

MEE MAMAK

MI MAMAK





SERVING
PORTION

6



PREPARATION
TIME

30 min



MAGGI® Oriental
Barbecue Soup



MAGGI®
Sos Tomato

INGREDIENTS

Cooking Oil	30g	Carrot (julienne)	20g
Red Onion (sliced)	20 Tsp	Sawi (cut into small pieces)	30g
Garlic (chopped)	1 Nos	Hard Bean Curd (sliced)	½ No
Egg	1 Nos	Yellow Mee	140g
Cabbage (sliced)	25g	MAGGI® Oriental Barbecue Sauce	50g
Bean Sprout	40g		

SAUCE INGREDIENTS

Dark Soya Sauce	4g
Light Soya Sauce	5g
MAGGI® Tomato Ketchup	20g

GARNISH INGREDIENTS

Red Chilli
Calamansi Lime
Spring Onion
Fried Shallot

PREPARATION METHOD

1. Preheat cooking oil, sauté garlic and red onion until fragrant. Add in beaten egg and stir-fry until foamy.
2. Add in cabbage, carrot, sawi, bean curd and yellow mee. Season with **MAGGI® Oriental Barbecue Sauce**.
3. Add in sauce ingredients, continue frying until all ingredients are mixed well.
4. Add in bean sprout and cook for another 30 seconds. Garnish and serve.

BAHAN-BAHAN

Minyak Masak	30g	Lobak Merah (diracik panjang)	20g
Bawang Merah (dihiris)	20 Sudu Teh	Sawi (dipotong kecil)	30g
Bawang Putih (dicincang)	1 Biji	Tauhu Keras (dihiris)	½ No
Telur	1 Biji	Mi Kuning	140g
Kubis (dihiris)	25g	MAGGI® Sos Panggang	50g
Taugeh	40g		

BAHAN SOS

Kicap Pekat	4g
Kicap Cair	5g
MAGGI® Sos Tomato	20g

BAHAN HIASAN

Cili Merah
Limau Kasturi
Daun Bawang
Bawang Goreng

CARA PENYEDIAAN

1. Panaskan minyak masak, tumis bawang putih dan bawang merah hingga wangi. Masukkan telur yang sudah dipukul dan kacau goreng hingga berbuih.
2. Masukkan kubis, lobak merah, sawi, tauhu dan mi kuning. Tambah perasa **MAGGI® Sos Panggang**.
3. Tambah bahan sos, terus goreng hingga semua bahan sebatu.
4. Masukkan taugeh dan masak selama 30 saat lagi. Hias dan hidangkan.

SPICY ORIENTAL CHICKEN WINGS

KEPAK AYAM PEDAS ORIENTAL





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6



PREPARATION
TIME

30 min



MAGGI® Oriental
Barbecue Soup

INGREDIENTS

Chicken Wing (approximately 600g)	6 nos
MAGGI® Oriental Barbecue Sauce	60g
Oil	10g

PREPARATION METHOD

1. Marinate chicken wings with **MAGGI® Oriental Barbecue Sauce** and oil overnight. Set aside.
2. Heat up the charcoal/oven grill at 160°C, place the chicken wings on top and grill till cooked (approximately 10 minutes).
3. Serve with cucumber and calamansi lime.

BAHAN-BAHAN

Kepak Ayam (lebih kurang 600g)	6 keping
MAGGI® Sos Panggang	60g
Minyak	10g

CARA PENYEDIAAN

1. Perap ayam dengan **MAGGI® Oriental Barbecue Sauce** dan minyak semalaman. Ketepikan.
2. Panaskan gril arang/ketuhar hingga 160°C, letakkan kepek ayam atas gril dan panggang (lebih kurang 10 minit).
3. Hidangkan dengan timun dan limau kasturi.

ORIENTAL CHICKEN CHOP

CHICKEN CHOP ORIENTAL





SERVING
PORTION

6



PREPARATION
TIME

30 min



MAGGI® Oriental
Barbecue Soup



MAGGI® Mashed
Potatoes Complete Mix

INGREDIENTS

Whole Chicken Chop with skin (boneless, approximately 200g)	1 Nos
Mashed Potato (with MAGGI® Mashed Potatoes Complete Mix)	1 Part
Oil	5g
Egg	1 Nos
Vegetables (buttered)	1 Part
Salt & Black Pepper (to taste)	
Extra Oil for pan-frying	

GLAZING SAUCE INGREDIENTS

MAGGI® Oriental Barbecue Sauce	15g
Water	5g

PREPARATION METHOD

1. Season whole chicken chop with salt and black pepper.
2. Heat up a frying pan over medium heat and add in oil. Pan-fry until the chicken is cooked.
3. Mix **MAGGI® Oriental Barbecue Sauce** with water.
4. Use a brush to glaze the chicken during cooking with the glazing sauce.
5. Serve with vegetables and mashed potatoes made with **MAGGI® Mashed Potatoes Complete Mix**.

