



DEMO MASAKAN RECIPE BOOK



CULINARY SOLUTIONS

BOUILLON & SEASONING



SAUCES



CULINARY SOLUTIONS

WESTERN SOLUTIONS



OTHERS



MAGGI® Professional Mempersembahkan

Buku resipi ini dicipta oleh chef, untuk para chef—menghimpunkan inspirasi praktikal, idea yang mengutamakan rasa, serta penyelesaian diyakini yang direka khusus untuk dapur perkhidmatan makanan yang sebenar. Setiap resipi mencerminkan pengalaman dan kreativiti para chef profesional, mempamerkan bagaimana ramuan berkualiti dan teknik yang teliti bersatu untuk menghasilkan hidangan yang konsisten dan lazat.

Menampilkan koleksi hidangan yang dibangunkan merentasi pelbagai jenis kulinari dan aplikasi, buku ini membuktikan kepelbagaian produk MAGGI® Professional dalam menyokong keperluan memasak harian. Daripada hidangan kegemaran klasik kepada konsep menu moden, resipi-resipi ini direka untuk membantu para chef bekerja dengan efisien sambil mengekalkan rasa, tekstur, dan konsistensi.

Sama ada anda beroperasi dalam sektor FSR, QSR, makanan tepi-jalan, kafe, hotel, atau catering, buku resipi ini bertujuan untuk menjamin keyakinan di dapur—menyediakan bimbingan daripada chef kepada chef yang mudah disesuaikan dengan operasi perkhidmatan makanan di Malaysia.

Kami ingin memberikan setinggi-tinggi penghargaan kepada semua chef, rakan kongsi, dan pasukan yang telah menyumbangkan kepakaran serta minat mereka dalam penghasilan buku ini, menjadikannya sumber inspirasi yang bermakna bagi para profesional perkhidmatan makanan.

MAGGI® Professional Presents

This recipe book is created by chefs, for chefs—bringing together practical inspirations, flavoured ideas, and reliable solutions designed for real foodservice kitchens. Each recipe reflects the experience and creativity of professional chefs, showcasing how quality ingredients and thoughtful techniques come together to deliver consistent, great-tasting food.

Featuring a collection of dishes developed across various cuisines and applications, this book demonstrates the versatility of MAGGI® Professional products in supporting everyday cooking needs. From classic comfort dishes to modern menu concepts, the recipes are designed to help chefs work efficiently while maintaining taste, texture, and consistency.

Whether you are operating in FSR, QSR, street food, cafés, hotels, or catering, this recipe book aims to inspire confidence in the kitchen—providing chef-to-chef guidance that can be easily adapted to Malaysian foodservice operations.

We would like to extend our sincere appreciation to all the chefs, partners, and teams who contributed their expertise and passion to this book, making it a meaningful source of inspiration for foodservice professionals.



Assisting the amazing



SAJIAN MELAYU

MALAY CUISINE

Wrap Ayam Sambal Nyet

SAMBAL NYET CHICKEN WRAP



Chef Salihin
Nestlé Professional®

Wrap Ayam Sambal Nyet

SAMBAL NYET CHICKEN WRAP



TEMPOH MEMASAK
COOKING DURATION

: 30 Minit / Minutes



JUMLAH HIDANGAN
SERVINGS

: 5 Orang / Person



BAHAN-BAHAN

SAMBAL NYET

Bawang Besar (Dikisar)	60g
Bawang Putih (Dikisar)	10g
Cili Merah (Dikisar)	30g
Cili Padi Merah (Dikisar)	50g
Daun Limau Purut (Dikisar)	3pcs
BUITONI® Coulis de Tomate	50g
Minyak Masak	30ml
MAGGI® CukupRasa™	10g
MAGGI® Oriental Barbecue Sauce	10g

AYAM PANGGANG

Isi Ayam (Dipotong Panjang)	250g
MAGGI® Oriental Barbecue Sauce	30g
Kubis Ungu (Dihiris)	100g
Lobak Merah (Dihiris Nipis)	100g
Timun (Dihiris Nipis)	100g
Daun Salad Hijau	50g
Kepingan Tortilla	5pcs

CARA PENYEDIAAN

SAMBAL NYET

1. Tumis bahan kisar sehingga pecah minyak.
2. Masukkan **BUITONI® Coulis de Tomate** dan **MAGGI® Oriental Barbecue Sauce**.
3. Perasakan dengan **MAGGI® CukupRasa™**, biarkan mendidih, lalu ketepikan.

AYAM PANGGANG

1. Perap potongan ayam bersama **MAGGI® Oriental Barbecue Sauce** selama sekurang - kurangnya 4 jam.
2. Masak di atas kualiti rata sehingga masak sepenuhnya.

PENYAJIAN

1. Letakkan sekeping tortilla di atas pinggan.
2. Susun ayam bersama kubis ungu, lobak merah, timun, dan green coral.
3. Tambahkan sedikit sambal nyet, lipat dengan kemas, lalu hidangkan.

INGREDIENTS

SAMBAL NYET

Onion (Blended)	60g
Garlic (Blended)	10g
Red Chilli (Blended)	30g
Red Chilli Padi (Blended)	50g
Kaffir Lime Leaves (Blended)	3pcs
BUITONI® Coulis de Tomate	50g
Cooking Oil	30ml
MAGGI® CukupRasa™	10g
MAGGI® Oriental Barbecue Sauce	10g

GRILLED CHICKEN

Chicken Strip	250g
MAGGI® Oriental Barbecue Sauce	30g
Purple Cabbage (Sliced)	100g
Carrot (Julienne)	100g
Cucumber (Julienne)	100g
Green Coral	50g
Tortilla Wrap	5pcs

METHOD OF PREPARATION

SAMBAL NYET

1. Sauté blended ingredients in hot oil until fragrant.
2. Stir in **BUITONI® Coulis de Tomate** and **MAGGI® Oriental Barbecue Sauce**.
3. Season with **MAGGI® CukupRasa™**, bring to a boil, and set aside.

GRILLED CHICKEN

1. Marinate chicken strips in **MAGGI® Oriental Barbecue Sauce** for at least 4 hours.
2. Pan-sear until fully cooked.

ASSEMBLY

1. Place a tortilla wrap on a plate.
2. Layer with chicken, purple cabbage, carrots, cucumber, and green coral.
3. Top with a dollop of Sambal Nyet, wrap tightly, and serve.

Ban Lotus Rendang Ayam

CHICKEN RENDANG LOTUS BUN



Chef Salihin
Nestlé Professional

Ban Lotus Rendang Ayam

CHICKEN RENDANG LOTUS BUN



TEMPOH MEMASAK
COOKING DURATION

: 30 Minit / Minutes



JUMLAH HIDANGAN
SERVINGS

: 12 Orang / Person



BAHAN-BAHAN

RENDANG AYAM

Bawang Besar (Dikisar)	150g
Serai (Dikisar)	60g
Minyak Masak	50ml
Daun Limau Purut (Dikisar)	10g
MAGGI® Oriental Barbecue Sauce	120g
MAGGI® Chicken Stock	10g
Air	200ml
Kerisik	20g
Santan (Kara)	200g
Serbuk Kunyit	10g
Daun Kunyit	10g
Potongan Isi Ayam	500g
Ban Lotus (Dikukus)	12pcs
Daun Salad Hijau	50g

CARA PENYEDIAAN

RENDANG AYAM

1. Panaskan minyak dan tumis bahan kisar sehingga wangi.
2. Masukkan **MAGGI® Oriental Barbecue Sauce**, daun kunyit, dan air.
3. Masukkan ayam, biarkan mendidih, dan masak dengan api perlahan sehingga ayam empuk.
4. Masukkan kerisik, santan, dan baki air.
5. Perasakan dengan **MAGGI® Chicken Stock** dan biarkan mereneh sehingga kuah menjadi pekat.
6. Kukus ban lotus sehingga lembut, isikan dengan rendang ayam dan daun salad hijau. Hidangkan panas.

INGREDIENTS

CHICKEN RENDANG

Onion (Blended)	150g
Lemongrass (Blended)	60g
Cooking Oil	50ml
Lime Leaves (Blended)	10g
MAGGI® Oriental Barbecue Sauce	120g
MAGGI® Chicken Stock	10g
Water	200ml
Kerisik (Grated Coconut, Fried)	20g
Coconut Milk (Kara)	200g
Turmeric Powder	10g
Turmeric Leaves	10g
Chicken Slice	500g
Lotus Bun (Steamed)	12pcs
Green Coral (Salad)	50g

METHOD OF PREPARATION

CHICKEN RENDANG

1. Heat oil in a pot and sauté blended ingredients until fragrant.
2. Stir in **MAGGI® Oriental Barbecue Sauce**, turmeric leaves, and water.
3. Add chicken, bring to a boil, and simmer until cooked through.
4. Stir in kerisik, coconut milk, and additional water.
5. Season with **MAGGI® Chicken Stock** and simmer until the sauce thickens.
6. Steam the lotus bun until soft, fill with chicken rendang and green coral. Serve warm.

Rusuk Lembu Bakar

CHARRED GRILLED BEEF SHORT RIB



Chef Mozart Muhamad
Executive Chef, De Wan 1958
by Chef Wan

Rusuk Lembu Bakar

CHARRED GRILLED BEEF SHORT RIB



TEMPOH MEMASAK
COOKING DURATION

: 30 Minit / Minutes



JUMLAH HIDANGAN
SERVINGS

: 4 Orang / Person



BAHAN-BAHAN

RUSUK LEMBU

Tulang Rusuk Pendek	1200g
Bawang Putih	
(Dicincang Halus)	20g
Halia (Diparut)	20g
MAGGI® Oriental	
Barbecue Sauce	125g
MAGGI® Imperial Oyster	
Flavoured Sauce	20g
Gula Perang	20g
Lada Hitam	4g
MAGGI® CukupRasa™	20g

CHUTNEY NANAS SEGAR

Nanas Segar	400g
Bawang Merah (Dihiris)	40g
Bawang Putih (Dihiris)	15g
Cili Padi Merah	
(Red Birds Eye Chillies)	10g
Lemon	1nos
Gula	40g
Cuka	30g
Bunga Cengkih	5g
Bunga Lawang	5g

CENDAWAN KUKUR RANGUP

Cendawan Kukur	250g
Tepung Beras	60g
Tepung Jagung	30g
Serbuk Cili	3g
Garam	5g
Lada Putih	2g
Air Sejuk	120ml
Minyak Masak	
(untuk gorengan)	500ml

SOS PUDINA- KETUMBAR

Daun Ketumbar	150g
Daun Pudina	80g
Cili Hijau	15g
Bawang Putih	20g
Yogurt	100g
Jus Limau Nipis	10g
Gula Melaka	30g
Garam dan Gula	Sebagai
	Perasa

CARA PENYEDIAAN

RUSUK LEMBU

1. Lumur bahan perapan pada rusuk lembu dan perap selama 4 jam.
2. Bakar secara tertutup di dalam ketuhar (160°C) selama 3 jam sehingga empuk.
3. Panggang seketika di atas gril untuk mendapatkan kesan garing.

