

ORANGE ROAST CHICKEN

(Asmah Laili's Recipe)

INGREDIENTS

1 whole chicken, washed clean inside out and pat dry with paper towel
1 orange, roll on table surface to soften
2 pieces of garlic, grated
1 tablespoon black pepper corns, coarsely pounded
1 teaspoonful of grated ginger
1-2 tablespoons olive oil
Salt to taste

METHOD

Drizzle olive oil and salt all over the chicken.

Cut orange into two. Remove the seeds. Squeeze orange juice all over the chicken inside out. Ensure every part of the chicken is smothered with orange juice.

Combine grated ginger, coarse black pepper and grated garlic. Then coat chicken with the mixture.

Stuff/fill the chicken stomach with the orange peel. Place chicken in a plastic bag and tie the plastic bag. Marinate in refrigerator for a couple of hours.

Place in roast dish and oven-roast for about 45 – 60 minutes or until golden brown and cooked.

Serve with ORANGE AND LIME BASIL SAUCE.

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AYAM ROS ORANGE (dari dapur Asmah Laili)

BAHAN

1 ekor ayam, bersihkan, luar dan dalam
1 biji orange, digelek-gelekkkan, supaya isinya lembut dan banyak jusnya
2 biji bawang putih, ditumbuk
1 sudu makan, lada hitam, ditumbuk
Sedikit halia, ditumbuk
Minyak zaitun

CARA

Lumur ayam dengan sedikit garam dan minyak zaitun. Orange dibelah dua. Keluarkan bijinya dan perah disekeliling ayam, luar dan dalam.

Gaul rata tiga bahan tumbuk, iaitu halia, lada hitam dan bawang putih. Kemudian lumurkan disekeliling ayam, luar dan dalam sehingga rata.

Sumbat kulit limau kedalam perut ayam Perap selama beberapa jam didalam peti sejuk. Kemudian barulah dibakar sehingga masak.

Sajikan dengan ORANGE AND LIME BASIL SAUCE dan PICNIC POTATO SALAD

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TANDOORI CHICKEN

(From Asmah Laili's Kitchen)

INGREDIENTS

1 whole chicken cut into 12-14 pieces, or 1kg chicken drumlets

MARINATE THE FOLLOWING INGREDIENTS

3 pieces of garlic grind with
3 tbs ginger paste

2 tbsf chilli powder
2 tspf coriander powder
1 tspf tumeric powder
1 tspf garam masalla
1 tbsf youghurt
Juice from ½ lemon
A pinch of red colour powder
Salt to taste

Enough Canolla oil
Chicken brush

METHOD

Combine all marinated ingredients. Then add in chicken pieces and ensure the chicken pieces and ingredients are well combined. Then refrigerate/marinate.

Best to refrigerate for at least 6-8 hours or the whole day.

Beforea roasting, heat oven 150 – 160 degrees Celcius. Prepare a roasting tray enough to roast all the chicken pieces.

Arrange all chicken piece in the tray, then brush the top with oil. Roast between 30 – 40 minutes, or until chicken is tender and cooked.

After 20 minutes of roasting, turn over the chicken pieces and brush the top with oil and roast again until juicy and tender.

Serve with lettuce, cucumber and lemons. Delicious when served hot.

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AYAM TANDOORI

(Dari dapur Asmah Laili)

BAHAN

1 ekor ayam (yang besar kira-kira 1.5 hingga 2 kilo) buang kulit potong 12 atau 1 kilo chicken drumlets

BAHAN PERAPAN – GAUL RATA

3 ulas bawang putih di kisar dengan
3 sudu makan pes halia

2 sudu makan penuh lada serbuk
2 sudu teh penuh serbuk ketumbar
1 sudu teh penuh serbuk kunyit
1 sudu teh penuh garam masala
1 sudu makan penuh tairu
½ biji perahan limau lemon
Sedikit serbuk pewarna merah
Garam secukup rasa

Secukup minyak makan
Berus ayam

CARA

Gaul rata semua bahan perapan. Kemudian gaulkan bahan perapan ini dengan kepingan ayam sampai rata.

Perap sebaik-baiknya selama satu hari atau sekurang-kurangnya 6 hingga 8 jam, didalam peti sejuk.

Semasa hendak dipanggang, panaskan dahulu ketuhar 150 hingga 160 darjah Celcius. Siapkan dulang pembakar yang sesuai, muat untuk memanggang semua kepingan ayam.

Keluarkan kepingan ayam dari peti sejuk dan atur didalam dulang pembakar. Kemudian sapu kepingan ayam dengan sedikit minyak makan. Bila ketuhar sudah panas, masukkan ayam dan panggang selama 30 hingga 40 minit, atau sehingga ayamnya lembut dan masak.

Selepas kira-kira 20 minit ayam dipanggang, terbalikkan kepingan ayam yang dipanggang itu, dan sapu minyak, kemudian panggang lagi sehingga masak.

Semasa menghidang, hias dengan lettuce, timun dan hirisan lemon. Enak disaji panas-panas.

