning, cook **10 min/100°C/speed 1**.
4. Add carrots, broccoli, soaked tauhu kulit and soaked dried glass noodles, cook **5 min/100°C/ ↻ /speed ↻**. Serve hot.

**TALAM GULA MELEKA
(STEAMED PALM SUGAR CAKE)**



TALAM GULA MELEKA (STEAMED PALM SUGAR CAKE)



5 min



50 min



Easy



25 pieces

INGREDIENTS

Vegetable oil, for greasing

150 g gula Melaka, cut in small pieces

50 g cane sugar

1400 g water

20 g mung bean flour

110 g rice flour

20 g tapioca starch

1 tsp alkaline water

250 g thick coconut milk

50 g hot water

½ tsp salt

THERMOMIX ACCESSORIES

Simmering basket, measuring cup, spatula,
Varoma

PREPARATION

1. Grease a round baking tin (Ø 17.5 cm) with vegetable oil.

2. Place gula Melaka, cane sugar and 400 g water in mixing bowl, cook **8 min/100°C/speed 1**. Using a fine mesh strainer, sieve gula melaka mixture into a bowl and set aside to cool. Empty mixing bowl.

3. Place mung bean flour, 60 g rice flour, tapioca starch, alkaline water and reserved gula Melaka mixture in mixing bowl, mix **30 sec/speed 3**. Scrape down sides of mixing bowl with spatula.

4. Cook **5 min/90°C/speed 2**. Stir well and transfer to prepared baking tin and place in Varoma dish. Clean mixing bowl.

5. Place 50 g rice flour, coconut milk, hot water and salt in mixing bowl, stir **30 sec/speed 3**. Stir well and transfer to a bowl, set aside. Rinse mixing bowl.

PREPARATION

6. Place 1000 g water in mixing bowl, boil **8 min/100°C/speed 1**.

7. Set Varoma into position, steam **15 min/Varoma/speed 1**.

8. Stir reserved coconut milk mixture and transfer on top of the steamed gula Melaka layer, steam further **20 min/Varoma/speed 1**.

Carefully remove Varoma lid immediately and let cool completely. Cut in small pieces and serve.

ROSALINDA TART



ROSALINDA TART



25 min



1 hr



Easy



80 pieces

INGREDIENTS

Pineapple jam

1500 g pineapple (approx. 2 pineapples),
peeled, core removed, cut in cubes (2 cm)

150 g sugar

1 cinnamon stick

2 cloves

2 pandan leaves, tied into knot

Tart pastry

250 g butter, cold, cut in cubes (1 cm)

15 g caster sugar

375 g plain flour

10 g corn flour

10 g custard powder

1 tbsp condensed milk (see tips)

2 tbsp cold water

1 egg, lightly beaten

INGREDIENTS

Royal icing

200 g white sugar

1 egg white

1 tsp cornflour (starch)

$\frac{1}{4}$ tsp lemon juice

1-2 drops green food colouring

sugar flower

PREPARATION

Pineapple jam

1. Place pineapples in mixing bowl, chop **15 sec/speed 5**. Scrape down sides of mixing bowl with spatula.

2. Chop **15 sec/speed 5**. Drain chopped pineapple using Varoma dish to discard excess liquid for 10 minutes.


3. Place chopped pineapple, sugar, cinnamon stick, cloves and pandan leaves in mixing bowl, cook **40 min/120°C/speed 1** until it thickens. Transfer to a bowl and let cool completely. Clean mixing bowl.

4. Scoop 1 teaspoon of pineapple jam (approx. 5g) and roll into a small ball. Repeat step with remaining jam. Clean mixing bowl.

Tart pastry

5. Place butter and caster sugar in mixing bowl, mix **30 sec/speed 3**.

6. Add plain flour, corn flour, custard powder, condensed milk and cold water in mixing bowl, mix **30 sec/speed 3**. Scrape down sides of mixing bowl using spatula.

7. Knead **Dough**  **/30 sec**. Transfer dough onto pastry mat, form dough into round shape. Using a rolling pin, roll dough to 3mm thickness. Preheat oven to 170°C. Line a baking tray with baking paper.

