

# TASTE OF PENANG

We're  
*Penang Chefs*

The Official Magazine of



VOL 01 / SEPTEMBER 2015

For Internal Circulation • Members Only

[www.penangchefs.com](http://www.penangchefs.com)





**PETER CHAN WENG SENG**  
PJK PJM



## MESSAGE FROM THE PRESIDENT OF PENANG CHEFS ASSOCIATION

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Dear Penang Chefs, Associates & Friends,

It's with my greatest privilege and honor to introduce this very first Association newsletter; Taste of Penang (TOP) to you! The editor together with humbly yours truly, myself, the PCA President and Board of Committee would like to share the latest information's and updates on our Association and Industry activities and movements through our TOP bi-monthly newsletters. You are cordially invited to submit any news, information's or updates to us on your convenient. We too accept advertisement column/page in our newsletter which we plan to print and distribute to various organizations e.g. Hotels/Restaurants, Universities/Colleges, and all related industry players in the next few issues.

### HISTORY

Penang Chefs Association is derived from the transformation of Chefs Association of Malaysia, Penang Chapter (earlier known as Penang Hoteliers Chefs Association) with all it's members and executive committees in 12 November 2014. CAM Penang Chapter had done tremendously well and had set a high benchmark over the years. Rest be assure Penang Chefs Association - PCA will continue to carry out the very good work done by CAM Penang Chapter and the board of committee have promised to bring it to a higher level of achievements.

### MOVING FORWARD

With this very first issue, we hope to receive your blessing and continue support. We eagerly awaits you feedback's and suggestion so that we can be better.

Thank you and Happy Reading!!!

Best Culinary Regards.



**JOVAN BEH AIK AUN**



## MESSAGE FROM THE DIRECTOR OF PUBLICATION

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Dear Fellow Chefs and Associates,

Warmest greetings from Penang Chefs Association (PCA), I have just taken up the position as Director of Publication and this is my inaugural issue for the “Taste Of Penang” - TOP to replace our previous publication “Nasi Kandar”, I look forward to your kind support and cooperation to make TOP a proud publication for the Chefs fraternity of Penang.

My apologies for the delay as my sub-committee were trying our best to compile as much information for your reading pleasure. I whole-heartedly like to thank you all for your patient and would like to record with thank and gratitude to my fellow colleagues, members and friends for their trust and support given to me. I will do my very best in my capacity for the Association and you.

Over the past few months we have concluded lots of events and activities. In continuing to upgrade our chefs' proficiency especially for the active members, we have submitted all the required collateral for those who have applied for SKM (Culinary Skill Certification) to Ministry of Human Recourse. Members whom wish to apply and submit their application for the next round can directly forward your application to Pusat Latihan Kemahiran Sri Bayan (Penang Culinary Skill Development Center). Look out for our next busy schedule of events and activities for Q4 which includes International Chefs Day 2015 in October, Food Promotion to Hong Kong in November, Educational Trip and to end the year with a bang with our Annual Dinner for 2015 in December.

I look forward to your support and contributions.

Last but not least, I will like to end off by wishing everyone “Good Health, Happy Working and Cooking”.

Best Culinary Regards.