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POTATO BALLS

(Recipe by Asmah Laili) (10 servings)

INGREDIENTS “A” – COMBINE THE FOLLOWING

2 kg potatoes, fried ½ cooked and mashed
100 gram high fibre unsalted crackers, finely blend or pounded
½ cup crispy fried shallots, mashed
1 tsp ground pepper
¼ tsp ground nutmeg

INGREDIENTS “B” – FOR FRYING BALLS

3-4 egg whites
Canolla/olive oil, for deep frying

INGREDIENTS “C” – BALLS FILLING

600 gram minced beef
2 large brown onions, diced fine
2 tbs KURMA spices
Salt to taste

FINE BLEND THE FOLLOWING 8 INGREDIENTS

8 pieces shallots
5 pieces garlic
2 cm young ginger
2 cm cinnamon stick
2 pieces cloves
2 pieces cardamoms
1 tsp ground pepper
½ tsp ground black pepper

INGREDIENTS “D” – (SOUP)

500 gram beef scraps) Boil together with enough water
1 kilo beef ribs) until tender
2 large brown onions, sliced
3 large tomatoes, coarsely diced
3 tbs tomato puree
cm cinnamon stick
2 pieces cloves
3 pieces cardamoms
4 tbs salted soy sauce
4 tbs sweet/thick soy sauce
Salt and sugar to taste

FINE BLEND THE FOLLOWING 5 INGREDIENTS

8 pieces shallots
5 pieces garlic
2 cm ginger
1 tsp ground pepper
½ tsp ground black pepper

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POTATO BALLS

(Recipe by Asmah Laili) (10 servings)

GARNISHING

A bunch of local lettuce, shredded
Sliced cucumber
½ cup tender boiled green peas
½ cup chopped coriander/mint leaves
½ cup crispy-fried shallots
Chilli padi sambal

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METHOD TO ASSEMBLE POTATO BALLS (A)

Form medium-sized balls from the mashed potato, add meat filling to the centre. Close balls neatly. Beat egg whites with a pinch of salt. Dip balls into beaten egg whites and deep fry one at a time until golden. Then remove to paper towels to rid of excess oil. Set aside.

METHOD TO MAKE THE FILLING (C)

Heat little oil in saucepan, stir fry onions until transparent. Add ground ingredients, KURMA spices, and continue frying until aromatic. Add in minced beef and a pinch of salt. Cook until the filling is dry.

METHOD TO MAKE THE SOUP (D)

Heat little oil in medium sized pot. Add in chopped onions and stir fry until onions become transparent. Add in blended spices, cloves, cardamoms and cinnamon stick. Once aromatic, add in the tender boiled beef, together with the stock. Add more water if necessary. Add salted and sweet soy sauce, tomato puree, salt and sugar if required. Continue cooking, until soup tastes good. Finally add all the diced tomatoes.

SERVING METHOD

Place a potato ball in a medium size bowl, pour enough soup and garnish with the prepared garnishing. For an adult, serve with the chilli padi sambal. Delicious when served piping hot.

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BOL KENTANG

(dari dapur Asmah Laili)

BAHAN "A"

2kilo kentang, digoreng separuh masak dan tumbuk
100g biskut tawar, ditumbuk halus
½ cawan bawang goreng, diramas
1 sudu teh lada putih
¼ sudu teh serbuk pala

digaul
rata

BAHAN "B" - UNTUK MENGGORENG

3-4 biji putih telur
Minyak kanolla/zaitun

BAHAN "C" (inti)

600 g daging cincang
2 biji bawang besar, didadu
2 sudu makan rempah kurma
Garam secukup rasa
8 ulas bawang merah
5 ulas bawang putih
2 cm halia muda
2 cm kayu manis
2 kuntum cengkih
2 biji pelaga
1 sudu teh lada putih
½ sudu teh lada hitam

dikisar
halus

BAHAN "D" (sup)

500 g tetelan lembu
1 kilo rusuk lembu
2 biji bawang besar, dihiris
3 biji tomato, didadu
3 sudu makan tomato puri
3 cm kayu manis
2 kuntum cengkih
3 biji pelaga
4 sudu makan kicap masin
4 sudu makan kicap manis
Gula dan garam secukup rasa
8 ulas bawang merah
5 ulas bawang putih
2 cm halia
1 sudu teh lada putih
½ sudu teh lada hitam

direbus bersama
sehingga lembut

dikisar
halus

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BOL KENTANG

(dari dapur Asmah Laili)

HIASAN

Secekap daun salad, dihiris

Hirisan timun

½ cawan kacang peas

½ cawan hirisan daun sup/daun bawang

½ cawan bawang goreng

Sambal cili padi

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CARA MEMBUAT BOL (A)

Kentang yang ditumbuk, dikepal bulat-bulat, ditengahnya diisi inti daging.

Pukul putih telur dengan sedikit garam.

Celupkan bol dan goreng sehingga kuning dan garing.

Angkat dan toskan.

CARA MEMBUAT INTI (B)

Panaskan minyak, tumis bawang besar sehingga layu.

