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## Virtual World Conference Recipe Card #1 Nasi Lemak

*Malaysian coconut milk rice, served with sambal, fried  
crispy anchovies, toasted peanuts and cucumber*

### Nasi Lemak

Coconut milk steamed rice

2 cups of rice

3 pandan leaves

150-180ml coconut milk  
Water

Tamarind pulp

1/2 red onion

1 cup dried anchovies

1 clove garlic

4 shallots

10 dried chillies

1tsp prawn paste

1/4tsp salt

1tbsp sugar

2 hard boiled eggs

3 small sardines

1 small cucumber

Pandan or screwpine leaves are the secret ingredient for this traditional Malaysian staple dish.

1. Rinse the rice and drain; add coconut milk, a pinch of salt, and some water. Add the pandan leaves and cook the rice as normal
2. Rinse the dried anchovies and drain the water. Fry the anchovies until they turn light brown, and put aside
3. Pound the prawn paste together with shallots, garlic, and deseeded dried chillies (adjust heat to taste!). This is your spice paste.
4. Soak the tamarind pulp in water for 15mins, then squeeze constantly to extract the flavour into the water. Drain the pulp and save the juice.
5. Heat some oil in a pan and fry the spice paste until fragrant. Add in the rings of red onion, stir in the anchovies, then the tamarind juice, salt and sugar. Simmer on a low heat until the gravy thickens.
6. Clean the sardines, halve them, and season with salt - deep fry. Cut the cucumber into slices and then quarter into four small pieces. Dish up the steamed coconut rice, and pour on the anchovy mixture, serve with the fried fish, cucumber, and hard-boiled eggs.

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## Virtual World Conference Recipe Card #4

### Popiah: Fresh Spring Rolls

#### Popiah

3/4 cup cooking oil  
20 fresh popiah wrappers  
Fresh lettuce leaves

3 cloves garlic (minced)  
8 oz. shrimp shelled,  
deveined and cut into  
small pieces)  
2 lbs. yambean or jicama,  
grated  
2 oz. french beans, sliced  
4 bean curd (diced into  
small pieces)  
Some store-bought fried  
shallot crisps (optional)  
1 teaspoon salt or to taste  
1/2 teaspoon white pepper  
1 teaspoon sugar  
1 cup water  
1/2 cup sweet sauce (tee  
cheo or hoisin sauce)  
1/4 cup chili sauce  
(sriracha or Lingham Hot  
Sauce)

1. Heat up your wok with 1/4 cup oil, shallow fry the bean curd until lightly browned. Dish out and drain on paper towels.
2. In a deep pot, add in the remaining oil until heated. Transfer the garlic into the deep pot and stir fry until aromatic, add in the prawn and stir fry until slightly cooked.
3. Add in the yambean or jicama, french beans, salt, pepper, sugar and water, stir well. Reduce the heat and simmer until the yambean or jicama turns soft, for about 30 minutes. Taste the filling, add more salt and sugar to taste. Dish out the filling and keep aside to cool. The filling might be slightly watery.
4. Lay a piece of the Popiah wrapper on a flat board. Spread a little sweet sauce or hoisin sauce and a little chili sauce on it. Place a lettuce leaf over the sauces. Spoon 3 tablespoons of filling onto the leaf. Top with the fried bean curd and fried shallot crisps.
5. Fold up the two sides of the wrapper and roll up. If you wish, you can scoop a tablespoon of the filling juice on top of the Popiah. Serve immediately.

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## Virtual World Conference Recipe Card #2

### Char Kuey Teow Penang Fried Flat Noodles

#### Char Kuey Teow

##### Chili Paste:

- 1 oz. seeded dried red chilies, soak in water
- 2 fresh red chilies (seeded)
- 3 small shallots (peeled and sliced)
- 1 tsp oil
- 1 pinch salt

##### Sauce:

- 5 tbsp soy sauce
- 1 1/2 tbsp dark soy sauce
- 1 tbsp sugar
- 1/2 tsp fish sauce
- 1/2 tsp salt
- 2 dashes ground pepper

##### Other Ingredients:

- 3 cloves garlic (chopped)
- 12 shelled prawn
- 1 lb. fresh flat rice noodles
- 1 lb. blood cockles
- 2 Chinese sausages
- 1 bunch fresh bean sprouts
- 4 large eggs
- 1 bunch Chinese chives

