



HARI RAYA READY WITHIN 30 MINS



BUBUR PULUT HITAM

INGREDIENTS:

- 400g black Glutinous Rice
- 250g Palm Sugar, shaved, also known as Gula Melaka
- 10 cups Water
- 6 Pandan Leaves, knotted

OPTIONAL TOPPINGS:

- 2 cups Coconut Cream
- 1/4 tsp Salt
- 2 Pandan Leaves, knotted

DIRECTIONS:

1. Rinse glutinous rice and soak overnight in a large pot of water.
2. The next morning, drain and add 10 cups of water in the pot with glutinous rice. Bring to boil, add pandan leaves, and reduce heat to a simmer for 30 minutes.
3. Add gula melaka in between and stir until melted, or until rice is soft but still has a chewy texture. Remove from heat.

OPTIONAL:

4. Heat coconut cream with pandan leaves over low heat. Add salt, and stir till coconut milk thickens.
5. Drizzle over prepared glutinous rice, and serve.



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RENDANG PRAWNS

INGREDIENTS:

- 1kg Tiger Prawns, cleaned
- 500ml Coconut Milk
- 110g Toasted Coconut Paste, also known as Kerisik
- Salt and Sugar, to taste
- 1 Turmeric leaf, sliced
- 1 Handful Kaffir lime leaves, torn
- 1 Mak Nonya Ready Made Spice Paste

DIRECTIONS:

1. Combine prawns, spice paste and coconut milk into a pot and simmer for 30 mins or until the broth is almost dry.
2. Lower heat and stir in coconut paste. Season with salt and sugar.
3. Add leaves and stir well before turning off the fire.



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ALMOND CORNFLAKES COOKIES WITH CRANBERRIES

INGREDIENTS:

- 150gm Butter
- 75gm Sugar
- 150gm Flour
- 60gm Cornflakes
- 25gm Almond Strips
- A drop of vanilla extract
- Sprinkle of dried cranberry bits

DIRECTIONS:

1. Mix butter and sugar together, followed by the flour in gradually.
2. Add cornflakes, almond strips and a drop of vanilla essence into mixture.
3. Shape with a spoon, and arrange onto mixture and place the cranberry bits on top.
4. Bake for 15 to 20 minutes at 163°C till golden.