Masukkan bahan kisar, rempah kurma dan tumis lagi sehingga wangi.

Masukkan daging cincang dan sedikit garam.

Masak sehingga kering.

CARA MEMBUAT SUP (C)

Panaskan sedikit minyak, masukkan bawang besar dan tumis sehingga layu.

Masukkan bahan kisar, cengkih, pelaga dan kayu manis.

Apabila harum baunya, masukkan daging rebus dan tetelan bersama air rebusanya sekali.

Tambah lagi air jika perlu.

Masukkan kicap masin dan manis, tomato puri, garam dan gula secukup rasa.

Masak sehingga dagingnya empuk dan enak rasanya.

Masukkan pula tomato dadu.

CARA MENGHIDANG

Letakkan sebiji bol kentang didalam pinggan mungkm. Tuang secukup sup dan hiaslah dengan bahan-bahan hiasan.

Untuk sajian orang dewasa siapkan sedikit sambal cili padi.

Enak dimakan panas-panas.

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BBQ FISH KAMPONG STYLE

(Asmah Laili's Recipe)

INGREDIENTS A

1 medium size siakap, or black pomfret, or your favourite fish. Clean fish thoroughly, do not cut into pieces, but leave whole. However make two slits on each side. Marinate fish with salt and lemon juice. Set aside in refrigerator.

1 stalk lemongrass (only the white portion about 5-8 cm) bruised
4 salam leaves (local bay leaves)
½ cup canolla/olive oil
4-5 kalamansi limes, halved and seeded
2 large pieces of banana leaves and aluminium foil
1 tsp thick tamarind juice
Red apom sugar and salt to taste

INGREDIENTS B – FINE BLEND

30 dried red chillies, halved and seeded, then soak in water
10 fresh red chillies
30-50 pieces shallots (depending on the size – if large use less)
10 pieces garlic
2 stalks lemon grass – white portion only
4 pieces candle nuts
10 grams cekur
3 cm galanggal
4 cm tumeric
3 cm ginger
1 large tomato, quartered
½ cup dried prawns, soaked in water

METHOD

First prepare the fish. Then prepare the sambal/sauce.

Heat canolla/olive oil in work. Stir fry the bruised lemon grass until aromatic. Then add the fine blend ingredients B. Mix well. Add the salam leaves. Fry/cook until aromatic and the oil rises, under small to medium flame. Once the sauce thickens/aromatic and the oil rises, add sugar and salt. Taste to ensure taste is delicious. Switch off flame. Allow sauce to cool.

Soften banana leaves by washing/soak in hot water. Dry clean. Lay the dried banana leaf on a large enough baking tray. Place the marinated fish on centre of banana leaf. Spoon enough cold sauce on to fish, covering all parts of fish, top and bottom. Fold the banana leaf and wrap carefully, to ensure sauce does not leak. Then seal both ends with tooth picks. Wrap with aluminium foil. BBQ/Bake in oven 170-180C for about 40-50 minutes until fish is cooked. Serve hot with white rice. Sprinkle top with kalamansi juice.

If there is any left over sauce, do use it to BBQ sotong or prawns, or other smaller fish.

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IKAN BAKAR ALA-KAMPUNG

(dari dapur Asmah Laili – resipi aruah Mak)

BAHAN (A)

1 ekor ikan siakap, bawal hitam atau ikan kegemaran anda. (Jangan gunakan ikan isinya lembut seperti kerisi). Siang bersih, buang segala sisik, perut, insang, tetapi jangan dibelah, biarkan seekor. Setelah itu lumurkan dengan garam dan perahan air limau lemon, ketepikan dan simpan didalam peti sejuk

1 batang serai dititik

4 helai daun salam

½ cawan minyak zaitun/canola

4-5 biji limau kasturi, dibelah dua, buang biji

2 helai daun pisang yang lebar dilayukan, dan sekeping kertas timah sama lebarnya

1 sudu teh air asam pekat

Gula Tanjung dan garam secukup rasa

BAHAN (B) KISAR HALUS

30 biji lada kering, belah dua buang biji dan rendam

10 biji lada hidup

30-50 biji bawang merah atau bawang kecil (jika besar, kurangkan jumlahnya)

10 biji bawang putih

2 batang serai

4 biji buah keras

10 gram cekur

3 cm lengkuas

4 cm kunyit

3 cm halia

1 biji tomato dibelah 4

½ cawan udang kering, direndam

CARA

Siapkan dahulu ikannya. Kemudian siapkan pula sambalnya.

Panaskan minyak zaitun/kanola. Tumis serai titik sehingga wangi. Masukkan semua bahan kisar B. Masukkan daun salam. Tumis sehingga wangi dan naik minyak. Api haruslah kecil atau sederhana. Setelah garing dan naik minyak, masukkan gula dan garam. Rasa. Jika puas dengan rasanya, matikan api. Ketepikan sehingga sejuk.

