



S A V O U R <sup>TM</sup>  
C O O K I N G S C H O O L

*Malaysian with Chef Max Loh*

**Menu**

Beef Rendang

Acar Pickle

Yellow Rice

Pandan with coconut filling (Kueh Dadar)



# SAVOUR™

COOKING SCHOOL

## Beef Rendang (Serves three)

| Ingredients   | Amount   | Method  |
|---|--|---|
| <b>Rendang paste</b><br>Dried large chilli<br>Shallots<br>Galangal<br>Ginger<br>Garlic cloves<br>Lemongrass (white part)  | <br>18 pcs<br>5 pcs<br>30g<br>30g<br>7 cloves<br>5 pcs   | Soak dried chilli in hot water to rehydrate, deseed and put in food processor with rest of ingredients. Blend till smooth.  |
| Oil<br>Cinnamon stick<br>Cloves<br>Star anise<br>Cardamon pods<br>Lemongrass (pounded)<br>Pandan leaf<br>Kaffir lime leaf<br>Tamarind paste/pulp<br>Coconut cream<br>Water<br>Palm sugar<br>Desiccated coconut (toasted)<br>Potato<br>Beef (brisket/short rib/rump) | <br>120g<br>1.5 pc<br>5 pcs<br>5 pcs<br>5 pcs<br>1.5 pc<br>3 pcs<br>8 pcs<br>3 tsp<br>¾ can<br>1.5 cup<br>1.5 tbsp<br>90g<br>3 pcs<br>300g | Heat oil and fry spices, add in paste and fry till fragrant. Add in beef and stir. Add in the lemongrass, pandan leaf, thinly sliced lime leaf, tamarind paste, desiccated coconut and cook out for a few minutes. Then add liquids and cut potatoes. Let simmer for at least 1 ½ hours till beef is soft and tender. Reduce liquid on high heat at end if needed to thicken the sauce. |

## Simple Acar (pickle)

| Ingredients                              | Amount                                | Method   |
|--|---------------------------------------|--|
| Water<br>Sugar<br>Vinegar<br>Salt        | <br>250g<br>100g<br>25g<br>1/2 tsp    | Mix together pickle brine and bring to boil.   |
| Cucumber<br>Carrot<br>Shallots<br>Chilli | <br>1/2 pc<br>1/2 pc<br>1 pc<br>2 pcs | Deseed, dice cucumber, peel and dice carrot. Cut shallot and chilli. Put everything into the boiled brine and leave to pickle at least 20 minutes. |



# SAVOUR™

COOKING SCHOOL

## Yellow rice (serves 2)

| Ingredients    | Amount | Method   |
|----------------|--------|--|
| Jasmin rice    | 1 cup  | Wash rice and put all ingredients and bring to boil, simmer for 14 minutes and let steam for another 10 with lid on. Or use rice cooker. |
| Water          | 2 cup  |  |
| Pandan leaf    | 1 pc   |  |
| Turmeric       | 1 tsp  |  |
| Cardamon pod   | 2 pcs  |  |
| Cinnamon stick | 1 pc   |  |
| Cloves         | 2 pcs  |  |
| Star anise     | 1 pc   |  |
| Salt           | pinch  |  |

## Pandan with coconut filling (Kueh Dadar) (makes 8 crepes)

| Ingredients                  | Amount | Method  |
|------------------------------|--------|---|
| <b>Crepe batter</b>          |        | Mix wet ingredients and mix in dry. Mix till smooth. Set aside to rest.<br><br>In a pan, with oil brushed. Add in 2 tbsp scoop of batter and cook each side for 2 minutes or till slightly brown. Let cool and wrap with cooled coconut filling.  |
| Egg                          | 1-2    |   |
| Milk                         | 100ml  |   |
| Coconut cream                | 100ml  |   |
| Oil                          | 1 tbsp |   |
| Pandan extract               | 1 tsp  |   |
| Flour                        | 30g    |   |
| Tapioca starch               | 1 tsp  |   |
| Salt                         | Pinch  |   |
| <b>Sweet coconut filling</b> |        | Dissolve the palm sugar with water and the salt. Add in the pandan leaf and bring to a simmer. Add in desiccated coconut and mix till everything is coated well. Cook till slightly dry and not much moisture is left, left cool before wrapping. |
| Desiccated coconut           | 450g   |   |
| Pandan leaf                  | 100g   |   |
| Palm sugar                   | 2 pcs  |   |
| Water                        | 1 tbsp |   |
| Salt                         | Pinch  |   |