



CHEF'S COMPANION

AN ULTIMATE COLLECTION
OF INSPIRING DISHES



MAGGI® Professional Presents

This recipe book is created by chefs, for chefs – bringing together practical inspirations, flavour-led ideas, and reliable solutions designed for real food service 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.

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 kulineri 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 katering, 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.



MALAY CUISINE

SAJIAN MELAYU

LAMB QUZZI

QUZZI KAMBING

🕒 49 minutes / minit

👤 4 person / orang

👨‍🍳 **Chef Razak**
Pengasas Persatuan
Chef-Chef Johor



INGREDIENTS

2kg Lamb
2 nos Garlic (chopped)
1 tbsp Cumin Powder
1 tsp White Pepper Powder
2 nos Cinnamon Stick
5 nos Cardamom Fruit
3 nos Star Anise
½ cup Corn Cooking Oil

SPICES A

½ cup Corn Cooking Oil
1 tbsp Ginger
5g Cloves
3 nos Cinnamon Stick
2 tbsp Nutmeg Powder
5 nos Cardamom Fruit
2 nos Onion (sliced)
2 nos Garlic (sliced)

SPICES B

15g Cumin Powder
8g Coriander Powder
8g Fennel Seed Powder
50g Tomato Puree
100g **MAGGI® Tomato Ketchup**
10g Garam Masala Mix
10g Briyani Powder
5g Chilli Powder
50g Almond (crushed)
5g White Pepper Powder
2 tbsp **MAGGI® Beef Stock**
2 tbsp Brown Sugar
1 tbsp **MAGGI® CukupRasa™**
1 tbsp **MAGGI® Oyster Flavoured Sauce**

PREPARATION METHOD

1. Heat oil in a pan. Sauté cinnamon stick, cardamom fruit, cloves and star anise.
2. Add in garlic, cumin powder and white pepper powder and mix well. Once fragrant, add in lamb and water, let the lamb cook until tender. If the water dries up, add more water until the lamb is tender.
3. Sauté all ingredients A until fully cooked. Once cooked, add in all ingredients B and mix well until half boiled.
4. Once done, add in water and other ingredients, mix well and wait until simmer.
5. Once boiled, add in lamb and mix well. Ready to serve.

BAHAN-BAHAN

2kg Kambing
2 keping Bawang putih (dicincang)
1 sudu besar Serbuk jintan
1 sudu kecil Serbuk lada sulah
2 batang Kayu Manis
5 biji Buah Pelaga
3 biji Bunga Lawang
½ cawan Minyak Jagung

REMPAH A

½ cawan Minyak Jagung
1 sudu besar Halia
5g Cengkih
3 batang Kayu manis
2 sudu besar Serbuk Buah Pala
5 biji Buah pelaga
2 biji Bawang Merah (dihiris)
2 keping Bawang Putih (dihiris)

REMPAH B

15g Serbuk Jintan putih
8g Serbuk Ketumbar
8g Serbuk Jintan Manis
50g Puri Tomato
100g **MAGGI® Sos Tomato**
10g Garam Masala
10g Serbuk rempah Briyani
5g Serbuk Cili
50g Kacang Badam (dihancurkan)
5g Lada Sulah
2 sudu besar **MAGGI® Stok Daging Lembu**
2 sudu besar Gula Merah
1 sudu besar **MAGGI® CukupRasa™**
1 sudu besar **MAGGI® Sos Perisa Tiram**

CARA PENYEDIAAN

1. Panaskan minyak di dalam periuk. Tumis kulit kayu manis, buah pelaga, bunga lawang dan bunga cengkih.
2. Masukkan bawang putih, serbuk jintan putih dan lada sulah dan gaul rata. Setelah bertukar wangi, masukkan daging kambing dan air, biarkan daging masak sehingga empuk. Jika air tidak mencukupi, tambahkan air lagi sehingga empuk.
3. Tumis kesemua bahan A sehingga garing. Setelah garing, masukkan semua bahan B dan gaul rata sehingga separa didih.
4. Setelah siap masukkan sedikit air rebusan Bahan Asas, gaul sedikit dan tunggu hingga didih.
5. Setelah didih masukkan daging dan gaul sehingga rata. Sedia untuk dihidangkan.

"BAMBANGAN" TIGER PRAWN

UDANG HARIMAU MASAK BAMBANGAN

🕒 20 minutes / minit

👤 3 person / orang

👨🍳 **Chef Rizwandy**
Presiden Kelab
Chef Melaka

INGREDIENTS

1kg	Tiger Prawn	1 nos	Ginger Flower (cut into 4)
5 nos	Bird's Eye Chilli	300g	Bambangan Fruit
4 nos	Bell Pepper	AN	Water
2 inch	Turmeric	AN	Salt
8 cloves	Shallot	AN	Sugar
4 cloves	Garlic	AN	MAGGI® CukupRasa™
1 bind	Vietnamese Coriander		

PREPARATION METHOD

1. Blend bird's eye chilli, bell pepper, turmeric, shallot and garlic together.
2. Heat up the pan and put in the blended ingredients followed by some water.
3. Put in Bambangan fruit (to be squashed first), ginger flower and Vietnamese coriander. Let it simmer for about 5 minutes with low heat.
4. Put in tiger prawns and mix until even. Next, add in ingredients for taste which are salt, sugar and **MAGGI® CukupRasa™**.
5. Prawns are to only be cooked in a short time, to maintain its quality and sweet taste. Ready to serve.