Bentang daun pisang diatas dulang pembakar. Letakkan ikan ditengah. Ikan hendaklah dikelar sedikit. Ambil sedikit sambal yang sudah masak dan sejuk, tuang kedalam perut ikan dan lumurkan dikedua-dua belah badan ikan. Pastikan seluruh ikan dilumur dengan secukup sambal. Kemudian bungkus ikan dan sematkan lidi dikedua-dua penjuru bungkusan dengan rapi. Bungkus rapi dengan kertas timah. Bakar didalam ketuhar (oven) dengan kepanasan 170 hingga 180 darjah Celcius selama 40 hingga 45 minit atau sehingga masak. Enak disaji panas dengan nasi putih. Perah limau kasturi diatasnya.

Lebihan sambal boleh digunakan untuk membakar sotong atau udang atau boleh digunakan untuk membakar lagi ikan yang lain.

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MEAT LOAF WITH FLORETS

(Asmah Laili's Recipe – Servings 10-12)

INGREDIENTS

2 kg frozen tender beef, let it thaw, remove fats and mince
250 grams Mozarella cheese, finely diced
200 grams mixed vege
8-10 slices of bread (preferably high-fibre), tear into tiny pieces
2 eggs, slightly beaten
2 large brown onions, finely cubed
4 pieces garlic, chopped
200 grams broccoli, cut into tiny florets
200 grams cauliflower, cut into tiny florets
1 tsp mixed spice
1 tsp oregano
1 tsp Italian spice
1 tsp beriani spices (beriani rempah)
1 tsp coarsely ground black pepper
1 tbs tomato puree
½ cup chopped coriander/mint leaves
A little evaporated milk
Salt to taste
A piece of thick aluminum foil

METHOD

Stir fry cubed onions and chopped garlic with little oil, until transparent and aromatic. Add the beriani spices. Mix and combine well. Then switch of flame.

Next combine fried ingredients with the minced beef and the remaining ingredients, except the cheese and eggs. Once the ingredients are well distributed, add the cheese and eggs, again mix until all ingredients are well combined.

Lay out the foil, Pour half amount of the combined meat on to the foil, and spread equally. Arrange in a row, on centre of laid out meat, the broccoli/cauliflower florets. Cover with the left over meat mixture, and shape it into a bread loaf. Close tightly the loaf with the foil. Then place in a baking tray and bake 180 degrees Celsius for approx 1 hour.

After 1 hour, transfer pan to table. Slowly open the foil. Should there be too much liquid surrounding the meat loaf, spoon the liquid all over the loaf. Then return the loaf into the oven and bake uncovered, until a crust is formed at the top of the meat leaf and the whole loaf is cooked. Transfer the loaf on to a wire rack, with the meat loaf still standing in the tray, and let cool a little. Ready to slice and serve.

NOTE

Broccoli and cauliflower can be substituted with 5-6 hard boiled eggs.

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MEAT LOAF BROCCOLI DAN BUNGA KOBIS

(Resipi spesial Asmah Laili – untuk hidangan 10-12 orang)

BAHAN

2 kilo daging beku batang pinang, lembutkan, buang lemak dan dikisar halus
250 gram keju Mozarella, didadu kecil-kecil
200 gram sayur campur
8 – 10 keping roti (high fibre sebaik-baiknya) dikoyak kecil-kecil
2 biji telur, dikocok
2 biji bawang besar berkulit perang, didadu kecil
4 ulas bawang putih, dicincang
200 gram broccoli, dipotong kecil berbentuk bunga
200 gram bunga kobis, dipotong kecil berbentuk bunga
1 sudu teh mixed spice
1 sudu teh oregano
1 sudu teh Italian spice
1 sudu teh rempah beriani
1 sudu teh lada hitam, ditumbuk kasar
1 sudu makan tomato puree
½ cawan hirisan daun ketumbar/daun pudina
Sedikit susu cair
Garam secukup rasa
Kertas timah jenis yang tebal

CARA

Tumis bawang besar dan bawang putih dengan sedikit minyak sehingga layu and enak baunya. Masukkan rempah beriani, kacau rata dan matikan api.

Gaul bahan tumis dengan daging cincang, serta bahan-bahan yang lain kecuali keju dan telur. Setelah rata baru dimasukkan keju dan telur.

Bentang kertas timah. Tuang setengah bahagian adunan daging dan ratakan. Aturkan ditengahnya broccoli dan bunga kobis, dalam satu baris. Kemudian timbus dengan lebihan daging, ratakan dan bentuk seperti roti Perancis. Lipat kertas timah, seketat isi adunanya. Letak didalam tin pembakar dan bakar didalam ketuhar dengan kepanasan 180 darjah C kira-kira 1 jam.

Selepas 1 jam keluarkan. Buka perlahan-lahan kertas timahnya. Jika terdapat banyak cecair, gunakan sudu dan siram diatas daging ini. Bakar lagi dengan permukaanya terbuka, sehingga garing dan masak. Potong bila ia sejuk sedikit.

