

# Malaysian magic

Cooking fresh, authentic Malaysian food from scratch can be challenging, but with Malay Taste, it is really quite simple

**M**alaysian food is more popular than ever in kitchens across the UK – that's largely thanks to Malaysia Kitchen, a Malaysian Government initiative launched this year. With top chef Rick Stein as ambassador, the campaign has set out to educate and inform Brits about the country's diverse and healthy cuisine.

Inspired but not sure how to try cooking it yourself? Making an authentic Malaysian dish is actually a lot easier than you think with Malay Taste, an all-natural range based on traditional Malaysian family recipes.

Made from fresh and premium ingredients sourced, produced and packed in Malaysia, Malay Taste simplifies Malaysian cuisine with recipes and tips on each jar.

Whether you want to make a curry, a noodle soup or just a delicious dip for cooked prawns, you can enjoy the flavours of real Malaysian food in the comfort of your own home.

Malay Taste is now available from Waitrose, Whole Foods Market and selected independent retailers nationwide, as well as online at [amazon.co.uk](http://amazon.co.uk) and [hardtofindfoods.co.uk](http://hardtofindfoods.co.uk).



## EXPERIENCE MALAY TASTE

Authentic Malay food of the best quality, available for every meal occasion at home

### Laksa curry noodle soup

SERVES 4 • PREP 10 mins • COOK 10 mins  
**Easy**

1 litre/1¾ pints fish or chicken stock, or cold water

185g jar Malay Taste Laksa Paste

100g/4oz raw prawns or boneless chicken, cut into strips

100g/4oz beansprouts, bamboo shoots, mushrooms or other quick cooking vegetables

175ml/6fl oz coconut milk

800g/1lb 12oz dry rice noodles

1 Pour the stock or water into a pan, add the Malay Taste Laksa Paste, stir and bring to the boil.

2 Add the prawns or chicken strips and vegetables to the pan and return the soup to the boil. Turn down the heat and simmer for 2 mins or until the prawns, or the chicken, and vegetables are cooked.

3 Add the coconut milk, stir well and bring to the boil. Cover and simmer on a low heat for a further 2 mins.

4 Meanwhile, prepare the noodles according to pack instructions. Divide the noodles between the bowls and ladle the hot soup over them to serve.

**TIP** Finish off with chopped mint, coriander and some thinly sliced cucumber. To reduce the heat, add more coconut milk.



## MALAY TASTE – THE RANGE

**Laksa Paste** Originating with the Peranakan culture dating back to the 15th century, this paste is used to make the classic noodle soup. Just add coconut milk for sweetness.



**Rendang Curry Paste** This deliciously hot, spicy, sweet and sour paste comes from Western Sumatra. You can use it to make curries of a dried consistency with meat, fish or vegetables.



**Nyonya Kapitan Curry Paste** Nyonya dishes originate from the 16th century when the Chinese first settled in what is now Malaysia. A fusion of Chinese and Malay cooking, this paste is used to make curries.



**Sambal Oelek** A basic paste made by blending chillies, it is used in cooking and as a condiment. Simply spread thinly over steak or fish before grilling, or mix with mayo to make a dip for cooked prawns.

