The instant paste maker

Mini COOK BOOK

MS 1500 : 2009
1198-05 / 2012

All MyKuali products are Halal Jakim Certified.

Instant Kapitan Curry Chicken /Meat paste

咖哩甲必丹鸡/肉类即煮酱

Packaging Spec

Number of The Packs In Carton
1 carton / 20 packets

Weight	Expiry
200g	1 Year

Barcode

9 555655 005111

中 辣
MEDIUM SPICY

Serving Suggestion : 4-5 serving

配餐建議 : 4-5 人

Step 1

Step 2

Step 3

Ingredients :
- 200g (1 packet) MyKuali Instant Kapitan Curry Chicken/Meat Paste
- 800gm - 1kg Chicken thighs/whole chicken (In pieces)
- 200ml Water
- Cooking oil for frying chicken

Cooking Instruction

1. Fry chicken in hot oil until half cooked. Drain and set aside on a serving plate.
2. In a clean wok, pour in "MyKuali Instant Kapitan Curry Chicken/Meat Paste" together with fried chicken, stir fry until even using low heat.
3. Pour in water, simmer chicken over medium heat until fully cooked, ready to serve.

Tips
**Optional: Replace chicken with other ingredients such as muttons, beef, prawns, clams, fish slice and etc.
**Optional: Add in cooked potatoes.
**Optional: Add in 70ml of coconut milk/evaporated milk/fresh milk before serving.
**Amount of water is just an estimation, you are required to top up water if the dish is too dry.
**Optional: Add in soya sauce or salt if necessary, according to your taste and preference.

材料：
- 200克(1袋)MyKuali 咖哩甲必丹鸡/肉即煮酱
- 800克-1公斤鸡腿或整只鸡(块状)
- 200毫升水
- 食用油(炸鸡作用)

烹调方法

1. 把鸡块炸至半熟，然后捞起放入盘里，待用。
2. 在净锅里，加入"MyKuali 咖哩甲必丹鸡/肉类即煮酱" 和炸鸡肉块与小火翻炒至均匀。
3. 加入水，然后与中火翻炒至即熟透后，即可享用。

提示：
**随个人喜好，可使用其他材料来代替鸡肉，例如：羊肉，牛肉，虾，蛤，鱼片等。
**随个人喜好，可加入马铃薯（土豆）。
**随个人喜好，可在起锅前加入70毫升椰浆/淡奶/鲜奶。
**水的分量只是预测，如酱料太干，可添加水。
**根据个人口味，可加入酱油或盐（如有需要）。

Instant Satay Chicken Paste
沙爹鸡即煮酱

Packaging Spec

Number of The Packs In Carton
1 carton / 20 packets

Weight	Expiry
200g	1 Year

Barcode

9 555655 005029

中 辣
MEDIUM SPICY

Serving Suggestion : 4-5 serving

配餐建議 ： 4-5 人

Stir Fry Satay Chicken 沙爹鸡

Ingredients :
- 200g (1 packet) MyKuali Instant Satay Chicken Paste
- 800g - 1kg Chicken breast / thighs / whole chicken (In pieces)
- 100ml Water • 30g Grounded peanuts
- Cooking oil for deep frying chicken

Cooking Instruction

1. Deep fry chicken in hot oil till golden brown. Drain and set aside on a serving plate.
2. In a clean wok, pour in "MyKuali Instant Satay Chicken Paste" together with fried chicken, stir fry until even using low heat.
3. Pour in water, continue to stir fry and simmer over medium heat until the sauce is thicken.
4. Add in grounded peanuts, ready to serve.

Tips
**Amount of water is just an estimation, you are required to top up water if the dish is too dry.
**Optional: Add in soya sauce or salt if necessary, according to your taste and preference.
**Optional: Replace chicken with other ingredients such as muttons, beef, prawns, clams and etc.
**Optional: Add in 50ml of coconut milk / evaporated milk / fresh milk before serving.