# EVENTS/ACTIVITIES - SNEAK PREVIEW

March till Mid - June 2015



5 March 2015

Ministry of Tourism & Culture,  
Penang Office -  
Chap Goh Meh Visitation



24 March 2015

PCA Committee @  
IXORA Hotel, Prai



28 - 29 March 2015

Thailand Culinary World Challenge  
2015



5 - 9 April 2015

Food Hotel Indonesia - WACs  
Judges Program & Judging



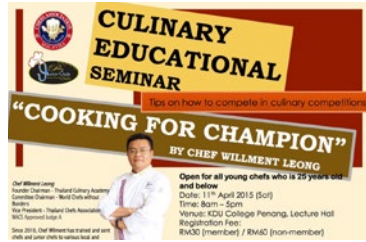
7 April 2015

California Raisins,  
Baking Seminar



10 April 2015

Penang Chefs Association  
Appreciation Night @  
Flamingo by the Beach



11 April 2015

"Cooking for Champion" by  
Willment Leong



14 April 2015

General Committee Meeting @  
Sunway Georgetown Hotel



19 April 2015

Eddie Chong,  
7<sup>th</sup> Patisserie Challenge



23 April 2015

Penang Chefs Challenge 2015  
Meeting @  
Hotel Sentral Penang



25 - 26 April 2015

Sitiawan / Pangkor Island  
Education Tour by PECC



28 April 2015

3<sup>rd</sup> Thailand Culinary World  
Challenge Presentation @  
IXORA Hotel



8 - 10 May 2015

HOFEX - Hong Kong International  
Culinary Challenge 2015



12 May 2015

General Committee Meeting @  
Georgetown City Hotel



2 - 6 June 2015

Judging @ 2<sup>nd</sup> Myanmar Culinary  
Art Competition



8 - 10 June 2015

IKIP Asian Culinary Challenge  
2015 in Pahang Darul Makmur



11 June 2015

RICH Versatie's Seminar



12 June 2015

WWF Sustainable Seafood Business  
Forum @ Jen Hotel



14 June 2015

Pesta Durian Homestay @  
Teluk Bahang



16 June 2015

Double Tree Resort Official  
Announcement

# EVENTS/ACTIVITIES - SNEAK PREVIEW

Mid - June till Mid - September 2015



21 June 2015

Judging @ DISTED College "Taste of Health" Cooking Competition



23 June 2015

General Committee Meeting @ St. Giles Wembley



9 July 2015

General Committee Meeting @ St. Giles Wembley



12 - 19 July 2015

Malaysia Palm Oil Council Promotion @ Chendu & Xian, China



22 - 27 July 2015

Qilian International Food Festival 2015



23 July 2015

Koo Soo Annual Dinner



25 July 2015

Hari Raya Open House of Deputy Chief Minister 1



28 July 2015

Asia Food Festival & BOTC 2016 1st Meeting @ Olive Tree Hotel



6 August 2015

Asia Food Festival 2016, 1 Year Countdown



12 - 13 August 2015

Workshop & Product Training HATCO & CP Solutions



13 August 2015

Chin Stylist Chinese Cuisine with HATCO & CP Solutions



14 August 2015

Mr Marco G. Battistotti Memorial @ E&O Hotel



18 August 2015

General Committee Meeting @ Royale Bintang Penang



19 August 2015

USA Potato Seminar @ St. Giles Wembley



19 August 2015

Penang International Halal Chefs Challenge 2016 - 1st General Meeting



22 August 2015

58th Penang Hoteliers Association Annual Dinner @ Red Rock Hotel



2 - 5 September 2015

AEC Challenge 2015 - Bangkok, Thailand



3 September 2015

Myanmar Flood Disaster Fund Presentation to Myanmar Chefs Association



2015 - 2016

Upcoming Events on 2015 & 2016



19 - 21 August 2016

Asia Food Festival 2016





**The Biennial General Meeting was held at the Ixora Hotel in Prai and followed by an election for the General Committee to serve for the next 2 years.**