8. Using a flower-shaped cutter (Ø 3 cm), cut out pastry and place onto prepared baking tray. Place reserved jam ball in the centre of tart pastry and shape into a dome. Using a pastry brush, brush pastry surface with beaten egg. Repeat steps with remaining dough.

9. Bake on middle rack for 20 minutes (170°C) until lightly brown. Allow to cool completely on a cooling rack.

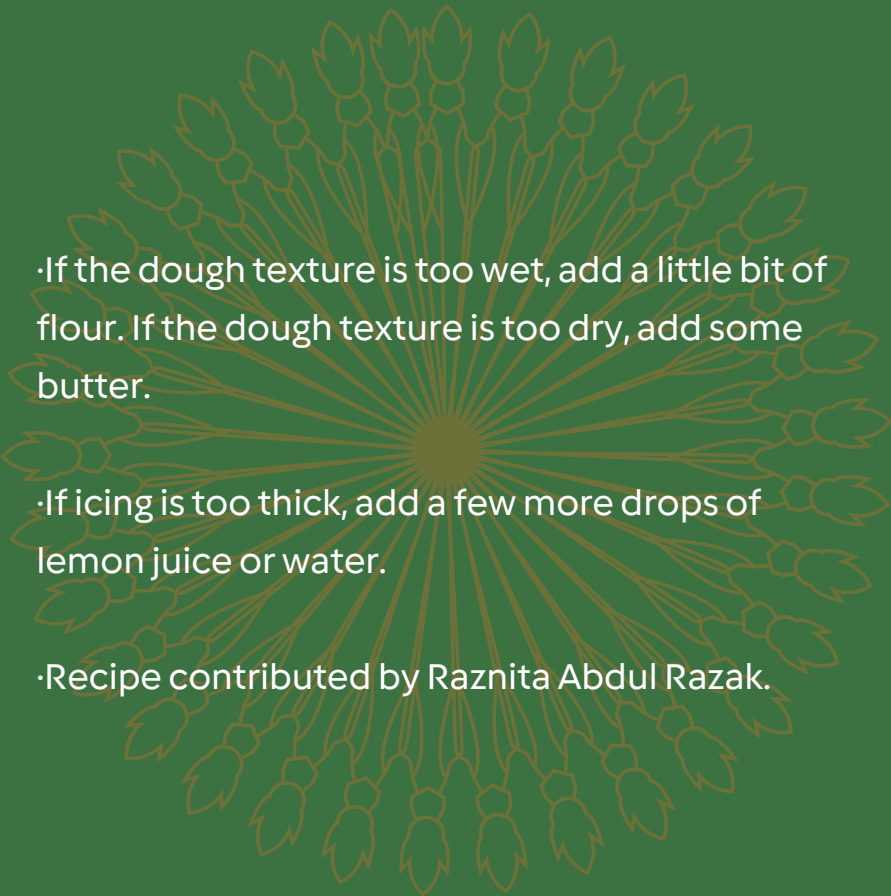
Royal icing

10. Place white sugar in mixing bowl, pulverize **30 sec/speed 10**.

11. Add egg white, cornflour and lemon juice, mix **10 sec/speed 6**.

12. Divide icing into 2 equal portions in 2 small bowls. Mix green food colouring into one of the icings. Transfer both icings to piping bags. Decorate tarts with royal icing and sugar flower as desired. Allow to dry completely before serving or storing in an airtight container.

TIPS



·If the dough texture is too wet, add a little bit of flour. If the dough texture is too dry, add some butter.

·If icing is too thick, add a few more drops of lemon juice or water.

·Recipe contributed by Raznita Abdul Razak.

FRUIT CAKE



FRUIT CAKE



10 mins



4 hr



Easy



20 slices

INGREDIENTS

320 g plain flour

1 tsp baking soda

½ tsp cream of tartar

1 tsp ground nutmeg

250 g sugar

60 g water

1 tsp lemon juice

180 g butter

350 g mixed dried fruits

1 tbsp concentrated orange juice

2 eggs (grade A)

1 tsp vanilla extract

2000 g water (see tips)

USEFUL ITEMS

square cake tin (15 cm x 15 cm x 5 cm),
parchment paper, saucepan, cling film,
skewer

THERMOMIX ACCESSORIES

Measuring cup, spatula, Varoma,
simmering basket

PREPARATION

1. Grease and line a square cake tin (15 cm x 15 cm x 5 cm) with parchment paper. Set aside.
2. Place a bowl on mixing bowl lid, weigh in plain flour. Add baking soda, cream of tartar and ground nutmeg. Mix and set aside.