材料：
- 200克(1袋)MyKuali沙爹鸡即煮酱
- 800克 - 1公斤鸡胸/腿或整只鸡（块状）
- 100毫升水 •30克花生碎
- 食用油(炸鸡作用)

烹调方法

1. 把鸡块炸至金黄，然后捞起放入盘里，待用。
2. 在净锅里，加入"MyKuali沙爹鸡即煮酱" 和鸡肉块，与小火翻炒至均匀。
3. 加入水，然后与中火翻炒至水分将干。 4. 把花生碎加入锅里，即可享用。

提示
**水的分量只是预测，如酱料太干，再添加水。
**根据个人口味，可加入酱油或盐（如有需要）。
**随个人喜好，可以使用其他材料来代替鸡肉，列如：羊肉，牛肉，虾，蛤等。
**随个人喜好，可在起锅前加入 100 毫升 椰浆/淡奶/鲜奶。

Instant Satay Chicken Paste
沙爹鸡即煮酱

Packaging Spec

Number of The Packs In Carton
1 carton / 20 packets

Weight	Expiry
200g	1 Year

Barcode

9 555655 005135

中 辣
MEDIUM SPICY

Serving Suggestion : 4-5 serving

配餐建議 : 4-5 人

Satay Sauce for Dipping 沙爹沾酱

Ingredients:
- 200g (1 packet) MyKuali Instant Satay Chicken Paste
- 100ml Water
- 100ml Coconut milk
- 60g Grounded peanuts

Cooking Instruction

1. Pour in "MyKuali Instant Satay Chicken Paste", water and coconut milk into wok, stir fry until even.
2. When the mixture is heat up, add in grounded peanuts. Ready to serve.

材料：
- 200克(1袋)MyKuali沙爹鸡即煮酱
- 100毫升水
- 100毫升椰酱
- 60克花生碎

烹调方法

1. 将"MyKuali沙爹鸡即煮酱"水和椰酱倒入锅里，搅拌均匀。
2. 当酱料煮沸时，加入花生碎，即可享用。

Satay Fish Slice 沙爹鱼片

Ingredients:
- 200g (1 packet) MyKuali Instant Satay Chicken Paste
- 800g - 1kg Sliced Fish
- 6 tbsp Corn flour
- 100ml Water
- Cooking oil for deep frying sliced fish

Cooking Instruction

1. Coat sliced fish with corn flour. Then deep fry fish in hot oil until golden brown,drain and set aside.
2. In a clean wok, pour in "MyKuali Instant Satay Chicken Paste" and water, stir until it is boiled.
3. Pour in the fried sliced fish, stir fry until even, ready to serve

Tips
** Optional: Add some grounded peanuts on top of dish.
** Optional: Add in soya sauce or salt if necessary, according to your taste and preference.
** Optional: Add in 50ml of coconut milk / evaporated milk / fresh milk before serving.
** Amount of water is just an estimation, you are required to top up water if the dish is too dry.

材料：
- 200克(1袋)MyKuali沙爹鸡即煮酱
- 800克 - 1公斤鱼片
- 6茶匙玉米粉
- 100毫升水
- 食用油(炸鱼片作用)

烹调方法

1.把鱼片沾上玉米粉，炸至金黄色，捞起备用。
2.在净锅里，加入“MyKuali沙爹鸡即煮酱”和水，搅拌至沸。
3.把炸鱼片加入锅里，与酱料一起翻炒至均匀，即可享用。

提示
**随个人喜好，可在起锅前加花生碎。 **根据个人口味，可加入酱油或盐(如有需要)。
**随个人喜好，可在起锅前加入50毫升椰浆/淡奶/鲜奶。
**水的分量只是预测，如酱料太干，再添加水。

Instant Sambal Tumis Seafood Paste

叁拜海鲜即煮酱（叁拜虾）

Packaging Spec

Number of The Packs In Carton
1 carton / 20 packets

Weight	Expiry
200g	1 Year

Barcode

9 555655 005142

中 辣
MEDIUM SPICY

Serving Suggestion : 4-5 serving

配餐建議 ： 4-5 人

Ingredients:
- 200g (1 packet) MyKuali Instant Sambal Tumis Seafood Paste (Sambal Udang)
- 600g Prawns (Peeled)
- 1/2 Cucumber (Remove seeds, cut into pieces)
- 200ml Water

Cooking Instruction

1. Pour in "MyKuali Instant Sambal Tumis Seafood Paste (Sambal Udang)" together with prawns and cucumber into wok, stir fry with low heat.
2. Add in water (Approximately 200ml) and stir fry over medium heat.
3. Ready to serve when ingredients are cooked.