## **Penang Chefs Association - General Committee 2015**

- |                                |   |
|--------------------------------|---|
| • Peter Chan Weng Seng PJK PJM | President / Director Culinary Promotion           |
| • Lee Chan Wai PJK PJM         | Deputy President / Director Special Project       |
| • Daniel Tan Chia Yang         | Secretary General                                 |
| • Suresh s/o Velayudhen        | Assistant Secretary General (Appointed)           |
| • Billy Lee Chan Hoong PJM     | Treasurer General                                 |
| • Willy Soon                   | Assistant Treasurer General (Appointed)           |
| • Chuah Lay Yen                | Director of Membership                            |
| • Euzginz Lim Ewe Lee          | Director of Social & Recreation                   |
| • Mohamed Bakri PJM            | Director of Government Affairs                    |
| • Darren Tan Yeok Ping         | Director of Competition                           |
| • Murugan s/o Balakrishnan     | Assistant Director of Special Project             |
| • Beh Aik Aun                  | Director of Publication                           |
| • Khor Ying Jia                | Director of Education & Training                  |
| • Eric Chuah Eng Kok           | PECC - Chairman                                   |
| • Chew Kean Kok                | PECC - Vice Chairman                              |
| • William Tan PJK              | PECC - Hon. Secretary & PCA Communication Manager |
| • Audee Cheah Phee Lee PJK     | BOTC 2016 - Organising Chairman                   |
| • Othman Hussain               | Internal Auditor                                  |
| • Ong Beng Yew                 | Internal Auditor                                  |
| • Lim Cheng Sim                | Bookkeeper  |
| • Thomas See Swee Heng PJK PJM | Observer  |

## **Board of Honorary Advisers**

- |                           |                               |
|---------------------------|-------------------------------|
| • Dato' Tan Gim Soon      | Welfare & Development Matters |
| • Subramaniam Palayah     | Legal Matters                 |
| • Dr. Prasant Subramaniam | Medical Matters               |
| • Bobby Ang Choo Ming     | Human Resources Matters       |

# THAILAND CULINARY WORLD CHALLENGE

28 - 29 MAR 2015





## 3<sup>rd</sup> Thailand Culinary World Challenge

Malaysian Chefs representation by members of the Penang Chefs Association won the overall Champion at the 3rd Thailand Culinary World Challenge 2015 held in Bangkok from 28th till 30th March 2015. The Malaysia/Penang team enticed the grand judges and swept away with:-

- **Overall Champion**, Her Royal Highness Princess Maha Chakri Sirindhorn Trophy
- **Highest Scoring Team for Day One** - Best Country of Origin Cuisine Team Awards (Malaysian Cuisine)
- **VIP Vote of for Day Two** (Thai Cuisine Team)

The Malaysian Team was led by Team Manager Chef Audee Cheah was delighted with the achievement by the team members pairing of Chef Andy Leong (Mandarin Oriental) and Chef Willy Soon from Ixora Hotel Perai.

The competition was a 2-day event, where 10 countries took part, featured Thai and national dishes using ingredients that are only from Thailand.

Malaysia Overall Champion, won also the Best Country of Origin Team Awards, won the VIP Vote of the day, Thai Cuisine Team. 1st Runner up - USA, 2nd Runner up - Cambodia, 3rd Runner up (according to alphabetical order) China, Czech Republic , Hong Kong, Indonesia, Macau, Myanmar, Singapore.



# FOOD HOTEL INDONESIA - WACS JUDGES PROGRAM & JUDGING

A successful workshop in Jakarta that accredited 3 new WACS Level B Judges from Penang Chefs Association  
Congratulations to Chef Andy Oh, Chef Lee Chan Wai and Chef Ong Beng Yew.

5 - 9 APR 2015



## CALIFORNIA RAISINS, BAKING SEMINAR

The workshop started with California Raisins Malaysia/Singapore representative sharing with the audiences the benefits of using California Raisins in baking followed by a demonstration and a tea-break to wrap-up the workshop.

7 APR 2015





# PENANG CHEFS ASSOCIATION APPRECIATION NIGHT @ FLAMINGO BY THE BEACH

A delightful evening of camaraderie with fellow members and advisers in appreciation for their continuous commitment and contribution to the Association. Thanks for the wonderful array of buffet and hospitality by Chef Euzginz Lim Ewe Lee, Executive Chef of Flamingo Hotel by the Beach.

10 APR 2015



# GENERAL MEETING @ SUNWAY GEORGETOWN HOTEL

14 APR 2015

Attentively planning for Quarter 2 activities for the Association and members' benefits.



# “COOKING FOR CHAMPION” BY WILLMENT LEONG

An invigorating Culinary Education Seminar with lots of hands-on advice, tips and most of all the real-world competition guidelines on how to be a “Champion”. Great session by the evergreen Chef Willment Leong who came all the way from Bangkok.