CHUTNEY NANAS

1. Tumis bawang merah, bawang putih, dan rempah-ratus.
2. Masukkan nanas, cili, gula, dan cuka.
3. Masak dengan api kecil selama 15-20 minit sehingga pekat; perasakan mengikut selera.

CENDAWAN KUKUR RANGUP

1. Bancuh tepung beras, tepung jagung, rempah, dan air sehingga menjadi adunan ringan.
2. Salut cendawan secara nipis dan goreng sehingga kuning keemasan.

SOS PUDINA-KETUMBAR

1. Kisar semua bahan sehingga halus.
2. Tambah sedikit air jika perlu untuk mendapatkan kepekatan yang sesuai.

INGREDIENTS

BEEF SHORT RIBS

Beef Short Rib	1200g
Garlic (Minced)	20g
Ginger (Grated)	20g
MAGGI® Oriental	
Barbeque Sauce	125g
MAGGI® Imperial Oyster	
Flavoured Sauce	20g
Brown Sugar	20g
Black Pepper	4g
MAGGI® CukupRasa™	20g

TANGY PINEAPPLE CHUTNEY

Fresh Pineapple	400g
Shallot (Sliced)	40g
Garlic (Sliced)	15g
Red Birds Eye Chillies	10g
Lemon	1nos
Sugar	40g
Vinegar	30g
Cloves	5g
Star Anise	5g

CRISPY CENDAWAN KUKUR

Cendawan Kukur	250g
Rice Flour	60g
Cornstarch	30g
Chilli Powder	3g
Salt	5g
White Pepper	2g
Iced Water	120ml
Oil (For Frying)	500ml

MINT-CORIANDER SAUCE

Coriander Leaf	150g
Mint Leaf	80g
Green Chillies	15g
Garlic	20g
Yogurt	100g
Lime Juice	10g
Gula Melaka	30g
Salt, Sugar	To
	Taste

METHOD OF PREPARATION

BEEF RIBS

1. Rub marinade into beef ribs and chill for at least 4 hours.
2. Bake covered at 160°C for 3 hours (or until tender).
3. Finish on the grill to achieve a charred crust.

PINEAPPLE CHUTNEY

1. Sauté shallots, garlic, and spices
2. Then stir in pineapple, chili, sugar, and vinegar.
3. Simmer on low for 15-20 minutes until thickened; season to taste.

CRISPY CENDAWAN KUKUR

1. Whisk rice flour, cornstarch, spices, and water into a light batter.
2. Lightly coat shredded mushrooms
3. Deep-fry at 170°C - 180°C until golden and crispy.

MINT-CORIANDER SAUCE

1. Blend all ingredients until smooth, adjusting with water for consistency.
2. Season to taste.

Tauhu Sumbat Keemasan

GOLDEN STUFFED TOFU



Chef Mozart Muhamad
Executive Chef, De Wan 1958
by Chef Wan

Tauhu Sumbat Keemasan

GOLDEN STUFFED TOFU



TEMPOH MEMASAK
COOKING DURATION

: 30 Minit / Minutes



JUMLAH HIDANGAN
SERVINGS

: 4 Orang / Person



BAHAN-BAHAN

TAUHU SUMBAT

Tahu Keras	200g
Tau Fu Pok	4 nos
MAGGI® Mashed Potato Complete Mix	180g
Lobak Merah (Dihiris Halus)	80g
Kubis (Dihiris halus)	80g
Bawang Putih (Dicincang)	15g
Daun Bawang (Dihiris)	20g
Garam, Gula, Lada Putih, MAGGI® CukupRasa™	Sebagai Perasa
Telur (Dipukul)	50g
Minyak Masak (Untuk Gorengan)	500ml
MAGGI® Spicy Seasoning	10g
Tepung Jagung	5g

CICAHAN CILI PEDAS

Cili Merah	80g
Cili Padi (Birds Eye Chilli)	20g
Bawang Putih	15g
Cuka	30g
Gula	25g
MAGGI® Concentrated Chicken Stock	5g
MAGGI® Spicy Seasoning	10g
Jus Limau Nipis	10g

CARA PENYEDIAAN

PENYEDIAAN TAUHU

1. Belah dua tau fu pok atau potong segi tiga.
2. Keluarkan isinya untuk membentuk ruang (poket) dan lap kering.
3. Cincang halus tahu keras untuk dijadikan inti.

INTI

1. Tumis bawang putih dan bawang merah, kemudian masukkan kentang dan masak sehingga lembut.
2. Masukkan lobak merah, kubis, dan udang; masak sehingga udang masak sepenuhnya.
3. Perasakan dan biarkan sejuk seketika.

SUMBAT & GORENG

1. Campurkan inti dengan daun bawang dan tepung jagung.
2. Sumbat inti ke dalam poket tahu, celup dalam telur, dan goreng sehingga garing.

CICAHAN CILI PEDAS

1. Kisar kasar cili dan bawang putih.
2. Masukkan cuka, bahan perasa, dan minyak; akhiri dengan perahan limau nipis.

INGREDIENTS

STUFFED TOFU

Hard Bean Curd	200g
Tau Fu Pok	4 nos
MAGGI® Mashed Potato Complete Mix	180g
Carrot (Finely Sliced)	80g
Cabbage (Finely Sliced)	80g
Garlic (Chopped)	15g
Spring Onion (Chopped)	20g
Salt, Sugar, White Pepper, MAGGI® CukupRasa™	To Taste
Egg (Beaten)	50g
Cooking Oil (For Frying)	500ml
MAGGI® Spicy Seasoning	10g
Cornstarch	5g

SPICY CHILLI DIP

Red Chillies	80g
Birds Eye Chilli	20g
Garlic	15g
Vinegar	30g
Sugar	25g
MAGGI® Concentrated Chicken Stock	5g
MAGGI® Spicy Seasoning	10g
Lime Juice	10g

METHOD OF PREPARATION

PREPARE TOFU

1. Halve or cut Tau Fu Pok into triangles.
2. Scoop out the centres to create pockets.
3. Mince the hard bean curd for the filling.

THE FILLING

1. Sauté garlic and shallots, then add potatoes and cook until soft.
2. Stir in carrots, cabbage, and shrimp; cook until the shrimp is done.
3. Season, then set aside to cool slightly.

STUFF & FRY

1. Mix the cooled filling with spring onions and cornstarch.
2. Generously stuff the tofu pockets, dip in beaten egg, and deep-fry until golden brown.

SPICY CHILI DIP

1. Coarsely blend chillies and garlic.
2. Stir in vinegar, seasoning, and oil; finish with a squeeze of lime juice.

Ayam Aroma Kelapa Tropika

TROPICAL COCONUT INFUSED CHICKEN



Chef Mozart Muhamad
Executive Chef, De Wan 1958
by Chef Wan

Ayam Aroma Kelapa Tropika

TROPICAL COCONUT INFUSED CHICKEN



TEMPOH MEMASAK
COOKING DURATION

: 30 Minit / Minutes



JUMLAH HIDANGAN
SERVINGS

: 4 Orang / Person



BAHAN-BAHAN

AYAM MASAK LEMAK KELAPA

Seluruh Kaki Ayam	1200g
Air Kelapa Segar	350g
Santan	250g
Daun Limau Purut	10g
Kelapa Parut Segar	50g
Serai	30g
Garam, Gula,	Sebagai
Lada Putih	Perasa
MAGGI® CukupRasa™	Sebanyak Yang Diperlukan

SALUTAN

Serbuk Kunyit	25g
Kelapa Parut	50g
Minyak Masak	1000ml
Kelapa Parut Segar	600g

SAMBAL TOMATO

Buitoni® Coulis de Tomate	400g
Tomato Segar (Dicincang)	60g
Cili Merah	50g
Cili Padi Merah	20g

Belacan (Dibakar)	18g
Gula	25g
Pes Asam Jawa	25g
Minyak Masak	40g
Bawang Besar (Dicincang Kasar)	50g

NASI BAKAR

Beras Jasmin	500g
Santan	300g
Air	200ml
Daun Pandan	2 pcs
Ikan Bilis (Digoreng)	50g
Bawang Merah (Dihiris)	10g
Daun Pisang	Sebanyak yang Diperlukan
Bunga Kantan (Dihiris Halus)	1 nos

CARA PENYEDIAAN

AYAM REBUS

1. Bersihkan ayam dan masak ayam di dalam campuran pati santan, air kelapa, dan rempah-ratus dengan api kecil sehingga masak.
2. Angkat dan biarkan sejuk.

AYAM GORENG BEREMPAP

1. Salut ayam dengan banchuan tepung dan serbuk kunyit.
2. Goreng garing selama 12 minit bersama kelapa parut sehingga garing dan wangi.

NASI BAKAR

1. Tanak nasi bersama santan, daun pandan, bunga kantan, dan bawang merah.
2. Setelah masak, gaulkan dengan ikan bilis goreng.
3. Bungkus 150g nasi dengan daun pisang dan bakar sehingga harum.

SAMBAL TOMATO

1. Kisar kasar tomato, cili, aromatik, **Buitoni® Coulis de Tomate**, dan belacan.
2. Tumis sehingga pecah minyak.
3. Masukkan perasa dan air asam jawa; masak sehingga pekat dan berkilat.

INGREDIENTS

COCONUT INFUSED CHICKEN

Chicken Whole Leg	1200g
Fresh Coconut Juice	350g
Coconut Milk	250g
Lime Leaf	10g
Fresh Coconut (Grated)	50g
Lemongrass	30g
Salt, Sugar, White Pepper	To Taste
MAGGI® CukupRasa™	As Needed

COATING

Turmeric Powder	25g
Grated Coconut	50g
Cooking Oil	1000ml
Fresh Coconut (Grated)	600g

SAMBAL TOMATO

Buitoni® Coulis de Tomate	400g
Fresh Tomato (Chopped)	60g
Red Chilli	50g
Red Bird's Eye Chilli	20g

Belacan (Roasted)	18g
Sugar	25g
Tamarind Paste	25g
Oil	40g
Big Red Onion (Chopped Roughly)	50g

NASI BAKAR

Jasmine Rice	500g
Coconut Milk	300g
Water	200ml
Pandan Leaf	2 pcs
Anchovies (Fried)	50g
Shallot (Sliced)	10g
Banana Leaf	As needed
Torch Ginger (Sliced Finely)	1 nos

METHOD OF PREPARATION

POACHED CHICKEN

1. Wash and clean chicken.
2. Simmer chicken in a mix of coconut cream, coconut water, and spices over low heat until fully cooked.
3. Remove and set aside to cool.