BAHAN-BAHAN

1kg	Udang Harimau	1 batang	Bunga Kantan (dibelah 4)
5 biji	Cili Padi	300g	Jeruk Bambangan
4 biji	Lada Merah	AN	Air (secukupnya)
2 inci	Kunyit Hidup	AN	Garam (secukupnya)
8 ulas	Bawang Merah	AN	Gula (secukupnya)
4 ulas	Bawang Putih	AN	MAGGI® CukupRasa™ (secukupnya)
1 ikat	Daun Kesum		

CARA PENYEDIAAN

1. Kisar cili padi, lada merah, kunyit hidup, bawang merah, bawang putih.
2. Panaskan periuk kemudian masukkan bahan yang telah dikisar beserta air.
3. Masukkan jeruk Bambangan (dilenyek terlebih dahulu), bunga kantan dan daun kesum. Biarkan mendidih lebih kurang 5 minit dengan api perlahan.
4. Masukkan udang harimau dan gaul sehingga rata. Kemudian masukkan bahan perasa seperti garam, gula dan serbuk perasa **MAGGI® CukupRasa™**.
5. Udang hanya perlu dimasak sekejap sahaja bagi mengekalkan kualiti dan kemanisan udang tersebut. Sedia untuk dihidangkan.



GRILLED COCONUT-SPICED CHICKEN

AYAM PERCIK

🕒 30 minutes / minit

👤 4 person / orang

👨‍🍳 **Chef Salihin**
Nestlé Professional®



INGREDIENTS

1 nos	Lemongrass
50g	Red Onion
20g	Garlic
20g	Ginger
3g	MAGGI® CukupRasa™
100g	Cooking Oil
4 nos	Whole Leg

SAUCE INGREDIENTS

100g	Red Onion
50g	Lemongrass
15g	Garlic
15g	Ginger
80g	MAGGI® Oriental Barbecue Sauce
150g	Coconut Milk
5g	MAGGI® CukupRasa™
150g	Cooking Oil
100ml	Water

PREPARATION METHOD

For Chicken

1. Blend lemongrass, red onion, garlic and ginger with oil in blender until it turns to paste.
2. Add **MAGGI® CukupRasa™** and chicken into paste. Marinate overnight.
3. Grill on rack under high heat (or on a BBQ) until the skin is charred. Turn and repeat on the other side.

For Percik Sauce

1. Blend lemongrass, red onion, garlic and ginger with water.
2. Heat cooking oil in wok and add blended ingredients. Cook until fragrant.
3. Add **MAGGI® Oriental Barbecue Sauce**, stirring for 4-5minutes.
4. Next, add coconut milk and **MAGGI® CukupRasa™**. Simmer until sauce thickens.
5. Coat each piece of grilled chicken in sauce. Finish off by roasting in oven at 250°C for 20 minutes or until cooked through.

BAHAN-BAHAN

1 btg	Serai
50g	Bawang Merah
20g	Bawang Putih
20g	Halia
3g	MAGGI® CukupRasa™
100g	Minyak Masak
4 nos	Peha Ayam

BAHAN SOS

100g	Bawang Merah
50g	Serai
15g	Bawang Putih
15g	Halia
80g	MAGGI® Sos Panggang
150g	Santan
5g	MAGGI® CukupRasa™
150g	Minyak Masak
100ml	Air

CARA PENYEDIAAN

Untuk Ayam

1. Kisarkan serai, bawang merah, bawang putih dan halia bersama minyak di dalam pengisar makanan sehingga menjadi pes.
2. Tambah **MAGGI® CukupRasa™** dan masukkan ayam ke dalam pes. Perap ayam semalaman.
3. Gril atas rak pada suhu tinggi (atau atas BBQ) sehingga kulit ayam keperangan. Ulang semula di sebelah lain.

Untuk Sos Percik

1. Kisarkan serai, bawang merah, bawang putih dan halia bersama air.
2. Panaskan minyak masak dalam kualiti dan tambah bahan-bahan yang dikisar. Tumis sehingga wangi.
3. Tambah **MAGGI® Sos Panggang**, kacau selama 4-5minit.
4. Seterusnya, tambah santan dan **MAGGI® CukupRasa™**. Didihkan sehingga sos menjadi pekat.
5. Celup setiap keping ayam yang digril ke dalam sos. Panggang dalam ketuhar pada 250°C untuk 20 minit atau sehingga masak.

THREE-FLAVORED BARRAMUNDI

SIAKAP 3 RASA

🕒 25 minutes / minit

👤 3 person / orang

👨‍🍳 **Chef Salihin**
Nestlé Professional®



INGREDIENTS

1 nos	Siakap
40g	Carrot
40g	Cucumber
40g	Red Capsicum
40g	Green Capsicum
50g	Red Onion
100g	Canned Pineapple
6 pcs	Lime Leaves
0.5 nos	Ginger Flower (Bunga Kantan)
AN	Corn Starch
AN	Chinese Parsley (garnish)

SAUCE INGREDIENTS

60g	MAGGI® Oyster Flavoured Sauce
60g	MAGGI® Chilli Sauce
60g	MAGGI® Tomato Ketchup
400ml	Water

PREPARATION METHOD

For Fish

1. Butterfly the siakap.
2. Coat with corn starch and deep fry until golden brown.

For Sauce

1. Mix **MAGGI® Oyster Flavoured Sauce**, **MAGGI® Tomato Ketchup**, **MAGGI® Chilli Sauce** and water into wok.
2. Bring to simmer. Add in all other ingredients and simmer for another 5 minutes.
3. Pour suace over fish and serve.

BAHAN-BAHAN

1 keping	Siakap
40g	Lobak Merah
40g	Timun
40g	Capsicum Merah
40g	Capsicum Hijau
50g	Bawang Merah
100g	Nanas (dalam tin)
6 helai	Daun Limau Purut
0.5 biji	Bunga Kantan
AN	Tepung Jagung (secukupnya)
AN	Daun Parsli Cina (hiasan)

BAHAN SOS

60g	MAGGI® Sos Perisa Tiram
60g	MAGGI® Sos Cili
60g	MAGGI® Sos Tomato
400ml	Air

CARA PENYEDIAAN

Untuk Ikan

1. Sediakan ikan siakap.
2. Salutkan dengan tepung jagung dan goreng hingga perang keemasan.

Untuk Sos

1. Campur **MAGGI® Sos Perisa Tiram**, **MAGGI® Sos Tomato**, **MAGGI® Sos Cili** dan air dalam kualiti dan didihkan.
2. Campur semua bahan dan didihkan selama 5 minit lagi.
3. Tuangkan sos ke atas ikan. Hias dan hidangkan.

