

MALAYSIAN MAMAK DISHES

SOUTH INDIAN STYLE CHICKEN CURRY

INGREDIENTS

- 3 tbsps coriander seeds
- ¼ tsp fenugreek seeds
- 2 tsp black peppercorns
- 6 tbsps ghee/vegetable/canola/sunflower cooking oil
- 1 tsp black mustard seeds
- 2" piece of cinnamon stick
- 1.5 kgs chicken, skin removed bone still in and cut into small serving pieces
- 2 medium-sized onions, peeled and cut into thin slices
- 4 to 5 cloves garlic, peeled and cut into slivers
- 1 tsp peeled and finely grated fresh ginger
- 3 medium-sized tomatoes, chopped fine
- ½ tsp turmeric powder
- 1 tsp red chili powder
- 1 1/2 tsp salt
- 1 tbsp lemon juice
- 400 ml can of coconut milk
- 2 to 3 fresh green chilies split in half lengthwise



DIRECTIONS

1. Set a small cast-iron frying pan/ skillet up to heat over medium to high heat for 2 to 3 minutes.
2. Put the coriander seeds, the fenugreek seeds, and the black peppercorns into it and dry roast till slightly darker and fragrant.
3. Remove the spices from the pan and leave them to cool slightly.
4. When cooled, grind the roasted spices to a fine powder in a clean, dry coffee grinder. Keep aside for later use.
5. Pour the ghee/vegetable/canola/sunflower cooking oil into a wide pan and set up to heat on a medium-high heat.
6. When the oil is hot, add in the black mustard seeds and the cinnamon stick.
7. As soon as the mustard seeds start to splutter, add in the chicken pieces in a single layer.

8. Brown the chicken pieces in as many batches as required, always keeping them to a single layer on the pan. When done, remove to a separate bowl to rest.
9. Stir in the onions and garlic into the same pan and turn heat to medium.
10. Stir often/sauté till the onions are light brown in color.
11. Add the ginger, garlic, and tomatoes, stir, and cook till the tomatoes have turned soft and mushy.
12. Reduce the heat and add the roasted spice mixture/powder made earlier as well as the turmeric, red chili powder, salt, and lemon juice and stir.
13. Remove the thick cream portion on top of the coconut milk and keep aside.
14. Add water to the can of coconut milk to fill it to the top, stir to mix with the coconut milk already in the can and add this mixture onto the chicken and bring to a boil.
15. Cover, turn heat to low and simmer for about 30 minutes, stirring every now and again.
16. Stir up the thick coconut cream that was set aside, and add that along with the green chilies to the chicken.
17. Stir a few times and when the coconut cream warms through, turn off the heat.
18. Serve while hot with simple, plain Basmati rice and a vegetable dish of your choice.

Recipe from <https://www.thespruceeats.com/south-indian-style-chicken-curry-1957789>

ROTI

INGREDIENTS

- 2 cups durum wheat flour
- 1/2 teaspoon salt
- 3/4 cup water
- 1 tablespoon vegetable oil

DIRECTIONS

1. In a medium bowl, stir together the flour, salt, water and oil, until the mixture pulls away from the sides. Turn the dough out onto a well floured surface. Knead until smooth and pliable, about 10 minutes.
2. Preheat an uncoiled skillet or tava to medium high heat. Divide dough into 12 equal parts, form into rounds and cover with a damp cloth. Flatten the balls with the palm of your hand, then use a rolling pin to roll out each piece into a 6 to 8 inch diameter round.
3. Cook the roti for 1 minute before turning over, then turn again after another minute. The roti should have some darker brown spots when finished. Best served warm.

Recipe from <https://www.allrecipes.com/recipe/17225/roti-bread-from-india/>

KUIH DADAR

INGREDIENTS

- 5 pandan leaves
- 150 g grated coconut
- 200 g gula melaka (palm sugar)
- 200 g all purpose flour, Sifted
- 100 ml coconut milk
- 1 tsp pandan essence
- 1 egg
- ½ tsp salt
- 300 ml water
- Vegetable oil



DIRECTIONS

1. Make coconut filling
 - a. In a small pot, add 100 ml water and gula melaka. Cook until dissolved before adding 1 knotted pandan leaf and grated coconut. Cook for 3 to 4 minutes until combined and set aside.
2. Make pandan crepe batter
 - a. In a blender, blend 4 pandan leaves with 200 ml water. Using a strainer, strain the pandan juice into a bowl.
 - b. In the same bowl, add in all purpose flour, coconut milk, egg, 1 tsp vegetable oil and ½ tsp salt. Mix until smooth and well combined.
3. Make pandan crepe
 - a. In a crepe pan or non-stick pan, add in ½ tsp oil and remove the excess oil with a paper towel.
 - b. On low heat, pour in sufficient crepe batter evenly on the pan to make a thin layer. Crepe is cooked when the sides starts to crisp and curl in. Carefully remove the cooked crepe with a spatula.
 - c. Repeat until all batter is used.
4. Stuff crepe with filling and roll
 - a. Once cooked, place the crepe on a working surface to cool before adding 1 Tbsp of the coconut filling on the edge closest to you, fold in the sides of the crepe, and take the edge closest to you and roll it over the filling

Recipe from <https://www.asianfoodchannel.com/en/recipes/nyonya-kuih-dadar>

MANGO LASSI

INGREDIENTS

- 1 cup plain yogurt
- ¼ cup water
- ¾ tablespoon sugar
- ¼ cup fresh or canned mango pulp
- ½ teaspoon ground cardamom seeds (plus a little extra for garnish)
- 3 ice cubes

DIRECTIONS

Place all ingredients in a blender and puree until smooth. Add sugar to taste. Garnish with a pinch of ground cardamom seeds. A few extra ice cubes may be added when serving.

Recipe from NYT Cooking, by Elaine Louie