11 APR 2015



# EDDIE CHOONG 7<sup>TH</sup> PATISSERIE CHALLENGE

Heartiest Congratulations to a successful 7<sup>th</sup> Annual Patisserie Challenge for your graduating students.

19 APR 2015



# PENANG CHEFS CHALLENGE 2015 MEETING @ SENTRAL HOTEL PENANG

More Meetings,  
More Challenges !!!

23 APR 2015



# SITIAWAN / PANGKOR ISLAND EDUCATION TOUR BY PECC

Another successful Educational Trip by Penang Elite Chefs Club - PECC. From Mee Sua making to the fame Kampung Koh Chilli Sauce in Sitiawan to the idyllic island of Pangkor, we came, we saw, we ate in the spirit of "Jalan Jalan Cari Makan".

25 - 26 APR 2015



# 3<sup>RD</sup> THAILAND CULINARY WORLD CHALLENGE PRESENTATION @ IXORA HOTEL

In the spirit of "Penang Boleh" the winning team led by Chef Audee Cheah, Chef Andy Leong and Chef Willy Soon was given a rousing dinner celebrate their winning feat. Thank you Ixora Hotel as the perfect host in recreating the "Winning Dishes" for all our guests and members.

28 APR 2015



# HOFEX - HONG KONG INTERNATIONAL CULINARY CHALLENGE 2015

Penang Chefs Association is represented in HOFEX by Chef Peter Chan.

8 - 10 MAY 2015



## GENERAL COMMITTEE MEETING @ GEORGETOWN CITY HOTEL

Putting our heads together and setting sail for greater heights.

12 MAY 2015



## JUDGING @ 2<sup>ND</sup> MYANMAR CULINARY ART COMPETITION

PCA is represented by our WACs B Judges of Chef Lee Chan Wai & Chef Ong Beng Yew.

2 - 6 JUNE 2015



# IKIP ASIAN CULINARY CHALLENGE 2015 PAHANG DARUL MAKMUR

A touch of Royalty with the patronage of  
KDYTM Tengku Puan Pahang

8 - 10 JUNE 2015



## RICH VERSATIE'S SEMINAR

Thank you Lucky Frozen  
for a great experience  
and delightful seminar.

11 JUNE 2015



## WWF SUSTAINABLE SEAFOOD BUSINESS FORUM @ JEN HOTEL

It's always important to understand our sea  
and the seafood that we harvest.

12 JUNE 2015



# PESTA DURIAN HOMESTAY IN TELUK BAHANG

Hail the King of Fruits - The official start to the Durian session in Penang. Familiar with names like *Musang King*, *Hor Lor*, *Red Prawn*?

14 JUNE 2015



# DOUBLE TREE RESORT OFFICIAL ANNOUNCEMENT

Come December 2015, Double Tree by Hilton will open her doors in Batu Ferringhi, Penang.

16 JUNE 2015



# JUDGING @ DISTED COLLEGE "TASTE OF HEALTH" COOKING COMPETITION

21 JUNE 2015

Healthy Cooking Competition for the amateurs @ DISTED School of Hospitality with judges Chef Eric Chuah and Chef Yew SL in action.



# GENERAL COMMITTEE MEETING @ ST. GILES WEMBLEY

Thank You St. Giles Wembley and General Manager Mr Tony Goh for hosting our meetings for June & July 2015.

JUNE - JULY 2015



# MALAYSIA PALM OIL COUNCIL PROMOTION IN CHENGDU & XIAN, CHINA

12 - 19 JULY 2015

PCA was represented by Chef Billy Lee Chan Hoong, Chef Yew SL and Chef Chew Kean Kok in Chengdu and Xian, China in collaboration with the Malaysian Palm Oil Board. The seminar entitled "Health Attributes and Advantages of Palm Oil Applications in Food Products".