BEGEDIL WITH SAMBAL PADU

BEGEDIL DENGAN SAMBAL PADU

🕒 20 minutes / minit

👤 6 person / orang

👨‍🍳 **Chef Salihin**
Nestlé Professional®



INGREDIENTS

2000g	MAGGI® Mashed Potato Complete Mix
3000ml	Water
200g	Cooking Oil
1000g	Onion (diced)
2000g	Minced Beef
500g	Spring Onion
15 nos	Beaten Egg (to coat)

SAMBAL PADU

300g	Onion (blend)
50g	Garlic (blend)
150g	Red Chilli (blend)
250g	Red Chilli Padi (blend)
25 pcs	Kaffir Lime Leaf (blend)
250g	Buitoni® Coulis de Tomate
150g	Cooking Oil
50g	MAGGI® Oriental Barbeque Sauce
50g	MAGGI® CukupRasa™

PREPARATION METHOD

1. In a mixing bowl, mix **MAGGI® Mashed Potato Complete Mix**, egg yolk, water and onion until well mixed. Set aside.
2. In a pot, sauté the diced onion until fragrant. Add in mince beef and cook until fully cooked. Remove from heat.
3. In a mixing bowl, mix the mashed potato mixture and cooked minced beef. Mix until well combined.
4. Portion into a round shape and press. Coat with egg and deep fry until golden brown.

Sambal Padu

1. Heat oil in a pan, sauté blended ingredients until fragrant.
2. Add in **MAGGI® Oriental Barbecue Sauce** and **Buitoni® Coulis De Tomate**.
3. Season with **MAGGI® CukupRasa™**. Set aside.

BAHAN-BAHAN

2000g	MAGGI® Serbuk Adunan Ubi Kentang
3000ml	Air
200g	Minyak Masak
1000g	Bawang (dicincang)
2000g	Daging Kisar
500g	Daun Bawang
15 nos	Telur Dipukul (untuk salut)

SAMBAL PADU

300g	Bawang (dikisar)
50g	Bawang Putih (dikisar)
150g	Cili Merah (dikisar)
250g	Cili Padi Merah (dikisar)
25 pcs	Daun Limau Purut (dikisar)
250g	Buitoni® Coulis de Tomate
150g	Minyak Masak
50g	MAGGI® Sos Panggang
50g	MAGGI® CukupRasa™

CARA PENYEDIAAN

1. Dalam mangkuk adunan, gaulkan **MAGGI® Serbuk Adunan Ubi Kentang**, kuning telur, air dan bawang sehingga sebati dan ketepikan.
2. Dalam periuk, tumis bawang yang telah dicincang hingga naik bau dan beraroma. Masukkan daging kisar dan masak sehingga masak sepenuhnya. Angkat dan ketepikan.
3. Dalam mangkuk adunan lain, campurkan adunan kentang lenyek dan daging kisar yang telah dimasak. Gaul hingga sebati.
4. Bentukkan adunan menjadi bulat dan tekan sedikit. Salut dengan telur dan goreng hingga keperangan.

Sambal Padu

1. Panaskan minyak masak dalam kualiti, tumis bahan kisar hingga naik bau.
2. Masukkan **MAGGI® Sos Panggang** dan **Buitoni® Coulis De Tomate**.
3. Perasakan dengan **MAGGI® CukupRasa™**. Ketepikan.

CHICKEN RENDANG LOTUS BUN

BAN LOTUS RENDANG AYAM

🕒 30 minutes / minit

👤 12 person / orang

👨‍🍳 **Chef Salihin**
Nestlé Professional®

INGREDIENTS

150g	Onion (blended)	20g	Kerisik (grated coconut, fried)
60g	Lemongrass (blended)	200g	Coconut Milk (Kara)
50ml	Cooking Oil	10g	Turmeric Powder
10g	Lime Leaves (blended)	10g	Turmeric Leaves
120g	MAGGI® Oriental Barbecue Sauce	500g	Chicken Slice
10g	MAGGI® Chicken Stock	12 pcs	Lotus Bun (steamed)
200ml	Water	50g	Green Coral (salad)

PREPARATION METHOD

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.

BAHAN-BAHAN

150g	Bawang Besar (dikisar)	200g	Santan (Kara)
60g	Serai (dikisar)	10g	Serbuk Kunyit
50ml	Minyak Masak	10g	Daun Kunyit
10g	Daun Limau Purut (dikisar)	500g	Potongan Isi Ayam
120g	MAGGI® Sos Panggang		
10g	MAGGI® Pati Ayam	12 pcs	Ban Lotus (dikukus)
200ml	Air	50g	Daun Salad Hijau
20g	Kerisik		

CARA PENYEDIAAN

1. Panaskan minyak dan tumis bahan kisar sehingga wangi.
2. Masukkan **MAGGI® Sos Panggang**, 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® Pati Ayam** dan biarkan mereneh sehingga kuah menjadi pekat.
6. Kukus ban lotus sehingga lembut, isikan dengan rendang ayam dan daun salad hijau. Hidangkan panas.



GOLDEN STUFFED TOFU

TAUHU SUMBAT KEEMASAN

🕒 30 minutes / minit

👤 4 person / orang



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



STUFFED TOFU INGREDIENTS

200g	Hard Bean Curd
4 nos	Tau Fu Pok
180g	MAGGI® Mashed Potato Complete Mix
80g	Carrot (finely sliced)
80g	Cabbage (finely sliced)
15g	Garlic (chopped)
20g	Spring Onion (chopped)
To Taste	Salt, Sugar, White Pepper, MAGGI® CukupRasa™
50g	Egg (beaten)
500ml	Cooking Oil (for frying)
10g	MAGGI® Spicy Seasoning
5g	Cornstarch

PREPARATION METHOD

Preparing 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.