Tips
**Cucumber can be replaced by "buah petai".
**Amount of water is just an estimation, you are required to top up water if the dish is too dry.
**Optional: Add in soya sauce or salt if necessary, according to your taste and preference.

材料：
- 200克(1袋)MyKuali叁拜海鲜既煮酱(叁拜虾)
- 600克虾（去壳）
- 1/2条黄瓜（切块）
- 200毫升水

烹调方法

1. 将"MyKuali叁拜海鲜既煮酱(叁拜虾)"，虾和黄瓜(切块)一起倒入锅里，与小火翻炒。
2. 加入清水(约200毫升)，中火翻炒。
3. 当材料炒熟后，即可享用。

提示：
**随个人喜好，可用臭豆取代黄瓜
**水的分量只是预测，如酱料太干，可添加水。
**根据个人口味，可加入酱油或盐（如有需要）。

Instant *Thai Curry Chicken* Meat Paste

泰式咖哩鸡 / 肉类即煮酱

Packaging Spec

Number of The Packs In Carton
1 carton / 20 packets

Weight	Expiry
200g	1 Year

Barcode

9 555655 005135

中 辣
MEDIUM SPICY

Serving Suggestion : 4-5 serving

配餐建議 : 4-5 人

Ingredients:
- 200g (1 packet) MyKuali Instant Thai Curry Chicken / Meat Paste
- 800g - 1kg Chicken (Cut into pieces)
- 200g Potatoes (Peeled and cut into pieces)
- 300ml Water
- 100ml Coconut milk

Cooking Instruction

1. Boil potato until soft and put a side.
2. Pour in "MyKuali Instant Thai Curry Chicken / Mate Paste" and chicken pieces into wok, then stir fry with low heat.
3. Add in water and cook with medium heat, when chicken is cooked, add in potatoes.
4. Cook for another 3-5 minutes, add in coconut milk, ready to serve when boiled.

Tips
**Amount of water is just an estimation. Please adjust amount of water according to your taste preference, amount of water will directly affect the thickness of the curry.
**Optional: Add in soya sauce or salt if necessary, according to your taste and preference.
**Optional: You can replace chicken with other meats such as beef, duck, mutton and etc.

材料：
- 200克(1袋) MyKuali泰式咖哩鸡/肉类即煮酱
- 800克(1公斤)鸡肉(切块)
- 200克马铃薯(去皮，切块)
- 300毫升水
- 100毫升椰浆

烹调方法

1. 把马铃薯水煮至软，然后捞起，备用。
2. 将“MyKuali泰式咖哩鸡/肉类既煮酱”和鸡块倒入锅里，用小火翻炒均匀。
2. 倒入水，用中火煮至沸，然后加入马铃薯。
3. 当鸡块熟透，加入椰浆，煮沸后即可享用。

提示
**水的分量只是预测。由于水的分量会直接影响咖哩的浓度，请根据个人口味调整水的分量。
**根据个人口味，可加入酱油或盐（如有需要）。
**随个人喜好，可使用其他材料来代替鸡肉，例如牛，鸭，羊等。

Instant *Thai Curry Fish* /Seafood paste

泰式咖哩鱼/海鲜即煮酱

Packaging Spec

Number of The Packs In Carton
1 carton / 20 packets

Weight	Expiry
200g	1 Year

Barcode

9 555655 005128

中 辣
MEDIUM SPICY

Serving Suggestion : 4-5 serving

配餐建議 ： 4-5 人

Ingredients:
- 200g (1 packet) MyKuali Instant Thai Curry Fish / Seafood Paste
- 400ml Water
- 800g - 1kg fish of your choice (Head, Slice, Stingray, Garoupa, Pomfret)
- 6 to 8 Ladies' fingers
- 1 Onion (Sliced) • 1 Tomato (Cut into 4 pieces)

Cooking Instruction

1. Pour "MyKuali Instant Thai Curry Fish / Seafood Paste" and water into wok, stir until even.
2. When the mixture is boiled, add in ladies' fingers, onion and tomato, continue to cook for a while. Then add in fish and simmer over medium heat until fish is cooked.