1. Grind all the ingredients of the chili paste using a mini food processor until fine. Heat up a wok with 1 teaspoon oil and stir-fry the chili paste until aromatic. Dish out and set aside.
2. Clean the wok thoroughly and heat it over high flame until it starts to smoke. Add 2 tablespoons oil/lard into the wok and add half the portion of chopped garlic into the wok and do a quick stir.
3. Transfer six prawns and half the sausage slices into the wok. Make a few quick stirs with the spatula until the prawns start to change color and you smell the aroma of the Chinese sausage.
4. Add half the bean sprouts into the wok
5. Immediately follow by 8 oz. or half portion of the flat noodles.
6. Add 2 1/2 tbsp of the sauce into the wok and stir vigorously to blend well. Using the spatula, push the noodles to one side, and add a little oil on the empty area and crack an egg on it. Break the egg yolk and stir to blend with the egg white. Flip the noodles and cover the egg, and wait for about 15 seconds.
7. Add about 1/2 tablespoon of chili paste (if you like it spicy, add more) and some cockle clams into the wok.
8. Continue to stir-fry and make sure the egg is cooked through. Add chives, stir, dish out and serve immediately.

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## Roti Canai

3 1/2 cups all purpose flour  
(1 1/4 lb. / 580 g)  
1 1/2 teaspoon kosher salt  
1 tsp granulated sugar  
3/4 cup ghee (room temp)  
1 large egg (beaten)  
3/4 cup whole milk  
1/2 cup water

## Virtual World Conference Recipe Card #3 Roti Canai

1. Combine flour, salt, sugar and 1/4 cup of the ghee in the bowl of a stand mixer. Run on low speed with a dough hook until mixture clumps.
2. Add egg, milk and water. Continue to mix until a smooth, elastic dough is formed. Knead into a smooth, soft, elastic dough, about 8 to 10 minutes. The dough should be a bit sticky, but not wet.
3. Transfer the dough out and cut into eight equal pieces, about 4 oz. each (113 g). Form into smooth balls.
4. Coat each ball with one teaspoon of ghee, slathering them well. Arrange in a single layer on a plate, cover with a damp cloth and allow them to rest at room temperature for at least 6 hours. (The dough can be made a day ahead and kept in the refrigerator.)
5. If the dough was prepared the day ahead, let come to a warm room temperature. So if your kitchen is cold, place the dough in a warm area, or you can even microwave it for 10 second intervals. Warm dough is more elastic and easier to work with.



6. Clean a 12-inch × 12-inch surface, and coat it with a 12-inch circle (30 cm) of ghee (about 2 tablespoons). Coat hands liberally with ghee.
7. Stretch the dough into a sheet; put 1 teaspoon of ghee in the center of the buttered work area.
8. Arrange one dough ball in the center. Press with your buttered palm to flatten dough into a 6-inch disc, less than 1/4 inch thick, slightly thinner around edges.
9. Pull and stretch it from the center outwards. Make sure most of the dough is paper thin by moving around the dough perimeter with your fingertips and thumbs, lifting thicker edges, pulling outwards to thin, and gently pressing against the table to adhere.
10. Systematically, slowly, work your way around the perimeter of the dough circle, pulling outwards to thin the dough. For the first few rounds, pull 3 to 4 inches (about 8 to 10 cm) each time, making it thinner and thinner.
11. As it gets thinner, it will be obvious where the thicker parts of the dough are. Focus on those areas. Keep going until you achieve a paper thin sheet. It should reach about 2 feet in diameter. Use the tips of your fingers to smooth the thicker part paper thin.
12. Using two hands, fold the top quarter of dough over itself, almost reaching the middle of the sheet. Fold top edge over again to meet the top edge. Then repeat with other sides to create a square multi-layered square of dough about 6 to 8 inches (about 16 to 20 cm). Each time you fold, try to capture some air in-between layers.
13. Heat a griddle or large sauté pan over low heat
14. Firmly flatten and spread one disc of dough until it is 7 inches to 8 inches in diameter or (18 to 20 cm). The dough will be elastic, and may pull back a little.
15. Drizzle the griddle with a little ghee. Add one bread to the pan, and cook slowly, turning once, 3 to 4 minutes per side, rotating occasionally to ensure even browning. Cook until each side is deep golden brown.
16. Transfer the breads to a work surface, and then use a clapping motion (careful, it will be hot), slapping the bread together between your hands to separate the layers.
17. Repeat with remaining roti, cooking as many as will fit in the pan at one time. Serve immediately with curry sauce or sugar.