SPICY CHILLI DIP

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

Stuffing and Frying

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 Chilli Dip

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

BAHAN-BAHAN TAUHU SUMBAT

200g	Tauhu Keras
4 nos	Tau Fu Pok
180g	MAGGI® Serbuk Adunan Ubi Kentang
80g	Lobak Merah (dihiris halus)
80g	Kubis (dihiris halus)
15g	Bawang Putih (dicincang)
20g	Daun Bawang (dihiris)
Sebagai Perasa	Garam, Gula, Lada Putih, MAGGI® CukupRasa™
50g	Telur (dipukul)
500ml	Minyak Masak (untuk gorengan)
10g	MAGGI® Sos Perasa Pedas
5g	Tepung Jagung

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 tauhu 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.

CICAHAN CILI PEDAS

80g	Cili Merah
20g	Cili Padi (Bird's Eye Chilli)
15g	Bawang Putih
30g	Cuka
25g	Gula
5g	MAGGI® Stok Pekat Ayam
10g	MAGGI® Sos Perasa Pedas
10g	Jus Limau Nipis

Sumbat & Goreng

1. Campurkan inti dengan daun bawang dan tepung jagung.
2. Sumbat inti ke dalam poket tauhu, 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.

KABSAH RICE & ARABIAN SALATAH HARA

NASI KABSAH & SALATAH HARA ARAB

🕒 30 minutes / minit

👤 4 person / orang



Chef Karim Mohamed Motaz
Ambassador of Culinary Arts
Organization Malaysia
Ambassador at Gulf Torques Malaysia



KABSAH RICE

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

ARABIAN SALATAH HARA

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

PREPARATION METHOD

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, cardamom, clove and star anise.
3. Add in onion and garlic, sauté until fragrant. Add in **Buitoni® Coulis de Tomate**, **MAGGI® Tomato Paste**, bay leaves and coriander powder.
4. Add in water, bring to boil. Season with **MAGGI® Concentrated Chicken Stock**.
5. Pour over the stock in the rice cooker with basmathi rice. Cook.

Arabian Salatah Hara

1. Mix all ingredients together and blend.

NASI KABSAH

60ml	Minyak Masak
40ml	Minyak Bunga Matahari
120ml	Minyak Sapi (ghee)
6g	Kayu Manis
5 pcs	Bunga Lawang
30g	Buah Pelaga
3 nos	Cengkih
2 nos	Daun Bay
	Bawang Putih (dicincang)
	Bawang Merah (dihiris)
2g	Serbuk Ketumbar
100g	MAGGI® Pes Tomato
150g	Buitoni® Coulis de Tomate
1500ml	Air
80g	MAGGI® Stok Pekat Ayam
10g	MAGGI® Sos Perasa Pedas
1000g	Beras Basmati

SALATAH HARA ARAB

500g	Tomato
220ml	Air
35g	MAGGI® Stok Pekat Ayam
100g	Cili Merah
100g	Cili Hijau
300g	Bawang Merah
50g	Daun Ketumbar
50g	Buitoni® Coulis de Tomate
25g	MAGGI® Pes Tomato
10g	Jus Lemon
5g	MAGGI® Sos Perasa Pedas

CARA PENYEDIAAN

Kabsah Rice

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 wangi. Tambahkan **Buitoni® Coulis de Tomate**, daun bay dan serbuk ketumbar.
4. Tambahkan air, biarkan mendidih. Perasa dengan **MAGGI® Stok Pekat Ayam**.
5. Tuangkan stok ke dalam periuk nasi dengan nasi basmati. Masakkan.

Salatah Hara Arab

1. Campurkan semua bahan bersama dan kisar hingga halus.

WESTERN CUISINE

SAJIAN BARAT

HUNGARIAN MUSHROOM SOUP

SUP CENDAWAN HUNGARY

🕒 20 minutes / minit

👤 5 person / orang

👨‍🍳 **Chef Salihin**
Nestlé Professional®

INGREDIENTS

50g	Unsalted Butter	1000ml	Water
50g	White Onion (sliced)	100g	Cooking Cream
70g	Fresh Button Mushroom (sliced)	10g	Fresh Thyme (chopped)
30g	Dried Shiitake Mushroom (soaked and sliced)	20g	Paprika
70g	MAGGI® Cream of Mushroom	20g	Sour Cream

PREPARATION METHOD

1. Pre-mix the **MAGGI® Cream of Mushroom** with water and whisk until free of lumps. Set aside.
2. Preheat a soup pot in medium heat. Add in butter, onion and sauté until soft, then followed by adding all the mushrooms. Continue cooking until aromatic.
3. Add in the pre-mixed mushroom soup mixture and bring to a boil. Reduce the heat once boiled and simmer for 10 minutes.
4. Remove from the heat and transfer into a blender and blend until the texture required. Transfer back into the soup pot and continue fully boiling.
5. Add in the sour cream, fresh thyme and paprika. Bring to a boil.

BAHAN-BAHAN

50g	Mentega Tanpa Garam	1000ml	Air
50g	Bawang Besar Putih (dihiris)	100g	Krim Masakan
70g	Cendawan Butang Segar (dihiris)	10g	Daun Thyme Segar (dicincang)
30g	Cendawan Shiitake Kering (direndam dan dihiris)	20g	Paprika
70g	MAGGI® Sup Krim Cendawan	20g	Krim Masam

CARA PENYEDIAAN

1. Bancuh awal **MAGGI® Cream of Mushroom** bersama air dan kacau menggunakan pemukul telur sehingga tidak berketul. Ketepikan.
2. Panaskan periuk sup dengan api sederhana. Masukkan mentega serta bawang dan tumis sehingga lembut, kemudian masukkan semua cendawan. Teruskan memasak sehingga naik bau.
3. Masukkan campuran sup cendawan yang telah dibancuh tadi dan biarkan mendidih. Setelah mendidih, kecilkan api dan biarkan mereneh selama 10 minit.
4. Angkat dari api dan masukkan ke dalam pengisar. Kisar sehingga mendapat tekstur yang diinginkan. Masukkan semula ke dalam periuk sup dan biarkan mendidih sepenuhnya.
5. Masukkan krim masam, daun thyme segar dan paprika. Biarkan mendidih.