FRIED CHICKEN & COCONUT

1. Coat the poached chicken in a light batter (flour, water, and turmeric powder).
2. Deep-fry at 170°C - 175°C for 12 minutes along with grated coconut until crispy and golden.

NASI BAKAR

1. Cook rice with coconut milk, pandan, torch ginger, and shallots; fold in fried anchovies once done.
2. Wrap 150g portions tightly in banana leaves and grill until charred and fragrant.

SAMBAL TOMATO

1. Coarsely blend tomatoes, chilies, aromatics, **Buitoni® Coulis de Tomate**, and belacan.
2. Sauté in oil until the oil separates (10-15 minutes).
3. Add seasoning and tamarind paste simmer until thick and glossy.

SAJIAN TIMUR TENGAH

MIDDLE EASTERN CUISINE

Nasi Kabsah & Salatah Hara Arab

KABSAH RICE & ARABIAN SALATAH HARA



Chef Karim Mohamed Motaz

Ambassador of Culinary Arts Organization Malaysia

Ambassador at Gulf Toques Malaysia

Nasi Kabsah & Salatah Hara Arab

KABSAH RICE & ARABIAN SALATAH HARAH



TEMPOH MEMASAK
COOKING DURATION

: 30 Minit / Minutes



JUMLAH HIDANGAN
SERVINGS

: 4 Orang / Person



BAHAN-BAHAN

KABSAH RICE

Minyak Masak	60g
Minyak Bunga Matahari	40nos
Minyak Sapi (Ghee)	120g
Kayu Manis	6g
Bunga Lawang	5pcs
Buah Pelaga	30g
Cengkih	3nos
Daun Bay	2nos
Bawang Putih (Dicincang)	
Bawang Merah (Dihiris)	
Serbuk Ketumbar	2g
MAGGI® Tomato Paste	100g
Buitoni® Coulis de Tomate	150g
Air	1500ml
MAGGI® Concentrated Chicken Stock	80g
MAGGI® Spicy Seasoning	10g
Beras Basmati	1000g

SALATAH HARA ARAB

Tomato	500g
Air	220g
MAGGI® Concentrated Chicken Stock	35g
Chili Merah	100g
Chili Hijau	100g
Bawang Merah	300g
Daun Ketumbar	50g
Buitoni® Coulis de Tomate	50g
MAGGI® Tomato Paste	25g
Jus Lemon	10g
MAGGI® Spicy Seasoning	5g

CARA PENYEDIAAN

NASI KABSAH

1. Rendam beras basmati selama 30 minit. Basuh dan toskan, kemudian masukkan ke dalam periuk nasi. Ketepikan.
2. Panaskan minyak sapi (ghee), minyak bunga matahari dan minyak masak dalam periuk. Masukkan kayu manis, buah pelaga, cengkih dan bunga lawang.
3. Masukkan bawang merah dan bawang putih, tumis sehingga naik bau harum.
4. Tambahkan **Buitoni® Coulis de Tomate**, **MAGGI® Tomato Paste**, daun bay dan serbuk ketumbar.
5. Tuangkan air dan biarkan mendidih. Perasakan dengan **MAGGI® Concentrated Chicken Stock**.

SALATAH HARA ARAB

1. Campurkan semua bahan bersama dan kisar hingga halus.

INGREDIENTS

KABSAH RICE

Cooking oil	60g
Sunflower oil	40nos
Ghee oil	120g
Cinnamon Stick	6g
Star Anise	5pcs
Cadamon	30g
Clove	3nos
Bay Leave	2nos
Garlic (Chopped)	
Red Onion (Slice)	
Coriander Powder	2g
MAGGI® Tomato Paste	100g
BUITONI Coulis de Tomate	150g
Water	1500ml
MAGGI® Concentrated Chicken Stock	80g
MAGGI® Spicy Seasoning	10g
Basmathi Rice	1000g

ARABIAN SALATAH HARA

Tomato	500g
Water	220g
MAGGI® Concentrated Chicken Stock	35g
Red Chili	100g
Green Chili	100g
Red Onion	300g
Coriander Leaf	50g
BUITONI Coulis de Tomate	50g
MAGGI® Tomato Paste	25g
Lemon Juice	10g
MAGGI® Spicy Seasoning	5g

METHOD OF PREPARATION

KABSAH RICE

1. Soak basmathi rice for 30 minutes. Wash and drain. Place in rice cooker. Set aside.
2. Heat ghee oil, sunflower oil and cooking oil in a pot. Add in Cinnamon stick, cadamon, clove and star anise.
3. Add in onion and garlic, sautee until fragrant. Add in **Buitoni® Coulis de Tomate**, **MAGGI® Tomato Paste**, bay leave and coriander powder.
4. Add in water, bring to boil. Season with **MAGGI® Concentrated Chicken Stock**.
5. Pour over the stock in rice cooker with basmathi rice. Cook.

ARABIAN SALATAH HARA

1. Mix all ingredients together and blend.

Ayam Tikka

CHICKEN TIKKA



Chef Karim Mohamed Motaz

Ambassador of Culinary Arts Organization Malaysia

Ambassador at Gulf Toques Malaysia

Ayam Tikka

CHICKEN TIKKA



TEMPOH MEMASAK
COOKING DURATION

: 30 Minit / Minutes



JUMLAH HIDANGAN
SERVINGS

: 15 Orang / Person



BAHAN-BAHAN

PERAP

Parutan Kulit Oren	10g
Parutan Kulit Lemon	5g
Serbuk Halia	8g
MAGGI® Concentrated Chicken Stock	15g
Pes Mustard	20g
Serbuk Lada Hitam	8g
Serbuk Jintan Putih	8g
Serbuk Paprika	20g
Serbuk Kunyit	8g
Serbuk Bawang	20g
Minyak Bunga Matahari	60g
MAGGI® Spicy Seasoning	10g
MAGGI® Tomato Paste	30g
Peha Ayam (Dipotong Kiub)	2000g
Lada Benggala Hijau	200g
Lada Benggala Kuning	200g
Lada Benggala Merah	200g

CARA PENYEDIAAN

AYAM TIKKA

1. Campurkan semua bahan perapan sehingga sebatu.
2. Perap ayam yang telah dipotong kiub dengan bahan perapan.
3. Cucuk lada benggala hijau, kuning, merah dan ayam perap pada pencucuk logam secara berselang-seli.
4. Bakar dalam ketuhar pada suhu 180°C selama 15 minit.

INGREDIENTS

MARINATION

Orange Zest	10g
Lemon Zest	5g
Ginger Powder	8g
MAGGI® Concentrated Chicken Stock	15g
Mustard Paste	20g
Blackpepper Powder	8g
Cummin Powder	8g
Paprika Powder	20g
Turmeric Powder	8g
Onion Powder	20g
Sunflower Oil	60g
MAGGI® Spicy Seasoning	10g
MAGGI® Tomato Paste	30g
Chicken Thigh (Cube)	2000g
Green Capcicum	200g
Yellow Capcicum	200g
Red Capcicum	200g

METHOD OF PREPARATION

CHICKEN TIKKA

1. Mix all marination ingredients until well mix.
2. Marinated chicken cube.
3. Thread green, yellow, red capcicum and marinated chicken cube onto the metal skewer.
4. Baked into the oven with temperature 180°C for 15 minutes.

Makarona Bechamel Arab

ARABIAN MACARONA BECHAMEL



Chef Karim Mohamed Motaz

Ambassador of Culinary Arts Organization Malaysia

Ambassador at Gulf Toques Malaysia

Makarona Bechamel Arab

ARABIAN MACARONA BECHAMEL



TEMPOH MEMASAK
COOKING DURATION

: 30 Minit / Minutes



JUMLAH HIDANGAN
SERVINGS

: 6 Orang / Person



BAHAN-BAHAN

MAKARONA BECHAMEL ARAB

Penne (Dicelur)	300g
Kezu Mozarella	300g

UNTUK SOS

Minyak Masak	50g
Bawang Merah (Dipotong Dadu)	100g
Serbuk Kayu Manis	3g
Serbuk Allspice	5g
Daging Iskar	300g
Serbuk Lada Hitam	2g
Buitoni® Coulis de Tomate	350g
MAGGI® Tomato Paste	20g
MAGGI® Concentrated Chicken Stock	10g

UNTUK BÉCHAMEL

Tepung Gandum	125g
Mentega Tanpa Garam	220g
Susu	1000ml
Air	250ml
Serbuk Buah Pala	1g
Serbuk Lada Hitam	1g

CARA PENYEDIAAN

UNTUK SOS DAGING

1. Panaskan minyak dalam periuk. Tumis bawang sehingga naik bau harum.
2. Masukkan daging kisar dan masak sehingga bertukar warna keperangan.
3. Tambahkan semua rempah, **Buitoni® Coulis de Tomate** and **MAGGI® Tomato Paste**.
4. Perasakan dengan **MAGGI® Concentrated Chicken Stock**.

UNTUK BÉCHAMEL

1. Cairkan mentega dengan api sederhana. Masukkan tepung sedikit demi sedikit sambil dikacau (whisk) untuk menghasilkan roux.
2. Tuangkan susu, kemudian masukkan air dan teruskan kacau sehingga sos menjadi pekat.
3. Gaulkan pasta dengan kira-kira 1 cawan sos bechamel.
4. Dalam bekas kaserol yang dalam dan besar, masukkan 1 sudu besar sos béchamel dan ratakan. Kemudian masukkan separuh daripada pasta.
5. Tambahkan campuran daging di atasnya dan ratakan lapisan tersebut, kemudian masukkan baki pasta.
6. Tuangkan semua sos bechamel 1 di atas dan ratakan permukaannya.
7. Taburkan keju Mozarella di atas.
8. Bakar dalam ketuhar pada suhu 180°C selama 15 minit.
9. Biarkan pasta sejuk selama 10–15 minit supaya mengeras, kemudian potong kepada beberapa bahagian.

INGREDIENTS

ARABIAN MACARONA BECHAMEL

Penne (Blanch)	300g
Mozarella Cheese	300g

FOR SAUCE

Cooking Oil	50g
Red Onion (dices)	100g
Cinnamon Powder	3g
All Spice Powder	5g
Mince Beef	300g
Blackpepper Powder	2g
Buitoni® Coulis de Tomate	350g
MAGGI® Tomato Paste	20g
MAGGI® Concentrated Chicken Stock	10g

FOR BACHEMEL

Flour	125g
Unsalted Butter	220g
Milk	1000ml
Water	250ml
Ground Nutmeg	1g
Blackpepper Powder	1g

METHOD OF PREPARATION

FOR MEAT SAUCE

1. Heat oil in a pot. Sautee onion until fragrant.
2. Add in mince beef. Cook until brown.
3. Add in all the spices, **Buitoni® Coulis de Tomate** and **MAGGI® Tomato Paste**.
4. Season with **MAGGI® Concentrated Chicken Stock**.