PERHATIAN

Broccoli dan bunga kopis boleh digantikan dengan 5 biji telur rebus

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LAMB BERIANI RICE

(From Asmah Laili's Kitchen: 8-10 Servings)

INGREDIENTS

1 kg lamb – cut into required pieces
1 kg Basmathi Rice – washed clean and soak in water 10-15 minutes
1 cup yoghurt
4 medium sized tomatoes – sliced round
4 potatoes – peeled, sliced and fried ½ cooked
3-4 large onions – sliced fine
½ cup garlic/ginger paste
10 fresh green chillies – sliced
1 cup chopped coriander leaves
1 cup chopped mint leaves
1 cup QBB ghee or canolla/olive oil or 250 grams butter
100 grams Sindhi Beriani Masalla (Beriani Rempah)
1 cup halved roasted cashew nuts
A few drops of rose water (optional)
Salt to taste

METHOD

Heat in large wok, ghee or canolla/olive oil or butter. Stir fry sliced onions until golden, Add garlic/ginger paste and green chillies, fry for another 5 minutes. Add the BERIANI MASALLA, together with the yoghurt. Let it cook for another 5 more minutes. Stir, then add the lamb pieces. Sprinkle salt and allow to cook for another 5 minutes. Pour 1 cup swater, stir to ensure all the ingredients are well combined, cover the wok, lower the flame, let it simmer until the lamb is tender.

Transfer everything into a large pot (electric rice cooker preferably). Spread the lamb beriani equally at the base of pot. Sprinkle the top with sliced tomatoes, fried potatoes, chopped coriander/mint and roasted cashew.

Simultaneously, prepare the rice. Boil rice with enough water and little salt until ½ cooked. By using a rice strainer, discard the excess water/liquid. Add 2 tsp of GARAM MASALLA on to the rice. Combine well until equally distributed. Then pour the rice into the pot filled with the cooked lamb. Spread the rice equally but DO NOT MIX. Make 2 or 3 small little holes at the top of the rice, and insert a drop or two of rose water into the holes. DO NOT drop too much rose water, the aroma will over power the taste and aroma of the rice. Cover tightly the pot and cook for another 20 minutes until the rice is cooked and fluffy. Serve warm.

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NASI BERIANI KAMBING

(Dari dapur Asmah Laili - untuk hidangan 8-10 orang)

BAHAN

1 kilo daging kambing – dipotong ikut suka hati
1 kilo beras basmati, cuci bersih dan rendam selama 15 minit
1 cawan tairu
4 biji tomato, dihiris
4 biji kentang, kupas kulit, hiris dan goreng ½ masak
3 – 4 biji bawang besar, dihiris halus
½ cawan pes halia dan pes bawang putih
10 biji lada hijau. dihiris
1 cawan daun ketumbar, dihiris
1 cawan daun pudina, dihiris
1 cawan minyak sapi atau minyak kanola, atau pun 250 gram mentega
100 gram rempah beriani Sindhi (Sindhi Beriani Masala)
1 cawan kacang gajus, dibakar
2 sudu makan garam masala
Sedikit air mawar (kalau suka)
Garam secukup rasa

CARA

Panaskan didalam kuili, minyak kanola/minyak sapi atau pun mentega, dengan api yang sederhana besarnya. Tumis hirisan bawang sehingga ke-kuning-kuningan. Masukkan pes halia/pes bawang putih dan lada hijau, dan tumis selama 5 minit. Masukkan rempah beriani bersama tairu. Masak lagi selama 5 minit. Barulah dimasukkan kepingan daging, dan garam dan biarkan selama 5 minit lagi. Tuang 1 cawan air kedalamnya, dan kacau rata. Tutup kuili, kecilkan api dan renihkan sehingga dagingnya lembut.

Setelah itu semua lauk ini dituang kedalam periuk yang lebih besar. Ratakan. Tabur diatasnya hirisan tomato, kentang goreng, daun ketumbar dan pudina serta kacang gajus.

Sementara itu, masaklah nasi dengan sedikit garam, sehingga ½ masak. Setelah ½ masak, tapis, buang airnya. Masukkan kedalam nasi tersebut, 2 sudu makan garam masala dan gaul rata. Tuangkan nasi ini kedalam periuk berisi lauk. Ratakan, tetapi jangan dikacau. Buat lobang diatasnya dan masukkan sedikit air mawar didalam lobang-lobang tersebut. Tutup periuk serapat-rapatnya. Masak selama 20 minit.

Sajikan panas-panas.

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SPAGHETTI PIE – English version
(Recipe by Asmah Laili) (8-10 servings)

INGREDIENTS

225 gram spaghetti
3 tbs butter
2 eggs, slightly beaten
½ cup grated Parmesan cheese
1 kg minced beef
1 large brown onion, finely diced
1 fresh green chilli, seeded and finely diced
1 x 225 gram canned diced tomatoes
1 x 170 gram canned tomato puree
1½ tsp oregano
1½ tsp brown sugar
2 pieces of garlic, finely diced
1 cup cottage cheese, rinsed
1 cup grated Mozzarella cheese
Salt to taste
1 x 10 inch pie dish, sides and base greased with butter

METHOD

Boil spaghetti with enough water and salt until al-dante. Strain until dry. Then add butter, egg and Parmesan cheese, and mix well. Spread equally in pie dish and press gently. This is the base of the pie.