BAHAN-BAHAN

Paha Ayam dengan kulit (dibuang tulang, lebih kurang 200g)	1 Potong
Kentang Lenyek (dengan MAGGI® Mashed Potatoes Complete Mix)	1 Bahagian
Minyak	5g
Egg	1 Nos
Sayur (ditumis dengan mentega)	1 Bahagian
Garam & Serbuk Lada Hitam (secukup rasa)	
Minyak Tambahan untuk menggoreng	

BAHAN SOS SADURAN

MAGGI® Sos Panggang Barbecue Sauce	15g
Air	5g

CARA PENYEDIAAN

1. Lumur paha ayam dengan garam dan serbuk lada hitam.
2. Panaskan kuali leper di atas api sederhana besar dan tuang minyak. Goreng hingga ayam masak.
3. Campur **MAGGI® Oriental Barbecue Sauce** dengan air.
4. Gunakan berus untuk menyadur ayam dengan sos saduran semasa memasak.
5. Hidangkan dengan sayur tumis dan kentang lenyek yang dibuat dengan **MAGGI® Mashed Potatoes Complete Mix**.

SPICY SESAME PEANUT DIPPING SAUCE

SOS CECAH BIJAN KACANG BEREMPAH





SERVING
PORTION

6



PREPARATION
TIME

30 min



MAGGI® Oriental
Barbecue Soup

INGREDIENTS

MAGGI® Oriental Barbecue Sauce	100g
Water	150g
Peanut Butter	30g
Maltose	50g
White Sesame Seed (toasted)	30g

PREPARATION METHOD

1. Combine all ingredients except sesame seeds in a sauce pot and bring to a boil.
2. Add in toasted sesame seeds and mix well before serving.

BAHAN-BAHAN

MAGGI® Sos Panggang	100g
Air	150g
Mentega Kacang	30g
Maltose	50g
Bijian Putih (digoreng tanpa minyak)	30g

CARA PENYEDIAAN

1. Campur semua bahan kecuali bijan dalam periuk sos dan didihkan.
2. Masukkan bijan yang sudah digoreng tanpa minyak dan kacau hingga sebati sebelum dihidangkan.

MAGGI®
Sos Tomato

PULLED BEEF CHARCOAL SANDWICH

SANDWIC DAGING ROTI BAKAR





SERVING
PORTION

6



PREPARATION
TIME

30 min



MAGGI® Oriental
Barbecue Soup



MAGGI®
Sos Tomato



MAGGI®
Beef Stock



MAGGI® Basic
Brown Sauce Mix

INGREDIENTS

Beef Knuckle	1kg	Enough water for braising	
Black Pepper	2 Tsp	Carrot (roughly cut)	1 Nos
Salt	2 Tsp	Celery (roughly cut)	1 Nos
Cooking Oil (palm based)		Onion (roughly cut)	1 Nos

SAUCE INGREDIENTS

MAGGI® Tomato Ketchup	50g	Honey	30g
Mustard	1 Tbsp	MAGGI® Beef Flavoured Stock 1L	
Vinegar	2 Tbsp	(follow preparation method on pack)	
Brown Sugar	40g	MAGGI® Basic Brown Sauce (to taste)	
MAGGI® Oriental Barbecue Sauce	70g	Cold Butter	100g

PREPARATION METHOD

1. Rub the knuckles with salt and pepper. Heat oil in a deep roasting pan and pan-fry knuckle on each side until browned. Remove and set aside.
2. Heat oil in the same pan over a low flame, then sauté carrot, celery and onion until fragrant.
3. Pour in water and add the knuckle. Braise over a low fire for 4 hours until the meat is fork tender.
4. Remove the knuckle and allow to cool before tearing the meat into pieces. Reserve the stock for later use.
5. Combine sauce ingredients including **MAGGI® Oriental Barbecue Sauce** in sauce pot and bring to simmer.
6. Add the pulled beef and **MAGGI® Beef Flavoured Stock**, continue to simmer for another 20 minutes or until liquid dries up. Season with **MAGGI® Basic Brown Sauce** and monte with butter.
7. Serve on charcoal bun slices.