FOR BECHAMEL

1. Melting the butter over medium heat. Add in flour in a few table spoon at a time and continue whisk as you do this to form a roux.
2. Pour over milk. Add in water and continue whisk until the sauce thicken.
3. Mix the pasta roughly 1 cup of bechamel sauce.
4. In a deep large casserole dish, add a tablespoon of bechamel sauce and spread it around, then add in half of pasta.
5. Add in meat mixture on top and even out the layer then add the remaining pasta.
6. Cover with all the bechamel sauce and smooth it out.
7. Sprinkle mozzarella cheese on top.
8. Baked into the oven with temperature 180°C for 15 minutes.
9. Allow the pasta to cool for 10-15 minutes to set. Then cut into the pieces.

Spaghetti Mushakal

MUSHAKAL SPAGHETTI



Chef Karim Mohamed Motaz

Ambassador of Culinary Arts Organization Malaysia

Ambassador at Gulf Toques Malaysia

Spaghetti Mushakal

MUSHAKAL SPAGHETTI



TEMPOH MEMASAK
COOKING DURATION

: 30 Minit / Minutes



JUMLAH HIDANGAN
SERVINGS

: 3 Orang / Person



BAHAN-BAHAN

MUSHAKAL SPAGHETTI

Cooking Oil	300g
Onion (Dices)	300g
Garlic (Chopped)	50g
Buitoni® Coulis de Tomate	100g
MAGGI® Tomato Paste	20g
Water	5g
Honey	2g
Lemon Zest	350g
Cummin Powder	300g
Turmeric Powder	300g
Red Chili Powder	50g
Cadamon	100g
Cinnamon Stick	5g
MAGGI® Concentrated Chicken Stock	15g
Red Capcicum (Slice)	350g
Green Capcicum (Slice)	300g
Yellow Capcicum (Slice)	300g
Spaghetti (Blanch)	350g
Garlic (Chopped)	300g

CARA PENYEDIAAN

MUSHAKAL SPAGHETTI

1. Panaskan minyak dalam kualiti. Tumis kayu manis, buah pelaga, bawang dan bawang putih sehingga naik bau harum.
2. Masukkan **Buitoni® Coulis de Tomate** dan **MAGGI® Tomato Paste**. Kacau sehingga sebati.
3. Tambahkan air dan biarkan mendidih. Masukkan semua rempah dan perasakan dengan **MAGGI® Concentrated Chicken Stock**.
4. Masukkan semua sayur dan masak sehingga lembut.
5. Panaskan minyak dalam kualiti lain. Tumis bawang putih sehingga lembut.
6. Masukkan pasta dan gaul rata. Hidangkan pasta di atas pinggan, tuangkan sos di atasnya dan hiaskan dengan daun parsli cincang.

INGREDIENTS

SPAGHETTI MUSHAKAL

Cooking Oil	300g
Onion (Dices)	300g
Garlic (Chopped)	50g
Buitoni® Coulis de Tomate	100g
MAGGI® Tomato Paste	20g
Water	5g
Honey	2g
Lemon Zest	350g
Cummin Powder	300g
Turmeric Powder	300g
Red Chili Powder	50g
Cadamon	100g
Cinnamon Stick	5g
MAGGI® Concentrated Chicken Stock	15g
Red Capcicum (Slice)	350g
Green Capcicum (Slice)	300g
Yellow Capcicum (Slice)	300g
Spaghetti (Blanch)	350g
Garlic (Chopped)	300g

METHOD OF PREPARATION

SPAGHETTI MUSHAKAL

1. Heat oil in a pan. Sauté cinnamon stick, cadamon, onion and garlic until fragrant.
2. Add in **Buitoni® Coulis de Tomate** and **MAGGI® Tomato Paste**. Stir until well mix.
3. Add in water. Bring to boil. Add in all the spices. Season with **MAGGI® Concentrated Chicken Stock**.
4. Add in all the vegetable and cook until soft.
5. Heat oil in a pan. Sauté garlic until soft. Add in pasta. Toss the pasta.
6. Place the toss pasta onto the plate. Place the sauce on top and garnish with chopped parsley.

SAJIAN BARAT

WESTERN CUISINE

Pai Shepherd Stew Daging

BEEF STEW SHEPHERD PIE



Chef Salihin
Nestlé Professional®

Pai Shepherd Stew Daging

BEEF STEW SHEPHERD PIE



TEMPOH MEMASAK
COOKING DURATION

: 25 Minit / Minutes



JUMLAH HIDANGAN
SERVINGS

: 2 Orang / Person



BAHAN-BAHAN

PAI SHEPHERD STEW DAGING

Daging lembu dipotong kiub dan direbus	300g
Bawang (Kiub)	50g
Lobak Merah (Kiub)	50g
Saderi (Kiub)	50g
Kentang (Direbus, Kiub)	100g
Lada hitam hancur secukupnya	
Kentang (Direbus, Kiub)	100g
MAGGI® Basic Brown Sauce Mix	50g
Buitoni® Coulis de Tomate	50g
Air	500ml
Daun Bay	1.000pcs
Minyak Masak	50g
Taim	1g
MAGGI® Mashed Potato Complete Mix	110g
Air	500ml
Keju Mozzarella	200g

CARA PENYEDIAAN

KAEDAH PENYEDIAAN

1. Campurkan **MAGGI® Basic Brown Sauce Mix** dengan air. Kacau dan ketepikan.
2. Dalam periuk, panaskan minyak masak pada api sederhana, tumis bawang, lobak merah dan saderi sehingga beraroma
3. Masukkan daging lembu kiub yang telah direbus dan **Buitoni® Coulis de Tomate**, kemudian kacau.
4. Masukkan campuran **MAGGI® Basic Brown Sauce Mix** bersama air dan daun bay.
5. Didihkan sehingga pekat. Ketepikan.
6. Masukkan campuran **MAGGI Mashed Potato Complete Mix** Complete ke dalam air mendidih dan kacau perlahan-lahan hingga sebat.
7. Masukkan kentang lenyek ke dalam beg paip.
8. Paipkan kentang lenyek di atas stew daging sehingga menutupi seluruh permukaan. Taburkan keju mozzarella di atasnya.
9. Bakar di dalam ketuhar pada suhu 180°C selama 10 minit atau sehingga keju cair.

INGREDIENTS

BEEF STEW SHEPHERD PIE

Preboil Beef Cube	300g
Onion (Cube)	50g
Carrot (Cube)	50g
Celery (Cube)	50g
Potato (Boiled, Cube)	100g
Black pepper crushed as needed	
Kentang (Direbus, Kiub)	100g
MAGGI® Basic Brown Sauce Mix	50g
Buitoni® Coulis de Tomate	50g
Water	500ml
Bay Leaves	1.000helai
Cooking Oil	50g
Thyme	1g

MAGGI® Mashed Potato Complete Mix

Water	500ml
Mozarella Cheese	200g

METHOD OF PREPARATION

BEEF STEW SHEPHERD PIE

1. Premix **MAGGI® Basic Brown Sauce Mix** with water. Stir and set aside.
2. In a pot, heat cooking oil in medium heat. Sauté onion carrot and celery until fragrant.
3. Add in preboil lamb cube and **Buitoni® Coulis de Tomate** and stir.
4. Add the **MAGGI® Basic Brown Sauce Mix** mixture, water, and bay leaves. Stir until well combined.
5. Bring to a boil and cook until the sauce thickens. Set aside.
6. Bring water to boil. Add in **MAGGI® Mashed Potato Complete Mix** and slowly stir.
7. Place the mashed potato in a piping bag.
8. Pipe out the mashed potato on top of beef stew until the entire surface is covered.
9. Baked into the oven with temperature 180°C for 10 mintes or until the cheese has melted.

Nasi Mexico bersama Enchilada Ayam

MEXICAN RICE WITH CHICKEN ENCHILADA



Mexican Rice with Chicken Enchilada

NASI MEXICO BERSAMA ENCHILADA AYAM



TEMPOH MEMASAK
COOKING DURATION

: 35 Minit / Minutes



JUMLAH HIDANGAN
SERVINGS

: 6 Orang / Person



BAHAN-BAHAN

NASI

Beras Panjang	500g
Minyak Masak	60g
Bawang Holland (Dadu)	30g
Bawang Putih (Dicincang)	10g
Serbuk Jintan Putih	3g
Oregano Kering	1g
Daun Bay	2pcs
Buitoni® Coulis de Tomate	100g
MAGGI® Tomato Paste	30g
MAGGI® Concentrated Stock	40g
Air	750ml
Jalapeno	30g

AYAM

Buitoni® Coulis de Tomate	400g
MAGGI® Oriental Barbecue Sauce	30g
Bawang Putih Sebij	15g
Minyak Zaitun	30g
Serbuk Jintan Putih	0.006pcs
Minyak Zaitun	20g
MAGGI® Spicy Seasoning	10g
Paprika	6g
Jalapeno	80g
MAGGI® Chicken Stock	secukupnya
Tortilla	6pcs
Peha Ayam	
(Direbus, Dicarik)	30g
Keju Mozzarella	150g

PICO DE GALLO

Bawang (Dadu)	50g
Jalapeno (Dadu)	20g
Duan Ketumbar (Dicincang)	10g
Serbuk Jintan Putih	2g
Buitoni® Coulis de Tomate	200g
Oregano Kering	2g
Serbuk Jintan Putih	0.010pcs
Garam	secukupnya

CARA PENYEDIAAN

NASI

1. Rendam beras selama 30 minit. Basuh dan toskan. Ketepikan.
2. Panaskan minyak di dalam kual, tumis bawang dan bawang putih sehingga naik bau.
3. Masukkan **Buitoni® Coulis de Tomate**, **MAGGI® Tomato Paste**, oregano kering, serbuk jintan putih, daun bay dan air. Didihkan.
4. Perasakan dengan **MAGGI® Concentrated Stock**.
5. Masukkan beras panjang ke dalam periuk nasi dan tuangkan stok. Masukkan jalapeno.
6. Tutup periuk nasi dan masak.