Subsequently prepare the filling. In a wok, cook the minced beef with diced onions and green chilli until done and the meat tender. Then strain, to remove any excess liquid. Return the meat to the wok and lower the flame. Add in the canned diced tomatoes, tomato puree, oregano, brown sugar, garlic and sprinkle some salt. Mix well and simmer for about 30 minutes.

In the mean time, pour and spread equally cottage cheese on to the pie base. Then pour and spread equally on top of the cottage cheese, the cooked meat/tomato filling. Cover dish with aluminium foil, and bake 180 degrees for about 50 minutes, or until done and the base slightly light brown or crispy.. Remove from oven, and remove the foil, Sprinkle top of pie with Mozzarella cheese and bake again minus the foil, for another 7-8 minutes, or until the cheese has melted and the top of pie is slightly brown and crispy.

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Organised by:



SPAGHETTI PIE

(dari dapur Asmah Laili)

BAHAN

225 gram spaghetti
3 sudu makan mentega
2 biji telur, dikocok
½ cawan parutan keju Parmesan
1 kilo daging cincang
1 biji bawang besar, didadu halus
1 biji lada hijau didadu halus
1 tin 225 gram tomato dadu
1 tin 170 gram pes tomato
1 ½ sudu teh oregano
1 ½ sudu teh gula perang (brown sugar)
2 siong bawang putih, didadu halus
1 cawan cottage cheese, ditoskan
1 cawan hirisan keju Mozzarella
Pie dish lebarnya 10 inci. Disapu sekeliling dengan mentega

CARA

Spaghetti direbus sehingga lembut, kemudian toskan sehingga kering. Gaulkan dengan mentega, telur dan keju Parmesan sehingga rata. Masukkan kedalam pie dish dan tekan sehingga rata. Ini adalah dasar pie.

Seterusnya masak intinya. Daging cincang dimasukkan kedalam kuili dan dimasak dengan bawang, dan lada hijau sehingga dagingnya masak. Kemudian tapis supaya tiada lagi lebihan cecair. Masukkan semula kedalam kuili dan kecilkan api. Masukkan tomato tin, pes tomato, oregano, gula perang, bawang putih dan garam. Gaul rata dan renihkan selama 30 minit.

Sementara itu, tuang cottage cheese ke-dasar pie dan ratakan. Tuang pula di atasnya inti daging/tomato yang baru dimasak. Ratakan. Tutup dengan kertas timah (aluminium foil.) dan bakar dengan kepanasan 180 darjah selama 50 minit atau sehingga masak dan dasarnya garing sedikit. Keluarkan dari ketuhar, dan buka penutupnya. Tabur keju mozzarella di atasnya, dan bakar lagi selama 7 hingga 8 minit, atau sehingga kejuanya cair.

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BONE STEAK – BULK COOKING

(Asmah Laili's Recipe : 40-60 servings)

INGREDIENTS A

10 kg mutton bones, washed clean, discard all excess fat
1 tbs coarsely ground black pepper
2 tbs salt
4 stalks lemon grass, bruised
1 finger length galangal, bruised
4 pandanus leaves, knotted
2 large onions, quartered
Enough water to boil bones

INGREDIENTS B – COMBINE THE FOLLOWING 5 INGREDIENTS

\$1- \$2 worth of bone steak spices
1 tbs coarsely ground black pepper
1½ cans tomato puree (the red tin)
½ cooking ladel of garlic/ginger paste
¼ tsp red food colouring

INGREDIENTS C

2 eggs, lightly beaten
10 medium size tomatoes, diced
1 whole ball of white cabbage, washed clean and tear into bite pieces
2 brown onions, diced
13 fresh green chillies, coarsely sliced
1 bunch coriander leaves, washed clean and sliced
1 kg carrots, sliced
2 cups green peas
Salt and sugar to taste
1 cup canolla/olive oil

METHOD

Wash clean and discard all fat and unwanted scraps on mutton bones. Boil water in one large pot. Immediately add all the mutton bones and soak for a while. Discard unwanted scraps on water surface and discard the water as well.

Then add fresh water to mutton bones, just enough to cover the bones and a little above. Then boil the bones with all ingredients A. At first boiling point, lower the flame, then remove all the unwanted scraps/fat floating at the top. If the stock is low, add more water. Bring up flame, again allow to boil, until the meat is ¾ done. Again lower flame, remove all unwanted fat/scraps floating at the surface. Then simmer. In the mean time, prepare the rempah/sauce/spices.

Heat oil in large wok. Flame should be medium low, otherwise the spices will burn. Add all ingredients B, which have been well combined. If texture is too dry add some water. Stir fry until it pops. Mix well. Once the spices are aromatic, pour everything into the pot containing the mutton bones. Sprinkle sugar and salt. Stir well and boil again. Taste. Once satisfied with the taste and the meat is tender, lower flame. Remove all the mutton bones, one at a time on to another pot.