# QILIAN INTERNATIONAL FOOD FESTIVAL 2015

22 - 27 JULY 2015

The 3<sup>rd</sup> Qilian International Food Festival held in Qilian County, Qinghai, China from 22<sup>nd</sup> - 27<sup>th</sup> July 2015 was represented by 6 chefs from PCA. Led by Darren Tan, Chuah Lay Yen, Euzginz Lim Ewe Lee, Mohamed Bakri (2<sup>nd</sup> time) and Peter Davies Gomez.



# KOO SOO ANNUAL DINNER

Celebrating the 140<sup>th</sup> Anniversary with Persatuan Restoran & Kedai Teh Koo Soo Kwong Choon Tong Pulau Pinang.

23 JULY 2015



# HARI RAYA OPEN HOUSE OF DEPUTY CHIEF MINISTER 1

An invitation to serve His Excellency, the Governor of Penang and the other VIPs during the Hari Raya Open House by the Deputy Chief Minister 1 of Penang, YB Dato' Haji Mohd. Rashid bin Hasnon.

25 JULY 2015



# ASIA FOOD FESTIVAL & BOTC 2016 1<sup>ST</sup> MEETING @ OLIVE TREE HOTEL

The Board of Directors of Asia Food Festival 2016 inaugural meeting to plan for the 2<sup>nd</sup> Asia Food Festival - AFF 2016.

28 JULY 2015



# ASIA FOOD FESTIVAL 2016 - 1 YEAR COUNTDOWN

6 AUG 2015

A curtain-raiser to PCA one (1) year countdown with our strategic partners and related Government and State agencies for the 2<sup>nd</sup> Edition of Asia Food Festival 2016 incorporating the 16th Edition of the Battle of the Chefs (BOTC) together with various Conferences, Seminars and International Showcases from 18<sup>th</sup>, 19<sup>th</sup> & 20<sup>th</sup> August 2016.



# WORKSHOP & PRODUCT TRAINING HATCO & CP SOLUTIONS

12 - 13 AUG 2015

A Special Workshop & Product Training entitled "Food Service - Cost Cutting Investment" was attended by the Penang Hospitality fraternity and MAH Penang Chapter (Day 1) whereas the day 2 participant comprises the Chefs' Community of Penang. Thanks to CP Solutions (Asia) Co. Ltd and HATCO Corporation for bringing this wonderful event to Penang.



# CHIN'S STYLIST CHINESE CUISINE WITH HATCO & CP SOLUTIONS

A "Thank You Dinner" to round-up a successful workshop in Penang. PCA is looking forward to organizing more workshops and seminars with various partners in the near future.

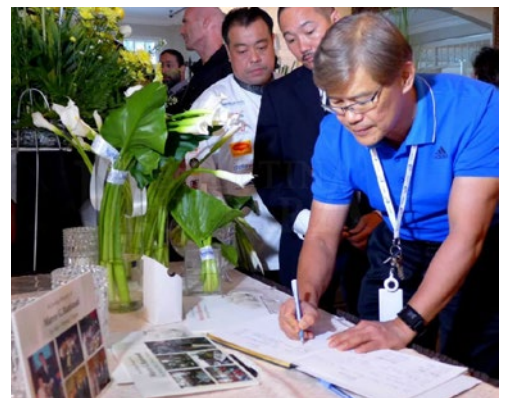
13 AUG 2015



# MR. MARCO G. BATTISTOTTI MEMORIAL @ E&O HOTEL PENANG

No words can describe the sudden demise of PCA staunchest supporter - Hotelier Extraordinaire, Mr. Marco G. Battistotti - "Gone Too Soon". Our condolences to his family. Rest In Peace.

14 AUG 2015



# GENERAL COMMITTEE MEETING @ ROYALE BINTANG PENANG

Half year review and moving forward to achieving our objectives for 2015.

18 AUG 2015



# USA POTATO SEMINAR @ ST. GILES WEMBLEY

Knowing our POTATOES -  
"Why Are US Fries The Preferred CHOICE ?"