AYAM ENCHILADA & SOS

1. Panggang jalapeno dan bawang putih sebij di dalam ketuhar pada suhu 180°C selama 5 minit. Keluarkan dari ketuhar.
2. Masukkan Buitoni® Coulis de Tomate, **MAGGI® Oriental Barbecue Sauce**, minyak zaitun, jalapeno panggang, bawang putih panggang dan **MAGGI® Spicy Seasoning** ke dalam pengisar dan kisar hingga halus.
3. Panaskan periuk pada api sederhana dan tuangkan bahan yang telah dikisar ke dalam periuk.
4. Masukkan oregano kering, serbuk jintan putih, paprika dan perasakan dengan gula serta **MAGGI® Chicken Stock**. Didihkan.
5. Angkat sos dari api dan ketepikan.
6. Letakkan tortilla di atas permukaan kerja. Sapukan sos enchilada.
7. Isi tortilla dengan ayam yang telah dicarik. Gulung tortilla dengan kemas hingga tertutup dan susun di dalam dulang pembakar besar dengan bahagian sambungan menghadap ke bawah.
8. Tuangkan baki sos enchilada di atas tortilla dan taburkan keju mozzarella di atasnya.
9. Bakar di dalam ketuhar pada suhu 180°C selama 10 minit.
10. Keluarkan dari ketuhar dan sedia untuk dihidangkan.

PICO DE GALLO

1. Masukkan semua bahan ke dalam mangkuk adunan dan kacau sehingga sebati.

INGREDIENTS

RICE

Long Grain Rice	500 g
Cooking oil	60 g
Holland Onion (dices)	30 g
Garlic (chopped)	10 g
Cumin Powder	3 g
Dry Oregano	1 g
Bay Leaves	2.000 pcs
Buitoni® Coulis de Tomate	100g
MAGGI® Tomato Paste	30g
MAGGI® Concentrated Stock	40g
Water	750ml
Jalapeno	30g

CHICKEN

Buitoni® Coulis de Tomate	400g
MAGGI® Oriental Barbecue Sauce	30g
Whole garlic	15g
Olive Oil	30g
Dry Oregano	2g
Cumin Powde	0.006pcs
Sugar	20g
MAGGI® Spicy Seasoning	10g
Paprika	6g
Jalapeno	80g
MAGGI® Chicken Stock	as needed
Tortilla	6.000pcs
Chicken thigh (boil, shredded)	30g
Mozarella cheese	150g

PICO DE GALLO

Onion (dices)	50g
Jalapeno (dices)	20g
Coriander leaf (chopped)	10g
Cumin powder	2g
Buitoni® Coulis de Tomate	200g
Dry oregano	2g
Lemon Juice	0.010pcs
Salt	as needed

METHOD OF PREPARATION

RICE

1. Soak rice for 30 min. Wash and drain. Set aside.
2. Heat oil in a pan, sautee onion and garlic until fragrant.
3. Add in **Buitoni® Coulis de Tomate**, **MAGGI® Tomato Paste**, dry oregano, cumin powder, bay leaves and water. Bring to boil.
4. Season with **MAGGI® Chicken Stock**.
5. Place long grain rice in a rice cooker and pour over the stock. Add in jalapeno.
6. Cover the rice cooker and cook.

ENCHILADA CHICKEN & SAUCE

1. Roast jalapeno and whole garlic in the oven with temperature 180°C for 5 minutes. Remove form the oven.
2. Place Buitoni Coulis de Tomate, **MAGGI® Oriental Barbecue Sauce**, olive oil, roasted jalapeno, roasted whole garlic and **MAGGI® Spicy Seasoning** into the blender and blend until fine.
3. Heat the pot at medium heat and pour over the blended ingredients into the pot.
4. Add in dry oregano, cumin powder, paprika and season with sugar and **MAGGI® Chicken Stock**. Bring to boil
5. Remove the sauce from heat and set aside.
6. Lay tortilla on work surface. Spread the enchilada sauce.
7. Filled tortilla with shredded chicken. Roll the tortillas tightly to close and place in large baking tray seam side down.
8. Pour the remaining enchilada sauce over the tortillas, and sprinkle with mozzarella cheese on top.
9. Bake into the oven with temperature 180°C for 10 minutes.
10. Remove from the oven and ready to serve.

PICO DE GALLO

1. Place all ingredients in a mixing bowl and stir until mix well.

Wafel Kentang Berlapis

POTATO WAFFLE STACKERS



Chef Salihin
Nestlé Professional®

Wafel Kentang Berlapis

POTATO WAFFLE STACKERS



TEMPOH MEMASAK
COOKING DURATION

: 10 Minit / Minutes



JUMLAH HIDANGAN
SERVINGS

: 2 Orang / Person



BAHAN-BAHAN

WAFEL KENTANG BERLAPIS

MAGGI® Mashed Potato Complete Mix

Air	250g
Telur	1.000biji
Tepung	20g
Keju Parmesan	20g
Sos Pencicah	20g
Krim Masam	10g
Daun Kucai (Dicincang)	6g

CARA PENYEDIAAN

WAFEL KENTANG BERLAPIS

1. Didihkan air. Masukkan **MAGGI® Mashed Potato Complete Mix** dan kacau sehingga sebati. Biarkan sejuk.
2. Masukkan telur, tepung dan keju parmesan. Pukul sehingga sebati.
3. Panaskan mesin wafel terlebih dahulu.
4. Sapu sedikit mentega pada grid.
5. Cedok adunan ke bahagian tengah grid bawah.
6. Masak selama 6-8 minit.

INGREDIENTS

POTATO WAFFLE STACKERS

MAGGI® Mashed Potato Complete Mix

Water	250g
Egg	1.000nos
Flour	20g
Parmesan Cheese	20g
Dipping Sauce	20g
Sour Cream	10g
Chives (Chopped)	6g

METHOD OF PREPARATION

POTATO WAFFLE STACKERS

1. Bring water to boil. Add in **MAGGI® Mashed Potato Complete Mix** and stir until well mix. Let it cool.
2. Add in egg, flour and parmesan cheese. Whisk until well combined.
3. Preheat the waffle machine.
4. Lightly brush the grid with butter.
5. Scoop the batter into the center of the lower grid.
6. Cook for 6-8 minutes.

Kroket Kentang

POTATO CROQUETTE



Chef Salihin
Nestlé Professional®

Krokot Kentang

POTATO CROQUETTE



TEMPOH MEMASAK
COOKING DURATION

: 10 Minit / Minutes



JUMLAH HIDANGAN
SERVINGS

: 2 Orang / Person



BAHAN-BAHAN

KROKET KENTANG

MAGGI® Mashed Potato

Complete Mix

110g

Bahan Salut

220g

Keju Parmesan

0.015nos

Tepung

100g

Daun Kucai (dicincang)

10g

Bahan Salut Tepung

100g

Telur

100g

NESTUM All Family Cereal Original

100g

CARA PENYEDIAAN

KROKET KENTANG

1. Didihkan air. Masukkan **MAGGI® Mashed Potato Complete Mix** dan kacau sehingga sebati. Biarkan sejuk.
2. Masukkan telur, daun kucai cincang, keju parmesan dan gaul sebati.
3. Sukat adunan dan bentukkan sedikit bujur, kemudian susun di atas dulang.
4. Untuk menyalut krokot kentang, salut kentang dengan tepung, telur, kemudian **NESTUM All Family Cereal Original** mengikut turutan.
5. Goreng krokot kentang secara deep-fry dalam minyak yang telah dipanaskan (165°C) sehingga perang keemasan.
6. Angkat dari minyak dan toskan lebihan minyak menggunakan tisu dapur. Pindahkan ke pinggan. Sedia untuk dihidangkan.

INGREDIENTS

POTATO CROQUETTE

MAGGI® Mashed Potato

Complete Mix

110g

Water

220g

Parmesan Cheese

0.015nos

Egg

30g

Chives (Chopped)

10g

Breaded Flour

100g

Egg

100g

NESTUM All Family Cereal Original

100g

Breaded Flour

100g

Egg

100g

METHOD OF PREPARATION

POTATO CROQUETTE

1. Bring water to boil. Add in **MAGGI® Mashed Potato Complete Mix** and stir until well mix. Let it cool.
2. Add in egg, chopped chives, parmesan cheese and mix well.
3. Measure the mixture and make it into slight oval shape and place on the tray.
4. To breaded potato croquette, coat potato with flour, eggs then **NESTUM All Family Cereal Original** in sequence
5. Deep fried potato croquette in a pre-heat (165°C) until golden brown.
6. Remove from heat and drain off excess fat with kitchen towel. Transfer to the plate. Ready to serve.

Ayam Bakar Tuscan

TUSCAN GRILLED CHICKEN



Chef AzzaharulBin Wahab
President East Coast Chefs Association

Ayam Bakar Tuscan

TUSCAN GRILLED CHICKEN



TEMPOH MEMASAK
COOKING DURATION

: 25 Minit / Minutes



JUMLAH HIDANGAN
SERVINGS

: 2 Pax



BAHAN-BAHAN

PERAPAN AYAM

- Dada ayam 2 nos
- **MAGGI® CukupRasa** 1 sudu kecil
- Minyak zaitun 1 sudu besar
- Serbuk lada hitam 1 sudu kecil
- Italian herbs 1 sudu kecil

SOS TUSCAN

- Mentega 2 sudu besar
- Bawang putih (dicincang) 3 ulas
- **MAGGI® Tomato Paste** ½ cawan
- Krim masakan 1 cawan
- Daun bayam segar 1 cawan
- **MAGGI® CukupRasa** 1 sudu kecil
- Keju Parmesan (diparut) ½ cawan

CARA PENYEDIAAN

AYAM BAKAR TUSCAN

1. Perap ayam bersama bahan perapan selama 15 minit.
2. Panggang ayam di atas kualiti rata dengan sedikit minyak sehingga masak dan keperangan. Angkat dan ketepikan.
3. Dalam kualiti yang sama, cairkan mentega dan tumis bawang putih sehingga wangi.
4. Masukkan **MAGGI® Tomato Paste** dan tumis seketika.
5. Tuangkan krim masakan dan tabur **MAGGI® CukupRasa**. Kacau rata dan biarkan mendidih perlahan.
6. Masukkan daun bayam dan keju Parmesan. Kacau sehingga bayam layu dan sos pekat.
7. Masukkan semula ayam panggang ke dalam sos. Siap untuk dihidang!

