

# NOODLES OF MALAYSIA

## PENANG –Asia's best street food cooking class

The island of Penang located at the northeast part of Malaysia, is famed throughout the world for its street food. In Penang the 4<sup>th</sup> generations food vendors wake up before dawn and work tirelessly to popularize dishes such as the *Char Kway Teow* a plate of fresh rice noodle wok fried with soy, beansprouts, chives, eggs and wild prawns providing a sensational experience. The Wanton Egg Noodles with succulent pieces of barbeque pork paired with fresh Asian greens plus mango pineapple salad drenched with tamarind peanut sauce. THESE are sought after dishes.



In this class you will cook and eat the authentic food of Penang. Learn great stir-frying skills, how to utilize Asian pantry sauces to build flavor, how to work with fresh and dry noodles and make that famous BBQ sweet pork and secret sauce.

### MENU

**Fresh Pineapple and Mango Salad with Tamarind Peanut Sauce**

**Char Kway Teow – Fresh Rice Noodles with Wild Prawn, Soy Sauce, Beansprouts and Eggs**

**Barbeque Roasted Pork served with  
Egg Noodles served with Asian Greens and handmade Wantons**

**Tea & Coconut Custard Cake for dessert**

*Chef & Author Christina Arokiasamy's Malaysian Kitchen*

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