19 AUG 2015



# PENANG INTERNATIONAL HALAL CHEFS CHALLENGE 2016 - 1<sup>ST</sup> GENERAL MEETING

6 month countdown to PIHCC from  
29<sup>th</sup> - 31<sup>st</sup> January 2016

19 AUG 2015



# CULINARY TERMINOLOGY



## Confit

Traditionally, to salt, cure, cook and store meat in fat as a means of preservation.

In modern cookery, to slowly cook an ingredient in fat at a low temperature.



## Fumet

A stock made with fish bones, white wine, leeks, onion, garlic, parsley, bay leaves, lemon and peppercorns.



## Microgreens

The tiny shoots of vegetables such as arugula, Swiss chard, mustard, beetroot, etc., picked just after the first leaves have developed.



## Brûlé

The French word for burnt, it refers to either food that's burnt to the point of being inedible, or something caramelized, such as a crème brûlée.



## Truffles

Rare, edible mushrooms that grow underground along the roots of trees, and considered a delicacy because of their intense aroma and flavor.



## French

To trim away the fat and meat at the end of a rib or chop, exposing the bone.



## Reduce

Thickening and intensifying the flavor of a liquid by simmering or boiling.



## Dashi

A stock essential to Japanese cooking made from water, Kombu (dried kelp), and dried and shaved tuna (bonito).



## Quenelle

An elegant, football-shaped scoop created by running a warm spoon over the surface of ice cream, mousse or whipped cream.

## Egg wash

Eggs beaten and mixed with a little water or milk, then brushed over a pastry before baking. The wash gives shine and helps the pastry brown.



## Duxelles

A finely chopped mixture of mushrooms or mushroom stems, onions, shallots and herbs sautéed in butter, and reduced to a paste.

## Coulis

A smooth puree of fruit or vegetables.



## Supreme

To remove the skin, pith, membranes, and seeds of a citrus fruit, and separate its segments.



## Saffron

The most expensive spice in the world by weight. Saffron has a strong earthy, hay-like aroma and slightly bitter taste. Adding a few threads is enough to give flavor - and its deep yellow color - to an entire dish.



## Bouquet Garni

A collection of herbs, gathered and tied into a bundle or sachet in cheesecloth, and used to enhance the flavor of stews, broths, or stocks.



## Tajine

A variety of slow-cooked North African stews made with meat, poultry or seafood, vegetables, fresh/dried fruits, spices, and cooked in the earthenware pot they're named after.



## Julienne

To cut it into small, thin pieces the size of matchsticks.



## Al dente

Used when talking about pasta and vegetables, rice or beans that are cooked, but still firm to the bite.



## Meunière

To coat with flour, sauté in butter, and finished with lemon and parsley.

## Deglaze

Adding liquid such as stock or wine to a hot pan to loosen and dissolve the caramelized bits of yumminess stuck to the bottom.



## Paring Knife

Small knives designed to perform small tasks such as peeling or carving fruits and vegetables.



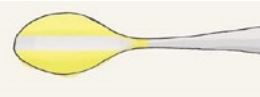
## Truss

To secure poultry with string or skewers, to hold its shape while cooking.



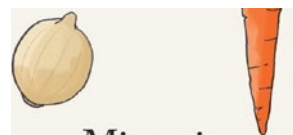
## Mise en place

To gather and arrange all ingredients and tools needed for cooking.



## Nappé

When a sauce is thick enough to coat the back of a spoon, and hold a clean line drawn across with your finger.



## Mirepoix

A diced mixture of onions, carrots, and celery used as a base in making stocks, sauces, and soups.



## Chinois

A strainer with an extremely fine mesh which results in a very smooth texture.



## Saucier

A wide-mouth saucepan with rounded, sloping sides that allow whisks and spatulas to reach the entire surface preventing burning and uneven cooking.



## Gazpacho

A soup made of raw vegetables and served cold, usually with a tomato base, originating in the southern Spanish region of Andalusia.

## Pickling

Preserving food by soaking it in a brine or vinegar.