BAHAN-BAHAN

Paha Daging Lembu	1kg	Air secukupnya untuk tumis reneh	
Serbuk Lada Hitam	2 Sudu Teh	Lobak Merah (dipotong kasar)	1 Biji
Garam	2 Sudu Teh	Saderi (dipotong kasar)	1 Batang
Minyak Masak (berasaskan minyak sawit)		Bawang Besar (dipotong kasar)	1 Biji

BAHAN SOS

MAGGI® Sos Tomato	50g	MAGGI® Stock Perisa Daging Lembu	1L
Sos Biji Sawi	1 Sudu Besar	(ikut cara penyediaan di atas pek)	
Cuka	2 Sudu Besar	MAGGI® Campuran Sos Perang Asas (secukup rasa)	
Gula Perang	40g	Mentega Sejuk	100g
MAGGI® Sos Panggang	70g		
Madu	30g		

CARA PENYEDIAAN

1. Gaul paha daging lembu dengan garam dan serbuk lada hitam. Panaskan minyak dalam kualiti pemanggang yang dalam dan goreng tohor kedua-dua belah paha daging lembu hingga perang. Angkat dan ketepikan.
2. Panaskan minyak dalam kualiti yang sama di atas api kecil, kemudian tumis lobak merah, saderi dan bawang besar hingga bangkit baunya.
3. Tuang air dan masukkan paha daging lembu. Masak reneh di atas api kecil selama 4 jam sehingga daging lembut.
4. Angkat paha daging lembu dan biarkan sejuk sebelum menyiat dagingnya. Simpan air rebusan untuk digunakan kemudian.
5. Campurkan bahan sos termasuk **MAGGI® Sos Panggang** dalam periuk sos dan didihkan.
6. Masukkan daging yang disiat dan **MAGGI® Stok Perisa Daging Lembu**, biarkan mendidih selama 20 minit lagi atau hingga airnya kering. Perasakan dengan **MAGGI® Campuran Sos Perang Asas** dan masak cara monte dengan mentega.
7. Hidangkan dengan potongan roti ban bakar.

SEAFOOD SKEWERS PLATTER

SAJIAN SATE MAKANAN LAUT





SERVING
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6



PREPARATION
TIME

30 min



MAGGI® Oriental
Barbecue Soup



MAGGI® Imperial
Oyster Flavoured
Sauce

INGREDIENTS

Tiger Prawns (deveined)	5 Nos
Salmon Cubes	1 Part

GLAZING INGREDIENTS

Cooking Oil	20g	MAGGI® Imperial Oyster Sauce with Seafood	10g
Garlic Paste	1 Tbsp		
Onion Paste	2 Tbsp	Sunkist Cordial	20g
MAGGI® Oriental Barbecue Sauce	30g	Maltose	30g

PREPARATION METHOD

1. In a pan, heat up cooking oil and sauté garlic and onion paste until fragrant.
2. Add in **MAGGI® Oriental Barbecue Sauce** and **MAGGI® Imperial Oyster Sauce with Seafood**, Sunkist cordial and maltose. Cook and stir until well combined.
3. Use as marinade and glazing sauce for skewers as they grill.

BAHAN-BAHAN

Udang Harimau(dibuang urat belakang)	5 Ekor
Kiub Salmon	1 Potong

BAHAN SADURAN

Minyak Masak	20g	MAGGI® Sos Tiram dengan Sebatian Makanan Laut	10g
Pes Bawang Putih	1 Sudu Besar		
Pes Bawang Besar	2 Sudu Besar	Kordial Sunkist	20g
MAGGI® Sos Panggang	30g	Maltosa	30g

CARA PENYEDIAAN

1. Panaskan minyak masak dalam kuali dan tumis pes bawang putih dan pes bawang besar hingga wangi.
2. Masukkan **MAGGI® Sos Panggang** dan **MAGGI® Sos Tiram** dengan Sebatian Makanan Laut serta kordial Sunkist dan maltosa. Masak dan kacau hingga sebati.
3. Gunakan sebagai bahan perap dan sos saduran untuk sate semasa dibakar.