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BONE STEAK – BULK COOKING

(Asmah Laili's Recipe : 40-60 servings)

(One way to make the gravy tastier, before reboiling the gravy with vegetables, discard all the unwanted scraps, and fine blend. Then return to pot. Then continue with next step.)

Cook the gravy again over high flame. Add in carrots, cook until slightly tender. If the gravy is too thin, add in the beaten eggs. Stir only once. Finally add all the remaining vegetables in C. Cover pot. Switch off flame. Do not allow vege to over cook.

SERVING

Dish out one piece of bone steak into a bowl. Pour some gravy on top and serve immediately with French Bread.

NOTE

If the gravy is still thin, add 2 tbs corn flour combined with water, then pour into the gravy pot. Stir until gravy thickens. Off the flame.

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STEAK TULANG (CARA MASAK BANYAK) (bulk cooking)
(dari dapur Asmah Laili) (untuk sajian 40-60 orang)

BAHAN “A”

10 kilo tulang kambing, cuci bersih, buang segala lemak dan kotoran
1 sudu makan lada hitam, ditumbuk kasar
2 sudu makan garam
4 batang serai, diketok
1 jari lengkuas, diketok
4 helai daun pandan, disimpul
2 biji bawang besar, dibelah 4
Secukup air

BAHAN “B” - GAUL RATA 5 BAHAN INI

\$1/- rempah bone steak
1 sudu makan lada hitam
1½ tin tomato puree (tin merah)
½ senduk lauk pes halia/pes bawangh putih
¼ sudu teh pewarna merah

BAHAN “C”

2 biji telur, dikocok
10 biji tomato yang sederhana besarnya, jika besar kurangkan, dadu kecil
1 biji kobis putih, dikopek kelopaknyanya dan dicuci bersih dan terus hiris kasar-kasar
2 biji bawang Jepun, didadu
13 biji lada hijau, dihiris bulat-bulat tetapi jangan terlalu halus
Secekak daun ketumbar, dicuci bersih dan dihiris
1 kilo karot, dikupas kulit dan dipotong bulat-bulat
2 cawan kacang peas.
Gula dan garam secukup rasa
Minyak untuk menumis

CARA

Cuci bersih dan buang segala lemak yang terdapat ditulang kambing. Mendidihkan satu periuk besar air, kemudian masukkan dan rendam sebentar semua tulang-tulang kambing ini. Buang segala kotoran yang timbul dan buang sekali air nya.

Setelah itu gantikan air baru, airnyanya mesti menutupi semua tulang daging, dan melebihi sedikit paras tulang. Kemudian barulah direbus tulang-tulang kambing dengan semua bahan “A.” Semasa mula mendidih (iaitu mendidih pertama), kecilkan api dan kaup semua kotoran dan semua lemak/minyak yang bertakung dipermukaan, dan buang. Jika airnya kurang, tambah lagi. Setelah itu besarkan api, dan rebus lagi sehingga ¾ masak. Kemudian kecilkan api, segera kaup lagi lemak/minyak yang bertakung dipermukaan dan buang. Biarkan daging reneh sebentar. Sementara itu tumis pula rempahnya.

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STEAK TULANG (CARA MASAK BANYAK) (bulk cooking)

(dari dapur Asmah Laili) (untuk sajian 40-60 orang)

Panaskan sedikit minyak didalam kuali. Api tidak boleh besar, nanti hangus rempahnya. Masukkan semua bahan "B" yang telah dikacau rata kedalam kuali. Gaul rata. Jika terlalu kering tuang sedikit air. Tumis sehingga ia meletup-letup. Bila rempahnya sudah rata, dan harum baunya, tuang kedalam periuk daging. Tabur garam dan gula. Kacau sampai rata. Mendidihkan lagi. Rasa dan tambah apa yang kurang. Bila sudah puas dengan rasanya dan daging pun sudah lembut, kecilkan api. Keluarkan semua daging, satu demi satu, dan alihkan kedalam periuk yang lain.

(Satu cara untuk menyedapkan lagi kuahnya ialah, sebelum direbus semula kuahnya dengan sayur-sayuran, keluarkan dahulu ampah sarap didalam kuahnya, dan kisar sampai halus. Kemudian, masukkan semula kealam kuahnya. Dan teruskan langkah seterusnya).

Kuahnya dimasak lagi. Besarkan api. Masukkan lobak merah dan masak sampai empuk. Jika kuahnya terlalu cair, masukkan telur. Kacau sekali sahaja. Setelah itu, barulah dimasukkan semua sayur-sayuran iaitu lebihan bahan "C." Tutup periuk dan matikan api. Biarkan sehingga semua sayurnya lembut sedikit. Jangan biarkan sehingga sayur lecoh, kurang sedap.

Semasa menghidang, ambil sekeping tulang, tuang kuah dan sedikit sayur diatasnya dan sajikan dengan sekeping roti Perancis

PERHATIAN

Jika kuahnya masih cair lagi, gaul 2 sudu makan tepung jagung dengan air, dan tuang kedalam periuk kuah. Kacau rata, sehingga kuah menjadi pekat, matikan api.

