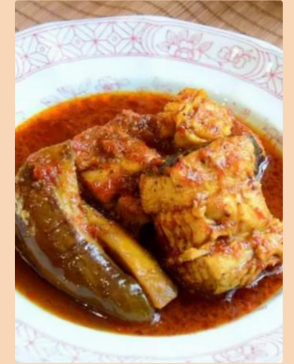


infinite seascape, the village seemed compact and claustrophobic. its houses crowded close together in the one small corner
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Nordini's Recipe Book



Foreword

To Mdm Noraini, cooking symbolised togetherness and love. When she was young, she learnt how to cook from her late father and subsequently, she cooked for him when she grew up. Mdm Noraini often reminisced the fond memories with her late father and the look of satisfaction on his face whenever her late father tasted her food.

Mdm Noraini is keen to share some of her recipes, to spread joy and love. She is keen to have three recipe books, one to pass to her niece, who had asked her how to cook, one recipe book for herself for keepsake and legacy, and the last recipe book to her medical social worker, to share her recipes with everyone.



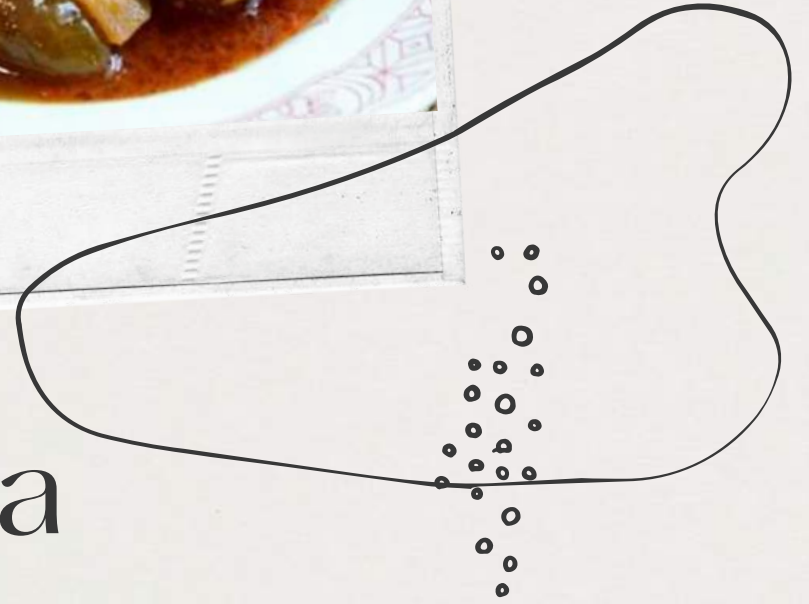
Flower Power

Eating is not just about the food,
but also who you are with.



Ikan Pari & Udang Kuah Lada

**CHILLI STINGRAY & PRAWNS
(SERVES 2)**



INGREDIENTS

- Black Pepper 1 tbsp
- Fennel 1 tbsp
- Cumin 1 tbsp
- Coriander leaves 1 handful
- Tamarind Juice 1/2cup
- Dried chilies 10–20 pieces (adjust as per spice tolerance)
- Ginger 1 finger length
- Garlic 5 cloves
- Pinch of Salt
- Cooking oil
- Stingray 2 pieces
- Prawns — 2 person serving
- Water varies



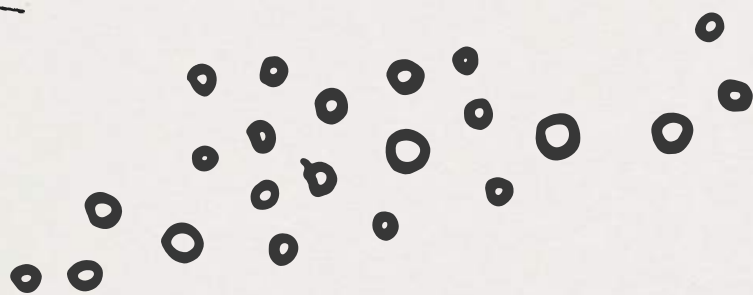


STEPS

1. Boil dried chillies for about 1 minute, remove from water
2. Pound cumin, dried chillies, ginger and garlic
3. Blend in with tamarind juice and coriander leaves
4. Heat up oil in wok
5. Lightly fry blended ingredients until fragrant then add in black pepper
6. Add small amounts of water until sauce is thick and sufficient to cover fish and prawns
7. Add in seafood and cook over medium heat
8. Salt to taste



Herbs





Sambal Okra

YUM! (SERVES 2)

INGREDIENTS

- Okra ½ pound
- Ikan bilis (less than fist amount)
- Small onion 1
- Few ginger slices
- Pinch of sugar
- Red and green chilli (1 stalk each)
- Sambal sauce 2 tbsp
- Garlic 2 cloves



STEPS

- Heat the oil
- Put garlic and onion into the oil
- Add in ikan bilis and ginger slices
- Add in okra when aroma is released
- Stir fry with sugar for short while to maintain crunchy texture







Ikan Masak Hijau

GOODNESS ON A PLATE (SERVES 2)

INGREDIENTS

- Ginger 1 finger
- Garlic 5 cloves
- Red onion 2–3 (large)
- Coriander leaves 1 handful
- Tamarind juice 1 finger length
- Green Chillies 5 pcs
- Tomatoes 2 whole
- Coconut milk (small) ½ pkt
- Lemongrass 2 sticks
- Laksa leaves (Daun Kesum) x 5
- Pinch of Salt
- Tenggiri fish (Mackerel) or Wolf herring (Ikan Parang)



STEPS

- Fry fish, drain and set aside
- Blend ginger, coriander leaves, onion, garlic and chilies
- Heat up oil in wok
- Fry blended ingredients until fragrant then add in tamarind juice
- Add in lemongrass (chopped into ~3–4cm pieces) and laksa leaves and cook until fragrant
- Add in chopped tomatoes and coconut milk and simmer until gently boiling
- Add in salt to taste and fish





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**SAMBAL KANG
KONG (SERVES 2)**

INGREDIENTS

- Kang Kong (about 300g)
- For sambal:
- Red Chilli 4 stalks
- Green Chilli 1–2 stalks
- Garlic 1 clove
- Small onion 1
- Ginger 2 finger





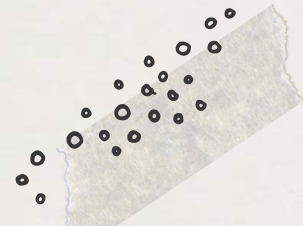
HOMEMADE FAVORITES

Comfort in a bowl!

STEPS

- Blend ingredients for sambal in blender
- Boil kang kong in water for 5 minutes
- Put sambal with kang kong in bowl and stir







MESSAGE

**Mdm Noraini wishes to
share her recipe with
everyone, to spread the
love and share the joy**



...and fell in love with it.
...to rebuild the village as a holiday

HAPPY COOKING!



PHOTO CREDITS

Photos of the dishes in this recipe book were taken from the following websites:

- www.canva.com
- <https://www.tiffinbiru.com/2012/04/ikan-pari-masak-lada-gaya-chef-ismail.html>
- <https://asianfoodnetwork.com/en/recipes/cuisine/malaysian/ikan-salai-masak-lemak--smoked-tilapia-in-coconut-gravy-.html>
- <http://www.elinluv.com/2018/10/ikan-nenas-masak-lemak-chilli-padi.html>
- <http://www.mykitchensnippets.com/2010/05/stir-fry-okra-with-eggs.html>
- <https://big.com.my/blog/b-i-g-aya-recipes-to-try-at-home/>
- <https://noobcook.com/sambal-okra/2/>
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