INGREDIENTS

MARINATED CHICKEN

- Chicken breasts 2 nos
- **MAGGI® CukupRasa** 1 tsp
- Olive oil 1 tbsp
- Black pepper 1 tsp
- Italian herbs 1 tsp

TUSCAN SAUCE

- Butter 2 tbsp
- Garlic (minced) 3 cloves
- **MAGGI® Tomato Paste** ½ cup
- Cooking cream 1 cup
- Fresh spinach leaves 1 cup
- **MAGGI® CukupRasa** 1 tsp
- Parmesan cheese (grated) ½ cup

METHOD OF PREPARATION

TUSCAN GRILLED CHICKEN

1. Marinate the chicken breasts for at least 15 minutes.
2. Grill chicken on a skillet with a little oil over medium-high heat until fully cooked and golden brown. Remove and set aside.
3. In the same skillet, melt butter and sauté minced garlic until fragrant.
4. Add **MAGGI® Tomato Paste** and cook for 1–2 minutes.
5. Pour in cooking cream and season with **MAGGI® CukupRasa**. Stir well and bring to a gentle simmer.
6. Stir in fresh spinach and Parmesan cheese until the spinach wilts and the sauce thickens slightly.
7. Return the grilled chicken to the pan, coat with the sauce, and serve warm!

Sup Tomato Berkrim

CREAMY TOMATO SOUP



Chef AzzaharulBin Wahab
President East Coast Chefs Association

Sup Tomato Berkrim

CREAMY TOMATO SOUP



TEMPOH MEMASAK
COOKING DURATION

: 25 Minit / Minutes



JUMLAH HIDANGAN
SERVINGS

: 3 Pax



BAHAN-BAHAN

- Mentega 1 sudu besar
- Minyak zaitun 1 sudu besar
- Bawang holland (dadu) 1 biji
- Bawang putih (dicincang) 3 ulas
- **MAGGI® Tomato Paste 400 g**
- **Sos Tomato MAGGI® 3.3kg 2 sudu besar**
- **Stok Ayam MAGGI® 1½ cawan**
- Krim masakan ½ cawan
- Gula 1 sudu kecil
- Garam Secukup rasa
- Lada hitam Secukup rasa

CARA PENYEDIAAN

SUP TOMATO BERKRIM

1. Panaskan mentega dan minyak zaitun, tumis bawang holland dan bawang putih sehingga lembut.
2. Masukkan **MAGGI® Tomato Paste** dan **Sos Tomato MAGGI®**. Tumis selama 2-3 minit.
3. Tuangkan air/stok ayam dan perasakan dengan **Stok Ayam MAGGI®** serta gula. Biarkan reneh selama 10-15 minit.
4. Padamkan api. Kisar sup menggunakan pengisar (blender) sehingga halus dan lembut.
5. Tuang semula ke dalam periuk, campurkan krim masakan, dan kacau rata di atas api kecil. Tabur lada hitam sebelum dihidang.

INGREDIENTS

- Butter 1 tbsp
- Olive oil 1 tbsp
- Yellow onion (diced) 1 no
- Garlic (minced) 3 cloves
- **MAGGI® Tomato Paste 1 can (400 g)**
- **MAGGI® Tomato Ketchup 3.3kg 2 tbsp**
- **MAGGI® Chicken Stock 1½ cups**
- Cooking cream ½ cup
- Sugar 1 tsp
- Salt To taste
- Black pepper To taste

METHOD OF PREPARATION

CREAMY TOMATO SOUP

1. Heat butter and olive oil in a pot; sauté onion and garlic until soft and translucent.
2. Add **MAGGI® Tomato Paste** and **MAGGI® Tomato Ketchup**. Sauté for 2-3 minutes.
3. Pour in stock and season with sugar. Simmer over medium-low heat for 10-15 minutes.
4. Turn off the heat. Use an immersion blender (or stand blender) to blend the soup until silky smooth.
5. Return soup to low heat, stir in the cooking cream, and finish with a crack of black pepper before serving.

Shakshuka Itali

ITALIAN SHAKSHUKA



Chef AzzaharulBin Wahab
President East Coast Chefs Association

Shakshuka Itali

ITALIAN SHAKSHUKA



TEMPOH MEMASAK
COOKING DURATION

: 25 Minit / Minutes



JUMLAH HIDANGAN
SERVINGS

: 3 Pax



BAHAN-BAHAN

- Telur 3-4 biji
- Minyak zaitun 2 sudu besar
- Bawang holland (didadu) 1 biji
- Lada benggala merah (didadu) 1 biji
- Bawang putih (dicincang) 2 ulas
- **MAGGI® Tomato Paste** 400 g
- **Sos Tomato MAGGI®** 2 sudu besar
- Serbuk paprika 1 sudu kecil
- Italian seasoning 1 sudu kecil
- **Stok Ayam MAGGI®** 1 sudu kecil
- Daun parsli Secukupnya
- Keju mozzarella / feta Secukupnya

CARA PENYEDIAAN

ITALIAN SHAKSHUKA

1. Panaskan minyak zaitun dalam kualiti. Tumis bawang holland, paprika dan bawang putih sehingga lembut.
2. Masukkan Italian seasoning, **Sos Tomato MAGGI®**, **MAGGI® Tomato Paste** dan **MAGGI® Stok Ayam**. Kacau rata.
3. Biarkan sos mereneh selama 8-10 minit sehingga sedikit pekat.
4. Buat 3 hingga 4 lubang kecil pada sos dan pecahkan sebiji telur ke dalam setiap lubang.
5. Tutup kualiti dan masak dengan api perlahan sehingga putih telur masak tetapi kuning telur masih cair.
6. Taburkan keju dan daun parsli cincang. Hidangkan panas-panas bersama hirisan roti baguette.

INGREDIENTS

- Eggs 3-4 nos
- Olive oil 2 tbsp
- Yellow onion (diced) 1 no
- Red bell pepper (diced) 1 no
- Garlic (minced) 2 cloves
- **MAGGI® Tomato Paste** 400 g
- **MAGGI® Tomato Ketchup** 2 tbsp
- Paprika powder 1 tsp
- Italian seasoning 1 tsp
- **MAGGI® Chicken Stock** 1 tsp
- Parsley As needed
- Mozzarella / Feta cheese As needed

METHOD OF PREPARATION

SHAKSHUKA ITALI

1. Heat olive oil in a skillet. Sauté onion, bell pepper and garlic until softened.
2. Stir in Italian seasoning, **MAGGI® Tomato Sauce**, **MAGGI® Tomato Paste** and **MAGGI® Chicken Stock**. Mix well.
3. Simmer for 8-10 minutes until the sauce thickens slightly.
4. Make 3 to 4 small wells in the sauce and crack one egg into each well.
5. Cover and cook over low heat until the egg whites are set while the yolks remain runny.
6. Sprinkle with cheese and chopped parsley. Serve hot with sliced baguette bread.

Rigatoni Daging Ragu

BEEF RAGU RIGATONI



Chef AzzaharulBin Wahab
President East Coast Chefs Association

Rigatoni Daging Ragu

BEEF RAGU RIGATONI



TEMPOH MEMASAK
COOKING DURATION

: 45 Minit / Minutes



JUMLAH HIDANGAN
SERVINGS

: 4 Pax



BAHAN-BAHAN

- Pasta Rigatoni 350g
- Daging cincang 400g
- Minyak zaitun besar 2 sudu
- Mentega besar 1 sudu
- Bawang Holland (dadu) 1 biji
- Lobak merah 1 batang
- Seleri 1 batang
- Bawang putih 3 ulas
- **MAGGI® Tomato Paste** 3 sudu besar
- **MAGGI® Demi-Glace Sauce Mix** 2 sudu besar
(dibancuh bersama 1½ cawan air suam)
- **MAGGI® Chicken Stock** 1 sudu kecil
- Oregano 1 sudu kecil
- Thyme 1 sudu kecil
- Daun salam 1 helai

CARA PENYEDIAAN

BEEF RAGU RIGATONI

1. Rebus pasta rigatoni dalam air bergaram sehingga al dente. Simpa ½ cawan air rebusan pasta, kemudian toskan dan ketepikan.
2. Panaskan minyak zaitun dan mentega di dalam kualiti. Tumis bawang Holland, lobak merah dan saderi (soffritto) selama 5-7 minit sehingga lembut. Masukkan bawang putih dan teruskan menumis sehingga wangi.
3. Masukkan daging cincang dan masak sehingga keperangan.
4. Tambahkan **MAGGI® Tomato Paste** dan gaul rata bersama daging selama 2 minit untuk memperkayakan rasa serta aroma tomato.
5. Tuangkan bancuhan **MAGGI® Demi-Glace Sauce Mix**. Masukkan **MAGGI® Chicken Stock**, oregano, thyme dan daun salam, kemudian kacau hingga sebati.
6. Reneh dengan api kecil selama 20-25 minit sehingga sos menjadi pekat, kaya dengan rasa dan meresap sempurna ke dalam daging.
7. Masukkan pasta rigatoni yang telah dimasak bersama sedikit air rebusan pasta ke dalam sos ragu. Gaul sehingga pasta disaluti sos secara sekata dan mencapai kepekatan yang diinginkan.
8. Hidangkan segera dengan taburan keju Parmesan parut.

INGREDIENTS

- Rigatoni pasta 350g
- Minced beef 400g
- Olive oil 2 tbsp
- Butter 1 tbsp
- Yellow onion (diced) 1 pc
- Carrot (finely diced) 1 pc
- Celery stalk (finely diced) 1 stalk
- Garlic (minced) 3 cloves
- **MAGGI® Tomato Paste** 3 tbsp
- **MAGGI® Demi-Glace Sauce Mix** 2 tbsp
(whisked into 1½ cups warm water)
- **MAGGI® Chicken Stock** 1 tsp
- Oregano 1 tsp
- Thyme 1 tsp
- Bay leaf 1 pc

METHOD OF PREPARATION

RIGATONI DAGING RAGU

1. Cook the rigatoni pasta in salted boiling water until al dente. Reserve ½ cup of the pasta cooking water, then drain and set aside.
2. Heat the olive oil and butter in a large pan. Sauté the onion, carrot, and celery (soffritto) for 5-7 minutes until softened. Add the garlic and continue cooking until fragrant.
3. Add the minced beef and cook until evenly browned.
4. Stir in the **MAGGI® Tomato Paste** and cook for 2 minutes, allowing the flavours to develop and deepen.
5. Pour in the prepared **MAGGI® Demi-Glace Sauce Mix**. Add the **MAGGI® Chicken Stock**, oregano, thyme, and bay leaf, then stir well to combine.
6. Simmer gently over low heat for 20-25 minutes, allowing the sauce to become rich, thick, and flavourful.
7. Add the cooked rigatoni and a splash of the reserved pasta water to the ragu sauce. Toss until the pasta is evenly coated and the sauce reaches the desired consistency.
8. Serve immediately, finished with a generous sprinkle of grated Parmesan cheese.