Tips
**Amount of water is just an estimation. Please adjust amount of water according to your taste preference, amount of water will directly affect the thickness of the curry.
**Optional: Add in soya sauce or salt if necessary, according to your taste and preference.
**Optional: Replace fish with other seafood such as prawns, squids and etc.
**Optional: You can add in 50ml of coconut milk / evaporated milk / fresh milk before serving.

材料：
- 200克(1袋)MyKuali泰式咖哩鱼/海鲜即煮酱
- 400毫升水
- 800克-1公斤鱼(鱼头，鱼肉，魔鬼鱼，石斑，鲳鱼)
- 6-8条羊角豆(切段)
- 1 粒大葱(切丝) • 1 粒番茄(切成四块)

烹调方法

1. 将“MyKuali泰式咖哩鱼/海鲜既煮酱”和水一起倒入锅里，然后搅拌均匀。
2. 当咖哩煮沸时，加入羊角豆，大葱和番茄， 再煮片刻 。然后加入鱼，中火煮至鱼熟后，即可享用。

提示
**水的分量只是预测。由于水的分量会直接影响咖哩的浓度，请根据个人口味调整水的分量。
**根据个人口味，可加入酱油或盐（如有需要）。
**随个人喜好，可使用其他材料来代替鱼，例如：虾，墨鱼等。
**随个人喜好，可在起锅前加入50毫升椰浆/淡奶/鲜奶。

Instant Hainanese Chicken Rice paste

海南鸡饭即煮酱料

Packaging Spec

Number of The Packs In Carton
1 carton / 30 pack

Weight	Expiry
120g	1 Year

Barcode

9 555655 005074

中 辣
MEDIUM SPICY

Serving Suggestion : 4-5 serving

配餐建議 : 4-5 人

Ingredients :
- 120g(1packet) MyKuali Instant Hainanese Chicken Rice Paste
- 375g (2.5 rice cups of rice) Thai fragrance rice
- 450ml (2.5 rice cups of water) Water

Cooking Instruction

1. Mix "MyKuali Instant Hainanese Chicken Rice Paste", Thai fragrance rice and water in a rice cooker.
2. Stir well until all ingredients are even. Put to cook.
3. For best result, stir evenly when rice is cooked. Allow rice to sit in the cooker for 10 minutes before serving.

Preparation of Hainanese Chicken

Ingredients:
- 200ml Light soya sauce
- 3 tbsp Sesame oil
- 1.5 kg Chicken

Cooking Instruction

1. Poach chicken in boiling water under low heat for 20 minutes.
2. Remove chicken and soak in cold water for 10 minutes
3. Chop chicken into pieces, top with light soya sauce and sesame oil. Serve with MyKuali Hainanese Chicken Rice.

材料：
- 120克(1袋)MyKuali海南鸡饭即煮酱
- 375克(2.5杯米)泰国香米
- 450毫升(2.5杯水)水

烹调方法

1. 将“MyKuali海南鸡饭即煮酱”，泰国香米和水倒入饭锅里。
2. 把材料搅拌均匀，然后开始煮饭。
3. 如要味道更佳，饭熟后，打开饭锅将熟饭搅拌均匀，把盖盖上，等十分钟后即可享用。

海南鸡做法

材料：
- 200毫升生抽
- 3茶匙麻油
- 1.5公斤鸡

烹调方法

1. 用沸水将鸡慢火煮20分钟。
2. 将鸡捞起后，浸入冷水泡约十分钟。
3. 将鸡肉切块，淋上生抽及麻油，与鸡饭一起上桌享用。

Instant Hainan Sour & Spicy Steam Fish Paste

海南咖哩酸辣鱼即煮酱

Packaging Spec

Number of The Packs In Carton
1 carton / 20 packets

Weight	Expiry
200g	1 Year

Barcode

9 555655 005012

中 辣
MEDIUM SPICY

Serving Suggestion : 4-5 serving

配餐建議 ： 4-5 人

Hainan Sour & Spicy Steam Fish 海南酸辣蒸鱼

Ingredients :
- 200g (1 packet) MyKuali Instant Hainan Sour & Spicy Steam Fish Paste
- 800g - 1kg Pomfret or any other fresh fish
- 1 Tomato (Cut into 4 pieces)
- 6 - 8 Ladies' fingers
- 50ml Water

Cooking Instruction

1. Wash the fish and place it on a plate that is suitable for steaming.
2. Decorate cut tomatoes and ladies' fingers beside the fish.
3. Mix "MyKuali Hainan Sour & Spicy Steam Fish Paste" with water and pour on top of fish, tomatoes and ladies' fingers.
4. Put the fish to steam for 15-20 minutes.

