

MALAYSIAN NOODLES FOR DINNER

“Learning to use a Wok for Health, To Retain Nutrients and For Flavor”

Saturday, September 16th, 2017

Saturday, September 30th, 2017

Saturday, September 9th, 2017

Saturday, September 2nd, 2017 (class full)

To reserve, please email mfa@malaysiakitchen.us

Just as rice is basic to the Malaysian diet, noodles too are enjoyed with the same gusto. A beautifully seasoned and garnished noodle dish is always impressive whether as a light lunch or for dinner. Most Asians who live abroad know that the memory of a good noodle dish can haunt you for years. Fortunately, this class teaches you wok style noodles cooked in delicious peanut sauce and fresh vegetables such as mustard greens, cabbage and kale. *Mamak Style Mee Goreng Noodles* are quintessential Malaysian street food and has strong influence on the cuisine of Southeast Asia. Also, learn two distinctive techniques of stir-frying: searing and sealing in flavors in the wok. Each dish exudes splendid flavors and aromas we call “the breath of a wok”.



Indian-Malay Mee Goreng

Indian-Malay (Mamak) Style Wok Fried Noodles with Mustard Greens, Cabbage, and Kale tossed in Spicy Peanut Sauce irresistible

Stir-fried Wild Tiger Prawns Sautéed in Spices and Curry Leaves Butter Sauce ... delicious

Kuih Sarang - Vanilla Honeycomb Cake

Known as honeycomb cake, delicious soft moist texture with dark caramel flavors, this cake is a winner!

Tea & Wine

Cooking Class 95.00 per person with dinner/wine

Chef Christina Arokiasamy's Malaysian Kitchen ~

Travelling Places Through Your Dinner Plate

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