中式料理

CHINESE CUISINE

Clams in Oriental Barbecue Sauce

烤酱爆蛤蜊



Chef Kok Kah Tatt
Executive Chef
Half Acre Restaurant

Clams in Oriental Barbecue Sauce

烤酱爆蛤蜊



烹饪时间
COOKING DURATION

: 15 分钟 / Minutes



份数
SERVINGS

: 2 每人 / Person



食材

烤酱爆蛤蜊

大葱 (切碎)	50克
姜 (切碎)	20克
香菜 (梗) (切碎)	30克
蛤蜊	400克
大红辣椒	1个
MAGGI® Oriental Barbecue Sauce (美极烧烤酱)	2茶匙
MAGGI® Oyster Flavoured Sauce (美极鲜味蚝油)	1茶匙
糖	1/3茶匙
水	70毫升

制作方法

烤酱爆蛤蜊

1. 开锅，烧热水，蛤蜊下锅过热水，捞起备用。
2. 食用油少许，加入大葱&姜爆香，爆香之后加入70毫升清水。
3. 加入2茶匙的 **MAGGI® Oriental Barbecue Sauce (美极烧烤酱)**
MAGGI® Oyster Flavoured Sauce (美极鲜味蚝油) 1茶匙，以及
1/3茶匙的糖。
4. 然后加入400克的蛤蜊，翻炒均匀，最后把切好的香菜&红辣椒撒上去
点缀，完成。

INGREDIENTS

CLAMS IN ORIENTAL BARBECUE SAUCE

Spring onion (chopped)	50g
Ginger (chopped)	20g
Coriander stems (chopped)	30g
Clams	400g
Large red chilli	1pc
MAGGI® Oriental Barbecue Sauce	2tbs
MAGGI® Oyster Flavoured Sauce	1tbs
Sugar	1/3tbs
Water	70ml

METHOD OF PREPARATION

CLAMS IN ORIENTAL BARBECUE SAUCE

1. Bring a pot of water to a boil. Blanch the clams in the hot water, then remove and set aside.
2. Heat a little cooking oil in a pan. Add the spring onion and ginger, and stir-fry until fragrant. Add 70 ml of water.
3. Add 2 tbs **MAGGI® Oriental Barbecue Sauce**, 1 tbs **MAGGI® Oyster Flavoured Sauce** and 1/3 tbs sugar.
4. Add 400 g clams and stir-fry evenly. Garnish with chopped coriander and red chilli. Ready to serve.

Silken Tofu with Tomato Chicken Mince

茄酱鸡肉碎扒豆腐



Chef Kok Kah Tatt
Executive Chef
Half Acre Restaurant

Silken Tofu with Tomato Chicken Mince

茄酱鸡肉碎扒豆腐



烹饪时间
COOKING DURATION

: 15 分钟 / Minutes



份数
SERVINGS

: 2 每人 / Person



食材

茄酱鸡肉碎扒豆腐

豆腐(切碎)	1块
鸡肉(切碎)	40克
大葱(切碎)	20克
香菇(切碎)	1个
姜(切碎)	2片
鸡蛋（只要蛋白）	1粒
Buitoni® Coulis de Tomate	2茶匙
水	2茶匙

制作方法

茄酱鸡肉碎扒豆腐

1. 先把水煮开，放入豆腐煮熟，
2. 热锅，下少许食用油，先下鸡肉碎，大葱和姜，小火炒熟鸡肉碎，
3. 加入2茶匙的 **Buitoni® Coulis de Tomate** & 2茶匙的水。
4. 然后下香菇，再下蛋白翻炒，完成。

INGREDIENTS

SILKEN TOFU WITH TOMATO CHICKEN MINCE

Tofu (cut into pieces)	1block
Chicken meat (minced)	40g
Spring onion (chopped)	20g
Shiitake mushroom (chopped)	1pc
Ginger (chopped)	2slices
Egg white	1pc
BUITONI® Coulis de Tomate	2tbs
Water	2tbs

METHOD OF PREPARATION

SILKEN TOFU WITH TOMATO CHICKEN MINCE

1. Bring water to a boil, add the tofu and blanch until cooked.
2. Heat a pan and add a little cooking oil. Add minced chicken, spring onion and ginger, then stir-fry over low heat until the minced chicken is cooked.
3. Add 2 tbs **BUITONI® Coulis de Tomate** and 2 tbs water.
4. Add the shiitake mushroom, then add the egg white and stir-fry until done.

Sesame Barbecue Chicken

芝麻烤酱鸡



Chef Kok Kah Tatt
Executive Chef
Half Acre Restaurant

Sesame Barbecue Chicken

芝麻烤酱鸡



烹饪时间
COOKING DURATION

:20 分钟 / Minutes



份数
SERVINGS

: 2 每人 / Person



食材

芝麻烤酱鸡

鸡肉块 (先提前腌制) 300克
木薯粉

MAGGI® Oriental Barbecue Sauce (美极烧烤酱)

水 4茶匙
Lea & Perrins sauce 4茶匙
白芝麻 1茶匙
黑芝麻 适量
蛋黄 适量
一粒

MAGGI® Chicken Stock (美极鸡精烹任料)

味精 2克
麻油 2克
姜汁 1克
胡椒粉 1克
少许

制作方法

芝麻烤酱鸡

1. 把腌制好的鸡肉块，上木薯粉，把油弄热，把鸡肉炸至金黄色，捞上备用。
2. 下少许食用油，加入4茶匙的 **MAGGI® Oriental Barbecue Sauce (美极烧烤酱)**，4茶匙的水，1茶匙的Lea & Perrins sauce。
3. 翻炒一下，把刚才炸好的鸡肉加进去，翻炒均匀，最后撒上黑芝麻和白芝麻，完成。

INGREDIENTS

SESAME BARBECUE CHICKEN

Chicken pieces (marinated in advance) 300g
Tapioca flour
MAGGI® Oriental Barbecue Sauce 4tbs
Water 4tbs
Lea & Perrins sauce 1tbs
White sesame seeds, as needed
Black sesame seeds, as needed
Egg yolk 1pc
MAGGI® Chicken Stock 2g
MSG 2g
Sesame oil 1g
Ginger juice 1g
Pepper, a little

METHOD OF PREPARATION

SESAME BARBECUE CHICKEN

1. Coat the marinated chicken pieces with tapioca flour. Heat the oil, deep-fry the chicken until golden brown, then remove and set aside.
2. Add a little cooking oil to the pan. Add 4 tbs **MAGGI® Oriental Barbecue Sauce**, 4 tbs water and 1 tbs Lea & Perrins sauce.
3. Stir-fry briefly, then add the fried chicken and toss evenly. Finally, sprinkle with black and white sesame seeds. Ready to serve.

Double-Boiled Chicken Soup with Dried Scallop and Chinese Yam

干贝淮山炖鸡汤



Chef Kok Kah Tatt
Executive Chef
Half Acre Restaurant

Double-Boiled Chicken Soup with Dried Scallop and Chinese Yam

干贝淮山炖鸡汤



烹饪时间
COOKING DURATION

:35 分钟 / Minutes



份数
SERVINGS

: 2 每人 / Person



食材

干贝淮山炖鸡汤

干贝	1粒
淮山大概	80克
红枣	1粒
杞子	10粒
清水	350 毫升

MAGGI® Concentrated Stock
(美极鲜汤)

4克

MAGGI® Chicken Stock
(美极鸡精烹饪料)

1茶匙

盐	0.1克
沙糖	0.2克

制作方法

干贝淮山炖鸡汤

1. 全部材料放进盅里面去炖2小时30分钟。

INGREDIENTS

DOUBLE-BOILED CHICKEN SOUP WITH DRIED SCALLOP AND CHINESE YAM

Dried scallop	1pc
Chinese yam, approximately	80g
Red date	1pc
Goji berries	10pcs
Water	350ml
MAGGI® Concentrated Stock	4g
MAGGI® Chicken Stock	1tbs
Salt	0.1g
Sugar	0.2g

METHOD OF PREPARATION

DOUBLE-BOILED CHICKEN SOUP WITH DRIED SCALLOP AND CHINESE YAM

1. Place all ingredients into a double-boiling pot and double-boil for 2 hours 30 minutes.

Jade Loofah Soup with Fish Tofu & Fresh Prawns

碧绿丝瓜鱼腐鲜虾汤



Chef Choong Yau Wai

Director & Executive Chef

Xin Yang Seafood Restaurant, Muar Johor

Jade Loofah Soup with Fish Tofu & Fresh Prawns

碧绿丝瓜鱼腐鲜虾汤



烹饪时间

COOKING DURATION

: 15 分钟 / Minutes



份量

SERVINGS

: 4 人份 / Pax



食材

- 海虾 5只
- 丝瓜 200克
- 鱼腐 8粒
- 云耳 (泡发好) 8朵
- 萝卜花 5片

虾汤做法

- 虾壳 (炸香打碎) 200克
- 清水 2 公升
- **MAGGI® Concentrated Stock** (美极鲜汤) 30克
- **BITTONI® Coulis de Tomate** 100克
- **MAGGI® Chicken Stock** (美极鸡精烹饪料) 2茶匙
- 盐 适量
- 糖 3茶匙
- 生奶 50克
- 红萝卜 100克
- 洋葱 50克
- 西芹 50克
- 姜 30克

红萝卜、洋葱、西芹和姜，放适量清水打碎然后加入其他材料煲成虾汤隔渣备用。

制作方法

碧绿丝瓜鱼腐鲜虾汤

1. 将海虾去中壳开背备用。
2. 丝瓜去皮，滚刀切块备用。
3. 锅里放适量清油，放入海虾和丝瓜煎香加入虾汤，云耳和萝卜花煮2分钟即可。

INGREDIENTS

- Fresh prawns 5pcs
- Luffa (ridge gourd) 200g
- Fish Tofu 8pcs
- Black Fungus (soaked) 8 cs
- Carrot Flower Slices 5slides

PRAWN STOCK

- Prawn Shells (fried until fragrant, then crushed) 200g
- Water 2 ltr
- **MAGGI® Concentrated Stock** 30g
- **BITTONI® Coulis de Tomate** 100g
- **MAGGI® Chicken Stock** 2pcs
- Salt To Taste
- Sugar 3tbs
- Fresh Milk 50ml
- Carrot 100g
- Onion 50g
- Celery 50g
- Ginger 30g

Blend carrot, onion, celery, and ginger with some water. Add all ingredients and simmer into a prawn stock. Strain and set aside.

METHOD OF PREPARATION

JADE LOOFAH SOUP WITH FISH TOFU & FRESH PRAWNS

1. Shell and devein prawns (leave tail if preferred).
2. Peel luffa and cut into chunks.
3. Heat oil, sauté prawns and luffa until fragrant. Add prawn stock, black fungus, and carrot slices. Simmer for 2 minutes and serve.