Sebelum tulang daging direbus, cucilah dengan bersih, buang segala kotoran dan lemak. Setelah mendidih pertama, hendaklah dikaup kotoran dan lemak dipermukaan dan dibuang. Kemudian bila sudah $\frac{3}{4}$ masak, kecilkan api, biarkan sebentar sehingga semua lemaknya bertakung diatas, barulah dikaup dan buang lemak dan minyak tersebut.

Anda dinasihatkan supaya sajikan hidangan ini dengan roti whole meal.

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Organised by:



OXTAIL STEW **(Asmah Laili)**

INGREDIENTS "A"

2 kg oxtail, cut at its joints, trim fats washed clean and drained
Sufficient water to boil oxtail
2 stalks lemongrass, bruised
1 x 5 cm galangal/bluegrass, bruised
3 cm ginger, bruised
3 pieces pandanus leaves
1 teaspoon whole black peppercorns, pound coarsely
Salt to taste

INGREDIENTS "B"

4 stalks Chinese leek, sliced slant
1 large onion, sliced
4 red chillies and 4 green chillies, sliced lengthwise but not through
2 tablespoons chilli paste (if a spicy taste is preferred)
2 tablespoons ginger paste and 2 tablespoons garlic paste
1 tablespoon tomato puree (optional)
½ cup PINEAPPLE SWEET & SOUR SAUCE
3 tablespoons BLACK PEPPER SAUCE
1 tablespoon PLUM SAUCE
2 pieces bay leaves
½ cup coriander leaves, chopped
4 tomatoes, diced
Salt to taste
Sufficient oil for sautéing

METHOD

Boil oxtail for 15-20 minutes. Discard water and replace with fresh water. Add in the rest of ingredients "A" and boil until oxtail is ¾ tender. Cool. Skim off fat layer on the surface of stock. Remove meat and reserve stock for later use.

Heat a little cooking oil in large wok or pot. Sauté chilli paste until oil seeps. Put in ginger and garlic pastes, sauté further until fragrant. Add in BLACK PEPPER SAUCE and sliced onion. Sauté until onion slices turn soft and transparent. Add in sliced leeks, bay leaves and PINEAPPLE SWEET & SOUR SAUCE. Stir to distribute evenly and subsequently add in diced tomatoes, tomato puree, PLUM SAUCE and salt to taste. Continue to sauté, turning and stirring until well blended. Then add in the ¾ tender oxtail meat. Stir and turn to coat meat well. Add both red and green chillies, stir further. Add in some reserved stock and simmer until gravy thickens. Stir and turn to blend evenly. Check seasonings. Sprinkle chopped coriander leaves as garnish. Best when served with French bread.

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Organised by:



STEW EKOR (Asmah Laili)

BAHAN "A"

2 kg ekor lembu (dipotong ikut suka hati, buang semua lemak, cuci bersih dan toskan)

Secukup air untuk merebus ekor lembu

2 batang serai, dititik

5 cm lengkuas, dititik

3 cm halia, dititik

3 helai daun pandan

1 sudu teh lada hitam biji, ditumbuk kasar

Garam secukup rasa

BAHAN "B"

4 batang leek Cina, dipotong serong

1 biji bawang besar, dihiris

4 lada merah dan 4 lada hijau, dibelah dua jangan putus

2 sudu makan lada kisar (jika hendak pedas)

2 sudu makan pes halia & 2 sudu makan pes bawang putih

1 sudu makan tomato puree (jika perlu)

½ cawan PINEAPPLE SWEET & SOUR SAUCE

3 sudu makan BLACK PEPPER SAUCE

1 sudu makan PLUM SAUCE

2 helai bay leaf

½ cawan hirisan daun ketumbar

4 biji tomato, dipotong dadu

Sedikit minyak untuk menumis & Garam secukup rasa

CARA

Rebus ekor lembu selama 15 – 20 minit. Buang semua airnya. Tuang air baru kedalam periuk, dan masukkan semua Bahan "A." Masak sehingga daging $\frac{3}{4}$ lembut. Sejukkan. Buang semua minyak dan lemak diatasnya. Alih daging kedalam bekas yang lain. Air rebusan jangan dibuang.

Panaskan minyak dikuali besar atau periuk. Tumis lada kisar sehingga garing. Masukkan pes bawang putih dan pes halia, tumis sehingga wangi. Masukkan HUP BLACK PEPPER SAUCE dan hirisan bawang besar. Masak hingga layu. Masukkan leek, bay leaf dan PINEAPPLE SWEET & SOUR SAUCE. Kacau rata, masukkan tomato, tomato puree, PLUM SAUCE dan sedikit garam. Balik-balikkan. Rasa, jika ada yang kurang tambah.

Barulah dimasukkan ekor lembu. Balik-balikkan sehingga rata, masukkan lada hijau dan merah, masukkan sedikit stok/air rebusan. Masak hingga kuahnya pekat. Tabur daun ketumbar. Rasa, jika ada yang kurang, tambah. Enak dimakan dengan roti Perancis.

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