POTATO CROQUETTE

KROKET KENTANG

🕒 10 minutes / minit

👤 2 person / orang

👨‍🍳 **Chef Salihin**
Nestlé Professional®

INGREDIENTS

110g	MAGGI® Mashed Potato Complete Mix
220ml	Water
0.015 nos	Parmesan Cheese
30g	Egg
10g	Chives (chopped)

BREADING

100g	Breaded Flour
100g	Egg
80g	Nestum® Original

PREPARATION METHOD

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 bread potato croquette, coat potato with flour, eggs then **Nestum® Original** in sequence.
5. Deep fry 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.

BAHAN-BAHAN

110g	MAGGI® Serbuk Adunan Ubi Kentang
220ml	Air
0.015 nos	Keju Parmesan
30g	Telur
10g	Daun Kucai (dicincang)

BAHAN SALUT

100g	Bahan Salut Tepung
100g	Telur
80g	Nestum® Original

CARA PENYEDIAAN

1. Dididihkan air. Masukkan **MAGGI® Serbuk Adunan Ubi Kentang** 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 kroket kentang, salut kentang dengan tepung, telur, kemudian **NESTUM® Original** mengikut turutan.
5. Goreng kroket kentang secara deep-fry dalam minyak yang telah dipanaskan (165°C) sehingga perang keemasan.
6. Angkat dari minyak dan toskan lebih minyak menggunakan tisu dapur. Pindahkan ke pinggan. Sedia untuk dihidangkan.



POTATO WAFFLE STACKERS

WAFEL KENTANG BERLAPIS

🕒 10 minutes / minit

👤 2 person / orang

👨‍🍳 **Chef Salihin**
Nestlé Professional®



INGREDIENTS

55g	MAGGI® Mashed Potato Complete Mix
250g	Water
1 nos	Egg
20g	Flour
20g	Parmesan Cheese
20g	Dipping Sauce
10g	Sour Cream
6g	Chives (chopped)

PREPARATION METHOD

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.

BAHAN-BAHAN

55g	MAGGI® Serbuk Adunan Ubi Kentang
250g	Air
1 biji	Telur
20g	Tepung
20g	Keju Parmesan
20g	Sos Pencicah
10g	Krim Masam
6g	Daun Kucai (dicincang)

CARA PENYEDIAAN

1. Didihkan air. Masukkan **MAGGI® Serbuk Adunan Ubi Kentang** 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 6-8minit.

MEXICAN RICE WITH CHICKEN ENCHILADA

NASI MEXICO BERSAMA ENCHILADA AYAM

🕒 35 minutes / minit

👤 6 person / orang

👨‍🍳 **Chef Salihin**
Nestlé Professional®



RICE INGREDIENTS

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

PICO DE GALLO

50g	Onion (diced)
20g	Jalapeno (diced)
10g	Coriander leaf (chopped)
2g	Cumin Powder
200g	Buitoni® Coulis de Tomate
2g	Dry Oregano
0.01ml	Lemon Juice
As needed	Salt

PREPARATION METHOD

Rice

1. Soak rice for 30 minutes. Wash and drain. Set aside.
2. Heat oil in a pan, sauté 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® Concentrated 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.

Pico de Gallo

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

CHICKEN INGREDIENTS

400g	Buitoni® Coulis de Tomate
30g	MAGGI® Oriental Barbecue Sauce
15g	Whole Garlic
30g	Olive Oil
2g	Dry Oregano
0.006g	Cumin Powder
20g	Sugar
10g	MAGGI® Spicy Seasoning
6g	Paprika
80g	Jalapeno
As needed	MAGGI® Chicken Stock
6 pcs	Tortilla
30g	Chicken Thigh (boil, shredded)
150g	Mozzarella Cheese

Enchilada Chicken & Sauce

1. Roast jalapeno and whole garlic in the oven with temperature 180°C for 5 minutes. Remove from 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. Fill 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.

BAHAN-BAHAN NASI

500g	Beras Panjang
60g	Minyak Masak
30g	Bawang Holland (dadu)
10g	Bawang Putih (dicincang)
3g	Serbuk Jintan Putih
1g	Oregano Kering
2 helai	Daun Bay
100g	Buitoni® Coulis de Tomate
30g	MAGGI® Pes Tomato
40g	MAGGI® Stok Pekat Ayam
750ml	Air
30g	Jalapeno

PICO DE GALLO

50g	Bawang (dadu)
20g	Jalapeno (dadu)
10g	Daun Ketumbar (dicincang)
2g	Serbuk Jintan Putih
200g	Buitoni® Coulis de Tomate
2g	Oregano Kering
0.01ml	Jus Lemon
Secukupnya	Garam

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® Pes Tomato**, oregano kering, serbuk jintan putih, daun bay dan air. Didihkan.
4. Perasakan dengan **MAGGI® Stok Pekat Ayam**.
5. Masukkan beras panjang ke dalam periuk nasi dan tuangkan stok. Masukkan jalapeno.
6. Tutup periuk nasi dan masak.

Pico de Gallo

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

BAHAN-BAHAN AYAM

400g	Buitoni® Coulis de Tomate
30g	MAGGI® Sos Panggang
15g	Bawang Putih
30g	Minyak Zaitun
2g	Oregano Kering
0.006g	Serbuk Jintan Putih
20g	Gula
10g	MAGGI® Sos Perasa Pedas
6g	Paprika
80g	Jalapeno
As needed	MAGGI® Pati Ayam
6 keping	Tortilla
30g	Peha Ayam (direbus, dicarik)
150g	Keju Mozzarella

Enchilada Chicken & Sos

1. Panggang jalapeno dan bawang putih sebiji di dalam ketuhar pada suhu 180°C selama 5 minit. Keluarkan dari ketuhar.
2. Masukkan **Buitoni® Coulis de Tomate**, **MAGGI® Sos Panggang**, minyak zaitun, jalapeno panggang, bawang putih panggang dan **MAGGI® Sos Perasa Pedas** 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® Pati Ayam**. 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.

