

# Malaysian Street Food Made Simple

Fragrant Chicken Rice Plate with Clear Broth & Golden Wontons...



The streets of Penang represents a multicultural society celebrated by several generations of food vendors who's dishes are a must eat for any world traveller. Travel through your plate to enjoy that Malaysian street food - enjoy the famous Hainanese Chicken and Fragrant Ginger Rice alongside delicious broth and tender greens. Dip crispy golden wontons you've made into penang famous sauces. Sit back and savor the flavors. The techniques taught help you create them easily in your kitchen as part of Chinese, Indian and Nyonya cuisines. It will also make you a better cook, since street food is all about developing a multitude of flavors using local ingredients.

## COOKING CLASS MENU

**Hainanese Chicken and Ginger Rice Plate with Clear Broth, Cucumber, Sweet Soy and Sambal Condiments**

The chicken is tender as if it had been cooking for a long time in a rotisserie. With some traditional accompaniments like chili sauce and a bowl of chicken broth sprinkled with spring onions, everything is set on the table. There is a long silence at the table after every spoonful. Everyone is on a journey and the joy of being able to chicken rice at my home away from home.

**Wok Fried Shanghai Bok Choy, Garlic & Sprouts in Malaysian Sauces**  
learn the art of using the wok to create delicious Asian greens for your week night meals.



**Crispy Golden Wontons with Shrimp and Mushroom served with Penang Honey Sauce**

## DESSERT/WINE & TEA

Christina Arokiasamy ~ Chef's Christina Arokiasamy's Malaysian Kitchen ~  
Travelling Places Through Your Dinner Plate

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

<https://www.facebook.com/malaysiakitchenfortheworldusa/>