## Score

To make shallow cuts in the fat of meat or skin of fish to prevent curling during cooking.



# 58<sup>TH</sup> PENANG HOTELIERS ASSOCIATION ANNUAL DINNER @ RED ROCK HOTEL

22 AUG 2015



## AEC CHALLENGE 2015 - BANGKOK, THAILAND

Gold Medals to Team Malaysia represented by Darren Tan and Chuah Lay Yen.  
PENANG LEADS AGAIN !

2 - 5 SEP 2015



## MYANMAR FLOOD DISASTER FUND PRESENTATION TO MYANMAR CHEFS ASSOCIATION

Penang Chefs Association (PCA) and Culinary Art Centre (CAC) in doing our part to help victims of the recent flood in Myanmar. Thank you all for your generosity and contributions.

3 SEP 2015



# UPCOMING EVENTS 2015 - 2016

## EVENT

- Food Hotel Malaysia 2015
- International Chefs Day
- Camfood - Camhotel 2015
- 12<sup>th</sup> India New Delhi Annual Chef Awards 2015
- Penang Food Festival in Hong Kong
- Chinese Cuisine World Championship
- 1<sup>st</sup> Penang Chefs Association Annual Dinner
- Penang International Halal Chefs Challenge
- Penang Chefs Association AGM & Election
- Penang Institute of Higher Learning (IHL) Super Skills Championship
- 16<sup>th</sup> Battle of the Chefs
- 2<sup>nd</sup> Asia Food Festival

## DATE

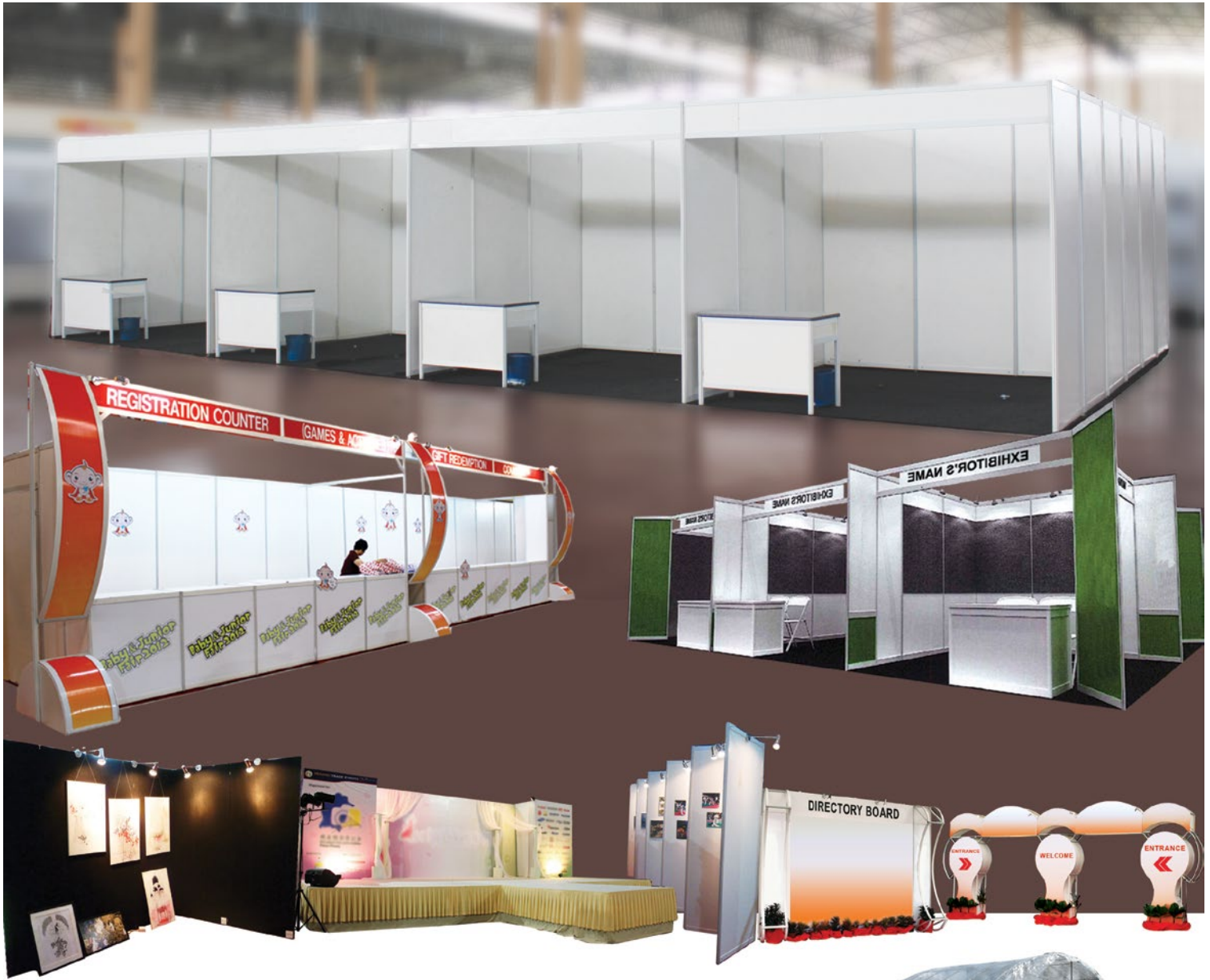
29<sup>th</sup> Sept to 2<sup>nd</sup> Oct  
20<sup>th</sup> Oct 2015  
6<sup>th</sup> to 8<sup>th</sup> Oct  
23<sup>rd</sup> Oct 2015  
1<sup>st</sup> - 15<sup>th</sup> Nov 2015  
18<sup>th</sup> - 20<sup>th</sup> Nov 2015  
8<sup>th</sup> Dec 2015  
29<sup>th</sup> - 31<sup>st</sup> Jan 2016  
22<sup>th</sup> Mar 2016  
  