BEEF STEW SHEPHERD PIE

PAI SHEPHERD STEW DAGING

🕒 25 minutes / minit

👤 2 person / orang

👨‍🍳 **Chef Salihin**
Nestlé Professional®



INGREDIENTS

300g	Preboil Beef Cube	500ml	Water
50g	Onion (cube)	1 pcs	Bay Leaves
50g	Carrot (cube)	50g	Cooking Oil
50g	Celery (cube)	1g	Thyme
100g	Potato (boiled, cube)		
	Black pepper crushed as needed	110g	MAGGI® Mashed Potato Complete Mix
100g	Potato (boiled, cube)	500ml	Water
50g	MAGGI® Basic Brown Sauce Mix		
50g	Buitoni® Coulis de Tomate	200g	Mozzarella Cheese

PREPARATION METHOD

1. Premix **MAGGI® Basic Brown Sauce Mix** with water. Stir and set aside.
2. In a pot, heat the cooking oil over medium heat. Sauté the onion, carrot, and celery until softened and aromatic.
3. Add the pre-boiled beef cubes and **Buitoni® Coulis de Tomate**, then stir well.
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 a boil. Add **MAGGI® Mashed Potato Complete Mix** and stir gently until smooth.
7. Transfer the mashed potato into a piping bag.
8. Pipe the mashed potato over the beef stew until the entire surface is covered. Sprinkle mozzarella cheese on top.
9. Bake in a preheated oven at 180°C for 10 minutes or until the cheese has melted.

BAHAN-BAHAN

300g	Daging Lembu Dipotong	50g	Buitoni® Coulis de Tomate
	Kiub dan Direbus	500ml	Air
50g	Bawang (kiub)	1 helai	Daun Bay
50g	Lobak Merah (kiub)	50g	Minyak Masak
50g	Saderi (kiub)	1g	Taim
100g	Kentang (direbus, kiub)		
	Lada Hitam Hancur	110g	MAGGI® Serbuk Adunan Ubi Kentang
	Secukupnya		Air
100g	Kentang (direbus, kiub)	500ml	
50g	MAGGI® Campuran Sos Perang Asas	200g	Keju Mozzarella

CARA PENYEDIAAN

1. Campurkan **MAGGI® Campuran Sos Perang Asas** dengan air. Kacau rata 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 bersama **Buitoni® Coulis de Tomate**, kemudian kacau rata.
4. Masukkan campuran **MAGGI® Campuran Sos Perang Asas**, air dan daun bay. Kacau sehingga sebat.
5. Didihkan dan masak sehingga kuah menjadi pekat. Ketepikan.
6. Masukkan campuran **MAGGI® Serbuk Adunan Ubi Kentang** 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 keseluruhan permukaan. Taburkan keju mozzarella di atasnya.
9. Bakar dalam ketuhar yang telah dipanaskan pada suhu 180°C selama 10 minit atau sehingga keju cair.

ARABIAN MACARONA BECHAMEL

MAKARONA BECHAMEL ARAB

🕒 30 minutes / minit

👤 6 person / orang



Chef Karim Mohamed Motaz

Ambassador of Culinary Arts
Organization Malaysia
Ambassador at Gulf Torques Malaysia



ARABIAN MACARONA BECHAMEL

300g Penne (blanch)
300g Mozzarella Cheese

BECHAMEL INGREDIENTS

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

PREPARATION METHOD

Meat Sauce

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

SAUCE INGREDIENTS

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

Bechamel

1. Melt the butter over medium heat. Add in flour in a few table spoon at a time and continue to whisk as you do this to form a roux.
2. Pour over milk. Add in water and continue to whisk until the sauce thickens.
3. Mix the pasta with 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. Bake in an oven at 180°C for 15 minutes.
9. Allow the pasta to cool for 10-15 minutes to set, then cut into pieces.

MAKARONA BECHAMEL ARAB

300g Penne (dicelur)
300g Keju Mozzarella

BAHAN-BAHAN BECHAMEL

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

PREPARATION METHOD

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 Tomato** dan **MAGGI® Pes Tomato**.
4. Perasakan dengan **MAGGI® Stok Pekat Ayam**.

BAHAN-BAHAN SOS

50g Minyak Masak
100g Bawang Merah (dipotong dadu)
3g Serbuk Kayu Manis
5g Serbuk All Spice
300g Daging Kisar
2g Serbuk Lada Hitam
350g **Buitoni® Coulis de Tomato**
20g **MAGGI® Pes Tomato**
10g **MAGGI® Stok Pekat Ayam**

Bechamel

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 bechamel dan ratakan. Kemudian masukkan separah daripada pasta.
5. Tambahkan campuran daging di atasnya dan ratakan lapisan tersebut, kemudian masukkan baki pasta.
6. Tuangkan semua sos bechamel di atas dan ratakan permukaannya.
7. Taburkan keju Mozzarella 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.

CHINESE CUISINE

中式料理

GOLDEN SANDS PRAWN

UDANG PASIR EMAS

🕒 15 minutes / minit

👤 2 person / orang

👨‍🍳 **Chef Salihin**
Nestlé Professional®



GOLDEN SAND INGREDIENTS

8 pcs Cream Crackers
1½ tbsp **MAGGI® Chicken Stock**
2 tbsp **NESTUM® Original**

DISH INGREDIENTS

3 tbsp Golden Sand
3 pcs Chilli Padi
2 sprig Curry Leaves
10 pcs Prawns
AN Cooking Oil

PREPARATION METHOD

For Golden Sand

1. Blend all ingredients in the food processor until fine.

For Dish

1. Wash and cut the tip of the prawn head (optional to de-shell) and deep-fry until cooked. Set aside.
2. In a sauté pan, sweat curry leaves and chilli padi until fragrant.
3. Add in prawns and golden sand. Toss until evenly coated.
4. Spoon onto plate, sprinkle 2 tbsp golden sand on dish and serve.