PREPARATION


3. Heat a medium-sized saucepan over medium-high heat, melt sugar, 30 g water and lemon juice. Do not stir, but occasionally swirl the saucepan, until sugar becomes fairly dark brown. Once the sugar has melted, carefully add another 30 g water.

4. Place hot caramel sauce and butter in mixing bowl, mix **1 min/speed 4**. Meanwhile, mix 2 tbsp flour mixture and mixed fruits in a bowl.

5. Add reserved mixed fruits and concentrated orange juice, mix **2 min/speed 4**. Scrape down sides of mixing bowl with spatula. Let cool for 30 minutes at room temperature.

6. Add flour mixture, mix **20 sec/speed 3**. Scrape down sides and bottom of mixing bowl with spatula to combine well.

PREPARATION

7. Add eggs and vanilla extract, mix **10 sec** /  / **speed 3**. Mix well with spatula if necessary to ensure that there are no flour lumps. Transfer to prepared cake tin, cover with cling film and place in Varoma dish. Clean mixing bowl.

8. Place water in mixing bowl, boil **12 min/Varoma/speed 1**. Set Varoma into position, steam **1 h/Varoma/speed 1**. Then steam again **1 h/Varoma/speed 1**, prolong cooking time until a skewer inserted in centre comes out clean. Let stand for 30 minutes in Varoma dish. Remove cake tin from Varoma dish and let cool completely before unmoulding. Cut into slices and serve.

TIPS

- This steamed cake tastes better the next day. Wrap cooled cake with cling film to retain the moisture. Allow to rest for a day and have the internal moisture more evenly distributed than when just steamed. This way, the flavours have more time to develop and spread throughout the cake and combine with other flavours as it rests.
- After 90 minutes of steaming, ensure that there is always enough water for steaming in the mixing bowl (250 g liquid for every 15 minutes steaming).
- Recipe contributed by Nor Hatina Md Salleh.

SARSI CORDIAL



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SARSI CORDIAL



5 min



50 min



Easy



30 portions

INGREDIENTS

2 (20-40g) sarsi wood (sarsaparilla roots)

750 g water

500 g molasses sugar

250 g raw cane sugar

2 pandan leaves, tied into knots

USEFUL ITEMS

kitchen tongs, sterilised jar, fine mesh strainer

THERMOMIX ACCESSORIES

simmering basket

PREPARATION

1. Place sarsi wood, water, molasses sugar, cane sugar and pandan leaves in mixing bowl, cook **45 min/100°C/speed 1**. Using kitchen tongs, remove sarsi wood and pandan leaves. Let cool completely. Serve as cordial or transfer to a sterilized bottle (1.5 litres) using a fine mesh strainer and store in refrigerator.

TIPS

To serve, dilute 3-4 tablespoons of cordial in 250 g cold water or adjust to taste.

- **Carbonated sarsi:** Replace water with sparkling mineral water.
- Recipe contributed by Widyana Ali.

SUP KAMBING



SUP KAMBING



10 min



2 hr



Easy



6 portions

INGREDIENTS

700 g lamb shanks, fat trimmed, cut in cubes
(3 cm)

2300 g water

10 garlic cloves

30 g fresh ginger

2 fresh green chillies, deseeded

150 g red onion, cut in halves

100 g shallots

50 g ghee

2 tsp cumin seeds

10 cloves

2 dried bay leaves

1 tsp ground black pepper

5 cardamom pods

2 fresh lemongrass, white part only

3 star anise

25 g kurma mix, store-bought or homemade
(see tips)

200 g tomatoes, cut in wedges

150-200 g potatoes, cut in cubes (2 cm)