28<sup>th</sup> & 29<sup>th</sup> May 2016  
18<sup>th</sup>, 19<sup>th</sup> & 20<sup>th</sup> Aug 2016  
19<sup>th</sup>, 20<sup>th</sup> & 21<sup>st</sup> Aug 2016

## SEVENA NETWORKS

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Pulau Tikus, 10350 Penang.**



# CHEF PROFILE

## Name

Tony Tan Cheng Seong

## Position

Executive Sous Chef

## Working Experience

34 Years

## Working Place

Bayview Hotel Georgetown Penang, Malaysia

## Operation

- Manage daily kitchen operation
- Organised & planning menu with 3 outlets restaurant, lounge & banquet

# DEEP FRIED LYCHEE

## Ingredient

Lychee	5 tin
Japanese Baby Octopus (Cut into 2 pieces)	25 nos
Mayonnaise	10 tsp

## Method

- Drain the lychee in paper. Let it dry.
- Then stuffed the lychee with octopus and mayonnaise.
- Deep fried the lychee with batter until it turn golden brown.
- Served with strawberry mayonnaise sauce or chili sauce.

## Batter For Fried Lychee

Flour	150 gram	Hap Leong Flour	50 gram
Tapioca Flour	50 gram	Custard Powder	5 tsp
Baking Powder	5 tsp	Ajinomoto	1/2 tsp
Salt	1/2 tsp	Water	To Adjust

## Method

- Put all ingredient together.
- Mixed well with water like making pancake batter.
- Ready to use.



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Sijil Kemahiran Malaysia  
马来西亚认证技术文凭



19th, 20th, 21th  
August 2016

**PENANG CHEFS ASSOCIATION  
ASIA FOOD FESTIVAL - SECRETARIAT**

c/o Level 20, Office Tower  
Hotel Royal Penang  
No.3, Jalan Larut,  
10050 Penang.

Tel : +604 - 376 9061 / 376 9062  
secretariat@asiafoodfestival.com.my  
www.asiafoodfestival.com.my



18th, 19th, 20th  
August 2016



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