BAHAN PASIR EMAS (GOLDEN SAND)

8 keping Biskut Cream
1½ sudu besar **MAGGI® Pati Ayam**
2 sudu besar **NESTUM® Original**

BAHAN HIDANGAN

3 sudu besar Pasir Emas
3 tangkai Cili Padi
2 helai Daun Kari
10 ekor Udang
AN Minyak Masak (secukupnya)

CARA PENYEDIAAN

Untuk Pasir Emas

1. Kisar semua bahan di dalam pemproses makanan sehingga halus.

Untuk Hidangan

1. Basuh dan potong bahagian muncung kepala udang (boleh dikupas kulit jika mahu) dan goreng terendam sehingga masak. Ketepikan.
2. Di dalam kualiti tumis, layukan daun kari dan cili padi sehingga naik bau.
3. Masukkan udang dan pasir emas. Gaul sehingga bersalut rata.
4. Hidangkan di atas pinggan, taburkan 2 sudu besar pasir emas ke atas hidangan dan sedia untuk dinikmati.



CRISPY CHICKEN TOFU

TAUHU AYAM RANGUP

🕒 20 minutes / minit

👤 2 person / orang

👨‍🍳 **Chef Salihin**
Nestlé Professional®



SOUP INGREDIENTS

300g Chicken (minced)
2 pcs Japanese Egg Tofu
4g **MAGGI® Chicken Stock**
2g Corn Flour

SAUCE INGREDIENTS

400g **Buitoni® Coulis de Tomate**
10g Ginger (thinly sliced)
1 clove Garlic
4g **MAGGI® Chicken Stock**
AN White Pepper

PREPARATION METHOD

For Chicken

1. Mash the Japanese egg tofu with minced chicken. Add in **MAGGI® Chicken Stock** and corn flour into mix.
2. Put the mixture into a tray.
3. Steam for 10 minutes until firm and place in chiller.
4. Once chilled, cut into desired size and coat with corn flour. Deep-fry until golden brown.

For Dish

1. In a sauté pan, sweat ginger and garlic until fragrant.
2. Add **Buitoni® Coulis de Tomate**, **MAGGI® Chicken Stock** and pepper.
3. Lastly, add in the chicken tofu and toss until evenly coated.

BAHAN SUP

300g Ayam (dicincang)
2 keping Tauhu Telur Jepun
4g **MAGGI® Pati Ayam**
2g Tepung Jagung

BAHAN SOS

400g **Buitoni® Coulis de Tomate**
10g Halia (dihiris nipis)
1 ulas Bawang Putih
4g **MAGGI® Pati Ayam**
AN Lada Putih (secukupnya)

CARA PENYEDIAAN

Untuk Ayam

1. Lenyukkan tauhu telur Jepun bersama ayam cincang. Masukkan **MAGGI® Pati Ayam** dan tepung jagung ke dalam adunan.
2. Masukkan campuran ke dalam talam / loyang.
3. Kukus selama 10 minit sehingga pejal kemudian masukkan ke dalam peti sejuk (chiller).
4. Setelah sejuk, potong mengikut saiz yang diingini dan salut dengan tepung jagung. Goreng sehingga kuning keemasan.

Untuk hidangan

1. Di dalam kualiti, tumis halia dan bawang putih sehingga naik bau.
2. Masukkan **Buitoni® Coulis de Tomate**, **MAGGI® Pati Ayam** dan lada putih.
3. Akhir sekali, masukkan tauhu ayam yang digoreng dan gaul sehingga bersalut rata.

DOUBLE-BOILED CHICKEN WITH KONBU AND CHRYSANTHEMUM

AYAM REBUS BERGANDA BERSAMA KONBU DAN BUNGA KEKWA

🕒 60 minutes / minit

👤 1 person / orang

👨🍳 **Chef Salihin**
Nestlé Professional®



INGREDIENTS

30g	Chicken Thigh Meat
1 nos	Water Chestnut
5g	Japanese Konbu (julienne)
2 nos	Chrysanthemum (dried)
3 nos	Fresh Lotus Seed
½ nos	Dried Scallop
200ml	Water

SEASONING

1 tsp	MAGGI® Concentrated Chicken Stock
AN	Salt
AN	Sugar

PREPARATION METHOD

1. Clean the chicken thigh and mince the meat together with water chestnut; then put into a small pot and set aside.
2. Mix **MAGGI® Concentrated Chicken Stock** with water and seasoning and bring to boil. Set aside until cool.
3. Lastly, pour the cooled chicken soup into the small pot containing the chicken mixture and add in the rest of the ingredients. Place the pot into steamer and steam for 45 minutes. Serve immediately.

BAHAN-BAHAN

30g	Isi Paha Ayam
1 biji	Sengkuang Cina
5g	Konbu Jepun (dihiris nipis)
2 kuntum	Bunga Kekwa (kering)
3 biji	Biji Teratai Segar
½ biji	Kerang Kering
200ml	Air

PERASA

1 sudu kecil	MAGGI® Stok Pekat Ayam
AN	Garam (secukupnya)
AN	Gula (secukupnya)

CARA PENYEDIAAN

1. Bersihkan paha ayam dan cincang isi ayam bersama sengkuang cina, kemudian masukkan ke dalam periuk kecil dan ketepikan.
2. Campurkan **MAGGI® Stok Pekat Ayam** bersama air dan bahan perasa, kemudian biarkan mendidih. Ketepikan sehingga sejuk.
3. Akhir sekali, tuangkan sup ayam yang telah sejuk ke dalam periuk kecil yang berisi campuran ayam tadi dan masukkan baki ramuan yang lain. Masukkan periuk ke dalam pengukus dan kukus selama 45 minit. Hidangkan segera.