1 tsp ground turmeric

2 tsp salt, adjust to taste

2 tsp chicken stock powder

2-5 bird's eye chillies, cut in halves (optional)

30 g fried shallots, to garnish (optional)

5 stalks fresh coriander, leaves only,
chopped, to garnish (optional)

5 stalks Chinese celery, leaves only

2 sprigs spring onions, thinly sliced, to garnish
(optional)

THERMOMIX ACCESSORIES

Measuring cup, spatula, simmering basket

PREPARATION

1. Place lamb shank and 1500 g water in mixing bowl, heat **10 min/50°C/↺/speed 1**. Discard water and set aside.

2. Place garlic cloves, ginger, green chillies, red onions and shallots in mixing bowl, blend **20 sec/speed 8**. Scrape down sides of mixing bowl with spatula.

3. Blend again **20 sec/speed 8** until smooth.

4. Add ghee, cumin seeds, cloves, bay leaves, ground black pepper, cardamom pods, lemon grass, star anise, sauté **13 min/120°C/↺/speed 2** until oil is released.

5. Add kurma mix, reserved lamb shanks, tomatoes, potatoes, 800 g water, ground turmeric, salt, chicken stock powder and birds' eye chillies. start **Slow Cook** 🕒 /**1h 30 min/98°C**.

PREPARATION

6. Cook again **15 min/100°C/↻/speed** ↓.

Garnish with fried shallots, chopped coriander leaves, chopped celery leaves and spring onion slices. Serve hot.

TIPS

- Machine slicing service is available for frozen lamb bought in some butcher stores.
- Replace kurma mix with 1 tsp ground cinnamon, 1 tsp ground cumin, 1 tsp fennel, 1 tsp ground white pepper, 1 tsp ground turmeric, 2 tsp ground coriander and 1 tsp ground nutmeg.
- Remove excess fat from the soup using a ladle before serving.
- Serve with bread or rice. Adjust spiciness according to personal preference.

KUZI AYAM



KUZI AYAM

(KELANTAN CHICKEN CURRY)



10 min



1 hr
30 min



Easy



5 portions

INGREDIENTS

1000 g whole chicken legs, with bone, skinless and cut in pieces (5 cm)

2 tsp salt

3 garlic cloves

15 g fresh ginger, peeled

150 g fried shallots, homemade (see tips)

40 g ghee

1 tbsp ground coriander

1 tsp ground fennel

1 tsp ground cumin

$\frac{1}{4}$ tsp ground cinnamon

$\frac{1}{2}$ tsp white pepper powder

100 g evaporated milk

100 g tomato purée (see tips)

60 g tomato ketchup
400 g water
40 g almond flakes, toasted
60 g golden raisins, fried



THERMOMIX ACCESSORIES

Measuring cup, spatula, simmering basket

PREPARATION

1. Place a bowl on mixing bowl lid, weigh in chicken. Add 1 tsp salt to it. Place garlic cloves and ginger in mixing bowl, chop **4 sec/speed 6**. Transfer to the bowl with chicken. Mix and let marinate in refrigerator for at least 30 minutes. Preheat oven to 200°C. Set aside a roasting tray with a roasting rack. Transfer reserved marinated chicken into prepared roasting tray. Bake for 30 minutes (200°C).

PREPARATION

2. Place fried shallots in mixing bowl, chop **Turbo/2 sec/1 times**. Scrape down sides of mixing bowl with spatula.
3. Add ghee, ground coriander, ground fennel, ground cumin, ground cinnamon, white pepper powder, evaporated milk, tomato purée, tomato ketchup and water, cook **8 min/120°C/↻/speed** .
4. Add reserved baked chicken, 1 tsp salt, 20 g toasted almond flakes and 40 g fried golden raisins, stir well with spatula, cook **5 min/120°C/↻/speed** . Transfer to a serving dish. Garnish with remaining toasted almonds and fried golden raisins. Serve hot.

TIPS

- Serve with buns or roti jala.
- Refer to Cookidoo® for the Shallot Oil recipe.
Repeat this recipe three times for kuzi ayam.
- You may use 50 g tomato paste to replace 100 g tomato purée.
- Recipe contributed by Alya Amirah.

NOTES

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