Tips
**May use other seafood ingredients such as prawns, clams, squids and etc.
**May use other cooking methods such as BBQ and stir fry.

材料：
- 200克(1袋)MyKuali海南咖哩酸辣鱼即煮酱
- 800克 - 1公斤鲳鱼或其他鲜鱼类
- 1粒番茄(切成四片)
- 6 - 8 条羊角豆
- 50毫升水

烹调方法

1. 将以洗净的鱼，番茄和羊角豆放在碟子上。
2. 将水和"MyKuali海南咖哩酸辣鱼即煮酱“倒入碗里，搅拌均匀，然后淋在碟子上的材料。
3. 蒸约15-20分钟，乘热享用。

小贴士：
**随个人喜好，可用其他海鲜类之材料，例如：虾，蛤，墨鱼等
**随个人喜好，可用其他烹调方法，例如：烘烤，翻炒等

Instant

Hainan Sour & Spicy Steam Fish Paste

海南咖哩酸辣鱼即煮酱

Packaging Spec

Number of The Packs In Carton
1 carton / 20 packets

Weight	Expiry
200g	1 Year

Barcode

9 555655 005012

中 辣
MEDIUM SPICY

Serving Suggestion : 3 serving

配餐建議 ： 3人

Penang Asam Laksa 槟城阿叁叻沙

Ingredients:
- 200g (1 packet) MyKuali Instant Hainan Sour & Spicy Steam Fish Paste
- 600ml Water
- 3 person (Approx. 300g) Laksa noodle or rice vermicelli or udon noodle (Blanch)
- 2 -3 whole fishes canned sardine (Chopped)
- 1/2 Cucumber (Sliced)
- 1 Onions (Sliced)
- 1 tsp Laksa leaves (Chopped)
- 3 tsp Shrimp paste (Sweet) - Optional
- Chilli Padi - Optional

Cooking Instruction

1. Boil water, sardine and "MyKuali Hainan Sour & Spicy Steam Fish Paste". (Soup is ready)
2. Arrange cooked noodles, cucumber, onions and laksa leaves into a bowl.
3. Pour gravy into bowl, add in shrimp paste, serve hot.

材料：
- 200克(1袋) MyKuali 海南咖哩酸辣鱼即煮酱
- 600毫升水
- 3人份(约300克)叻沙面条或米粉或乌冬面
- 2 – 3条罐头沙丁鱼(切碎)
- 半条 黄瓜(切丝)
- 1粒 大葱(切丝)
- 1 茶匙叻沙花(切碎)
- 3 茶匙虾膏酱(随个人喜好)
- 小辣椒(随个人喜好)

烹调方法

烹调方法：
1. 将水，沙丁鱼和"MyKuali海南咖哩酸辣鱼即煮酱"煮沸。（叻沙汤以准备好）
2. 把叻沙面条或米粉烫熟，放入碗。加上黄瓜，大葱和叻沙花。
3. 淋上叻沙汤，加入虾膏酱，即可乘热享用。

MyKuali™

The instant paste maker

Mini COOK BOOK

MyKuali Instant Kapitan Curry Chicken/Meat Paste shortlisted as Top 15 Finalists of The Competition For Traditional Malaysian Ready-To-Cook Paste organised by Matrade Malaysia Kitchen.

SKY THOMAS
FOOD INDUSTRIES SDN BHD

No. 1066, Jalan Perindustrian Bukit Minyak 2,
Kawasan Perindustrian Bukit Minyak,
14000 Bukit Mertajam, Penang, Malaysia.
Tel : +604-502 2529
Email : info@skythomasfood.com.my

www.mykuali.com.my | MyKuali

Awards and Certification

SINCHEW BUSINESS AWARD 2014

MS 1500 : 2009
1198-05 / 2012