LUCKY TREASURE SOUP

SUP HARTA BERTUAH

🕒 30 minutes / minit

👤 3 person / orang

👨‍🍳 **Chef Salihin**
Nestlé Professional®



INGREDIENTS

60g	Fried Fish Maw (soaked and shredded)
60g	Crab Meat
60g	Sea Cucumber (shredded)
25g	Shiitake Mushroom
25g	Dried Scallop
150g	Pumpkin (mashed)
1L	Water
2 tbsps	Potato Starch

SEASONING

50g	MAGGI® Chef Master Stock
¼ tsp	Salt
¼ tsp	Pepper

PREPARATION METHOD

1. Blanch the shredded fish maw, sea cucumber, shiitake mushroom and crab meat separately in boiling water.
2. Peel, deseed and cut up the pumpkin. Steam until fully cooked and mashed. Set aside.
3. Bring water to a boil and add in blanched ingredients, shredded dried scallop and mashed pumpkin.
4. Thicken the soup with potato starch and add some oil while mixing well.
5. Serve hot.

BAHAN-BAHAN

60g	Perut Ikan Goreng (direndam dan dicarik)
60g	Isi Ketam
60g	Gamat (dihiris)
25g	Cendawan Shiitake
25g	Kerang Kering
150g	Labu (dilenyek)
1L	Air
2 sudu besar	Tepung Kentang

PERASA

50g	MAGGI® Stok Ayam dan Kekapis
½ sudu kecil	Garam
¼ sudu kecil	Lada

CARA PENYEDIAAN

1. Celur perut ikan yang telah dihiris, gamat, cendawan shiitake dan isi ketam berasingan di dalam air mendidih.
2. Kupas kulit, buang biji dan potong labu. Kukus sehingga masak sepenuhnya dan lenyekan. Ketepikan.
3. Didihkan air di dalam periuk dan masukkan bahan-bahan yang telah dicelur, kerang kering yang telah dicarik, dan labu lenyek.
4. Pekatkan sup dengan bancuhan tepung kentang dan tambahkan sedikit minyak sambil kacau rata.
5. Hidangkan ketika panas.



SESAME BARBECUE CHICKEN

芝麻烤酱鸡

🕒 20 minutes / 分钟

👤 2 person / 每人

👨🍳 **Chef Kok Kah Tatt**
Executive Chef
Half Acre Restaurant



INGREDIENTS

300g	Chicken Pieces (marinated in advance)	As needed	Black Sesame Seeds
	Tapioca Flour	1 pc	Egg Yolk
4tbs	MAGGI® Oriental Barbecue Sauce	2g	MAGGI® Chicken Stock
4tbs	Water	2g	MSG
1tbs	Lea & Perrins Sauce	1g	Sesame Oil
As needed	White Sesame Seeds	1g	Ginger Juice
		A little	Pepper

PREPARATION METHOD

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 4tbs **MAGGI® Oriental Barbecue Sauce**, 4tbs water and 1tbs 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.

食材

300 克	鸡肉块 (先提前腌制)	一粒	蛋黄
	木薯粉	2 克	MAGGI® Chicken Stock (美极鸡精烹饪料)
4 茶匙	MAGGI® Oriental Barbecue Sauce (美极烧烤酱)	2 克	味精
4 茶匙	水	1 克	麻油
1 茶匙	Lea & Perrins Sauce	1 克	姜汁
适量	白芝麻	少许	胡椒粉
适量	黑芝麻		

制作方法

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。



CLAMS IN ORIENTAL BARBECUE SAUCE

烤酱爆蛤蜊

🕒 15 minutes / 分钟

👤 2 person / 每人

👨🍳 **Chef Kok Kah Tatt**
Executive Chef
Half Acre Restaurant



INGREDIENTS

50g	Spring Onion (chopped)
20g	Ginger (chopped)
30g	Coriander Stems (chopped)
400g	Clams
1pc	Large Red Chilli
2tbs	MAGGI® Oriental Barbecue Sauce
1tbs	MAGGI® Oyster Flavoured Sauce
½tbs	Sugar
70ml	Water

PREPARATION METHOD

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 70ml of water.
3. Add 2tbs **MAGGI® Oriental Barbecue Sauce**, 1tbs **MAGGI® Oyster Flavoured Sauce** and ½tbs sugar.
4. Add 400g clams and stir-fry evenly. Garnish with chopped coriander and red chilli. Ready to serve.

食材

50 克	大葱 (切碎)
20 克	姜 (切碎)
30 克	香菜 (梗) (切碎)
400 克	蛤蜊
1 个	大红辣椒
2 茶匙	MAGGI® Oriental Barbecue Sauce (美极烧烤酱)
1 茶匙	MAGGI® Oyster Flavoured Sauce (美极鲜味蚝油)
½ 茶匙	糖
70 毫升	水

制作方法

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。

DOUBLE-BOILED CHICKEN SOUP WITH DRIED SCALLOP AND CHICKEN YAM

干贝淮山炖鸡汤

🕒 35 minutes / 分钟

👤 2 person / 每人

👨🍳 **Chef Kok Kah Tatt**
Executive Chef
Half Acre Restaurant



INGREDIENTS

1pc	Dried Scallop
80g	Chinese Yam, approximately
1pc	Red Date
10pcs	Goji Berries
350ml	Water
4g	MAGGI® Concentrated Chicken Stock
1tbs	MAGGI® Chicken Stock
0.1g	Salt
0.2g	Sugar

PREPARATION METHOD

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

食材

1 粒	干贝
80 克	淮山大概
1 粒	红枣
10 粒	杞子
350 毫升	清水
4 克	MAGGI® Concentrated Chicken Sauce (美极鲜汤)
1 茶匙	MAGGI® Chicken Stock (美极鸡精烹饪料)
0.1 克	盐
0.2 克	沙糖

制作方法

1. 全部材料放进盘里面去炖 2 小时 30 分钟。



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