Spicy Velvet Mushroom with Yam & Garden Vegetables

鲜辣鹿茸菌山药蔬



Chef Choong Yau Wai

Director & Executive Chef

Xin Yang Seafood Restaurant, Muar Johor

Spicy Velvet Mushroom with Yam & Garden Vegetables

鲜辣鹿茸菌山药蔬



烹饪时间

COOKING DURATION

: 10 分钟 / Minutes



份量

SERVINGS

: 4 人份 / Pax



食材

- 鹿茸菌 (泡发好) 100克
- 山药 100克
- 杏鲍菇 50克
- 白玉菇 50克
- 西芹 50克
- 三色灯笼椒各5克
- 蒜米片5克

调味料

- MAGGI® Spicy Seasoning (美极鲜辣汁) 适量
- MAGGI® Concentrated Stock (美极鲜汤) 适量
- MAGGI® Chicken Stock (美极鸡精烹饪料) 1茶匙
- MAGGI® Imperial Oyster Sauce (美极皇廷鲜味蚝油) 1汤匙
- 黑酱油 适量
- 糖 适量

制作方法

鲜辣鹿茸菌山药蔬

1. 山药去皮切条, 杏鲍菇, 西芹和三色椒切条备用,
2. 将切好的山药, 杏鲍菇和白玉菇放入锅里拉油备用。
3. 将鹿茸菌, 西芹, 山药, 杏鲍菇和白玉菇飞水。
4. 锅里放适量清油, 放入三色椒和蒜米片爆香, 然后放 **MAGGI® Imperial Oyster Sauce (美极皇廷鲜味蚝油)** 和 **MAGGI® Concentrated Stock (美极鲜汤)** 加入蔬菜和菇类翻炒, 最后加入 **MAGGI® Spicy Seasoning (美极鲜辣汁, MAGGI® Chicken Stock (美极鸡精烹饪料), 糖和黑酱油** 翻炒均匀即可。

INGREDIENTS

- Velvet Antler Mushroom (Soaked) 100g
- Chinese Yam 100g
- King Oyster Mushroom 50g
- Shimeji Mushrooms 50g
- Celery 50g
- Red, Yellow & Green Capsicum Each 5g
- Sliced Garlic 5g

SEASONINGS

- MAGGI® Spicy Seasoning To taste
- MAGGI® Concentrated Stock To taste
- MAGGI® Chicken Stock 1 tbs
- MAGGI® Imperial Oyster Flavoured Sauce 1 tbs
- Dark soy sauce To taste
- Sugar To taste

METHOD OF PREPARATION

SPICY VELVELT MUSHROOM WITH YAM & GARDEN VEGETABLES

1. Peel and cut yam into strips. Slice mushrooms, celery, and capsicum.
2. Lightly oil-blanch yam, king oyster mushroom, and shimeji. Set aside.
3. Blanch all vegetables and mushrooms.
4. Heat oil, sauté garlic and capsicum until fragrant. Add **MAGGI® Imperial Oyster Flavoured Sauce** and **MAGGI® Concentrated Stock**, then stir-fry all ingredients. Season with **MAGGI® Spicy Seasoning, MAGGI® Chicken Stock**, sugar, and dark soy sauce. Mix well and serve.

Golden Quinoa Mushroom Croquettes

黎麦素菌金球



Chef Choong Yau Wai

Director & Executive Chef

Xin Yang Seafood Restaurant, Muar Johor

Golden Quinoa Mushroom Croquettes

藜麦素菌金球



烹任时间
COOKING DURATION

:15 分钟 / Minutes



份量
SERVINGS

: 4 人份 / Pax



食材

- 熟藜麦 150克
- 山药 20克
- 杏鲍菇 20克
- 玉米粒 20克
- 南瓜 100克
- 熟腰果 20克

调味料

- BUITONI® Coulis de Tomate 2茶匙
- MAGGI® Concentrated Vegetarian Stock (美极斋汤)
- 白糖 适量
- 清水 20克

红薯皮做法

- 红薯薯 150克
- MAGGI® MASHED POTATO COMPLETE MIX (美极马铃薯粉) 20克
- 登面粉 50克
- 牛油- 20克
- MAGGI® CHICKEN STOCK(美极鸡精烹任料) 适量
- 糖 适量
- 热水 50克

酸辣汁做法

- MAGGI® CHILI SAUCE (美极辣椒酱) 50克
- BUITONI® COULIS DE TOMATE 50克
- 白醋 10克
- 清水 100克
- 糖 30克
- MAGGI® SPICY SEASONING (美极鲜辣汁) 适量

制作方法

藜麦素菌金球

1. 红番薯去皮切片蒸软压成泥，然后加入马铃薯粉，热水50克和澄面粉搓成面团，加入牛油和调味料搅拌均匀上生粉炸至金黄，然后将酸辣汁煮到浓稠将炸好的蔬菜翻炒均匀。
2. 山药，杏鲍菇切粒加入玉米粒搅拌均匀上生粉炸至金黄，然后将酸辣汁煮到浓稠将炸好的蔬菜翻炒均匀。
3. 南瓜切片和藜麦煮熟备用。
4. 将红薯皮分成6份包入酸辣蔬菜，然后裹上藜麦炸至金黄酥脆。
5. 腰果，南瓜和茄膏，加200克清水放搅拌机打茸，然后放适量盐，糖，鸡精粉和糖煮热淋在碟上。
6. 菜苗放适量盐，糖，油烫水用圆形模具压成圆形摆入碟中，最后放藜麦金球即可。

INGREDIENTS

- Cooked Quinoa 150g
- Chinese Yam 20g
- King Oyster Mushroom 20g
- Corn Kernels 20g
- Pumpkin 100g
- Roasted Cashews 20g

SEASONINGS

- BUITONI® Coulis de Tomate 2 tbs
- MAGGI® Concentrated Vegetable Stock 1 tbs
- Sugar To taste
- Water 200ml

SWEET POTATO SKIN

- Sweet potato 150g
- MAGGI® Mashed Potato Complete Mix 20g
- Wheat Starch 50g
- Butter 20g
- MAGGI® Chicken Stock To taste
- Sugar To taste
- Hot Water 50ml

SWEET & SOUR SAUCE

- MAGGI® Chili Sauce 50g
- BUITONI® Coulis de Tomate 50g
- White Vinegar 10g
- Water 100ml
- Sugar 30g
- MAGGI® Spicy Seasoning To taste

METHOD OF PREPARATION

GOLDEN QUINOA MUSHROOM CROQUETTES

1. Steam sweet potato until soft, mash into puree. Add potato starch, hot water, and wheat starch to form dough. Mix in butter and seasoning → make sweet potato skin dough.
2. Dice yam and king oyster mushroom, mix with corn, coat with starch and deep-fry until golden. Cook sweet & sour sauce until thick, then toss fried mixture.
3. Steam pumpkin and quinoa separately.
4. Divide dough into 6 portions, wrap sweet & sour filling, coat with quinoa and deep-fry until crispy golden.
5. Blend cashews, pumpkin, tomato paste with 200ml water. Add vegetable stock, chicken powder, and sugar. Heat and pour onto plate.
6. Blanch vegetable shoots with salt, sugar, and oil. Shape with ring mould, arrange on plate, and place quinoa balls on top.

Smoky Herb BBQ Chicken Roulade with Pineapple & Apple

香草烧烤凤梨苹果鸡卷



150g
20g
20g
20g
100g
20g

Chef Choong Yau Wai

Director & Executive Chef

Xin Yang Seafood Restaurant, Muar Johor

Smoky Herb BBQ Chicken Roulade with Pineapple & Apple

香草烧烤凤梨苹果鸡卷



烹饪时间
COOKING DURATION

:15 分钟 / Minutes



份量
SERVINGS

: 4 人份 / Pax



食材

- 鸡腿肉 1只(300克)
- 萍果 30克
- 黄梨 30克
- 红萝卜 30克

腌鸡腿调味料

- **MAGGI® Seasoning Sauce (美极鲜味)** 5克
- 蜜糖 20克
- 蒜米汁 20克
- 迷迭香 适量
- **MAGGI® Chicken Stock (美极鸡精烹任料)** 1茶匙
- 白糖 2茶匙
- **MAGGI® Oriental Barbecue Sauce (美极烧烤酱)** 20克

制作方法

风味香草酱做法

- **BUITONI® Coulis de Tomate** 30克
- 香茅 2克
- 红米椒 1条
- 香菜 3克
- 奶油 100克
- 糖 30克
- 柠檬水 30克
- **MAGGI® Chicken Stock (美极鸡精烹任料)** 1茶匙
- 迷迭香 适量

香草烧烤凤梨苹果鸡卷

1. 将鸡腿肉内切薄用调味料腌制20分钟备用。
2. 萍果、黄梨和红萝卜切成条状备用。
3. 将腌好的鸡腿吸干水分放入萍果、黄梨和红萝卜包成卷用保鲜膜包紧，放蒸炉蒸10分钟。
4. 将蒸好的鸡卷脱去保鲜膜，然后鸡卷涂上腌鸡卷的调味料放入烤箱 200 度烤3分钟。
5. 将风味香草酱材料放入搅拌机打茸，然后煮至浓稠淋在碟上，最后将烤好的鸡卷切成段即可。

INGREDIENTS

- Chicken thigh 1 pc (300g)
- Apple 30g
- Pineapple 30g
- Carrot 30g

CHICKEN MARINADE

- **MAGGI® Seasoning Sauce** 5g
- Honey 20g
- Garlic juice 20g
- Rosemary To taste
- **MAGGI® Chicken Stock** 1tb
- Sugar 2 tbs
- **MAGGI® Oriental Barbecue Sauce** 20g

METHOD OF PREPARATION

HERB CREAM SAUCE

- **BUITONI® Coulis de Tomate** 30g
- Lemongrass 2g
- Red chili 1pc
- Coriander 3g
- Cream 100g
- Sugar 30g
- Lemon juice 30g
- **MAGGI® Chicken Stock** 1tb
- Rosemary To taste

SMOKEY HERB BBQ CHICKEN ROULADE WITH PINEAPPLE & APPLE

1. Slice the chicken thigh thinly and marinate with the seasoning for 20 minutes.
2. Cut apple, pineapple, and carrot into thin strips and set aside.
3. Pat the marinated chicken dry. Place the apple, pineapple, and carrot on the chicken, roll it up, and wrap tightly with cling film. Steam for 10 minutes.
4. Remove the cling film, brush the chicken roll with the marinade, and bake in the oven at 200°C for 3 minutes.
5. Blend all herb sauce ingredients until smooth, then cook until thickened. Drizzle onto the plate. Slice the baked chicken roll into portions and serve.



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Nestle Product Sdn. Bhd. (19790100966),
Level 22, 1 Powerhouse, No.1 Persiaran Bandar Utama,
Bandar Utama, 47800 Petaling Jaya, Selangor Darul Ehsan, Malaysia.

Tel: (603) 7965 6000

Hotline: 1800 88 6323

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