## Penang Assam Laksa Paste 15 槟城亚参叻沙世



Talent Cook Penang Assam Laksa Paste is specially dedicated for **chef** and **foodservice industry** user to ease their work. By applying this paste, you can now creatively prepare more delicious meals in shorter time through most effective, convenient and easy way without compromising its original great taste.

Talent Cook 槟城亚参叻沙酱是特别为减轻食品服务业者的工作而准备的。它能更有效,更有创意的在短时间内让您煮出美味的菜色。它可帮您增加顾客的选择,让食谱更丰富,多元化。方便烹调之余,它让您为顾客带出原味的特色佳肴。

With the brand of *TalentCook*, we are proud to produce the Penang Assam Laksa Paste. It prepares you a tangy-sweet-sour-spicy taste which is harmoniously and fantastically blended.

Talent Cook Penang Assam Laksa Paste has maximum flexibility. You can creatively apply the paste to prepare the meal that you desire and adjust the taste to the optimized level you like the most.

Talent Cook Penang Assam Laksa Paste is produced without adding in MSG, preservatives, artificial colouring and flavouring. All ingredients use for process is combination of authentic fresh vegetables and variety of spices. They are low caloric healthy food and hygienically processed. This is to enable the customer to enjoy and march towards healthy lifestyle.

我们很荣幸的可以让TalentCook这个品牌为您带来了槟城亚参 叻沙酱。它把酸甜香辣味溶合为一体,为您调制了色香味俱全的 精致酱料。

Talent Cook 酱料可以灵活的被使用。你可以有创意的把酱料加入所烹调的食品,调制至自己喜欢的味道。

为了让顾客享受美味及迈向健康的生活方式,TalentCook槟城亚参 叻沙酱是没有添加任何的味精,防腐剂,人造色素及香精, 并且以新鲜的材料制成,符合卫生标准。





增加顾客的这样,让食谱更丰富,多元化 Increase your variety of menus

更有效的在同一时间增加产量 Increase your productivity

只须少许的额外工作量 Minimum work load

一致的味道与品质 Consistent quality

方便烹调 Easy to prepare

专省时间 Save time

## **FOOD SERVICES USER**

## Penang Assam Laksa Paste 25

## ▼ Restaurants 餐馆、小食店、火锅店

## ▼ Hotels 酒店

## ▼ Catering 厨业、食堂、大牌档

## Hawker 小贩、经济餐档

# 槟城亚参叻沙 产 LAKSOUP

- 1. Siam Laksa Add in coconut milk and garnish with some kaffir lime leaves as desired.
- 2. Assam Laksa Dong-Fen Add in Dong-Fen, egg and garnish as desired.
- 3. Laksa Instant Noodle Add in instant noodle, egg and garnish as desired.

SOUP TYPE

For 3-4 servings 汤类酱



Soup Preparation



加入 200 g LAKSOUP, 100 g 煮熟的鱼肉 & 800 ml 水。 搅均及煮沸。(1份叻沙酱: 4份水) Add in 200 g LAKSOUP, 100 g flaked cooked fish & 800 ml water.

Stir well and bring to boil (1 part of paste: 4 parts of water). 将亚参叻沙汤倒入已盛装叻沙面的碗里。

加入其他配料。为增添口味, 可加入虾膏。 Pour the laksa soup onto precooked laksa noodles and garnish as desired. Add in prawn paste to enhance and enrich the taste as desired.

### Fish Preparation (either one)

### a. Mackerel Fish 鲭鱼

Steam fish, remove & discard bones, flake the fish meat.

### b. Sardine 沙丁鱼

Wash away the sardine sauce, discard bone & flake the fish meat.

c. Tuna 全枪鱼

Press away the water, flake the fish meat.

Garnishing 其他配料 - Ginger Bud / 姜花

- Onion / 洋葱
- Cucumber / 黄瓜
- Chili / 辣椒
- Lettuce / 生菜

- Mint Leave / 薄荷叶

- Pineapple / 黄梨

Penang Assam Laksa

槟城亚参叻沙

1. 加入 500 g LAKSOUP + 2500 ml 水。 (1 份叻沙酱:5 份水)。搅均。 Add in 500 g LAKSOUP + 2500 ml water.

(1 part of paste: 5 parts of water) Stir well.

2. 加入其他配料,煮沸及享用。

Put in all desired ingredients, bring to boil & serve.





2500 ml Wate

Also suitable for: Seafood Soup - add in seafood

1. 加入 200 g LAKSOUP + 800 ml 水。. (1份叻沙酱:4份水)。搅均及煮沸。 Add in 200 g LAKSOUP + 800 ml water. Stir well & bring to boil. (1 part of paste: 4 parts of water). 2. 加入鱼、黄梨、洋葱及叻沙叶。煮沸备用。

Add in fish, pineapple, onions & some polygonum leaves, bring to boil.



800 ml Water Bring to boil

Spicy Tamarind Soup 酸辣汤

LAKSOUP

**Specifications** 

Packing Size 200 g & 1 kg Shelf Life 9 months at ambient conditions Remarks Once opened, keep in refrigerator

Laksa Soup Base

Steamboat

叻沙火锅

Fish (Mackerel) / 鲭鱼

Polygonum Leaves / 劝沙叶 Pineapple / 黄梨 Onion / 洋葱 Also suitable for:

Dipping for Popiah

Laksa



### **FOOD SERVICES USER**

## LAK-Special

## STEAM @ FRY @ MARINATE TYPE

蒸炒腌类酱







Laksa Fried Bihun

叻沙炒米粉

Laksa Fried Noodle 叻沙炒面





Laksa Baked Fish

叻沙烧鱼

- 1. 先把锅子烧热, 加入油。加入蒜米及切碎的洋葱 Heat wok, add some cooking oil. Stir fry garlic & onion.
- 2. 叻沙意大利面:加入其他配料 (蘑菇、鸡肉、虾)及LAK-SPECIAL拌炒。将搅拌好的食材放在煮熟的意大利面上。 For spaghetti, fry & mix ingredients (e.g. mushroom, chicken, prawn) with LAK-SPECIAL. Serve on top of the cooked spaghetti.
- 3. 叻沙炒米粉/面/饭:加入其他配料 (蔬菜、鸡肉、虾、海鲜) 及LAK-SPECIAL拌炒。加入米粉/面/饭搅拌 For fried bihun/noodle/rice, add in all ingredients (e.g vegetables, chicken, prawn & seafood) & LAK-SPECIAL, fry together. Add in bihun/noodle/rice & fry together.



1. 用适量LAK-SPECIAL 腌海鲜

Marinate seafood eg. prawn, squid

& etc with the LAK-SPECIAL.

Coat the marinated seafood with

corn flour, wheat flour & dip briefly

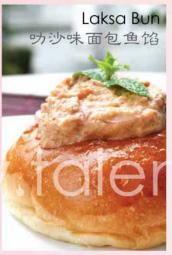
3. 油锅烧至八分热,投入沾上玉 蜀黍粉、面粉&蛋浆的虾,

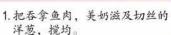
2. 沾上玉蜀黍粉、面粉&蛋浆。

例如:虾、墨鱼等。

into beaten egg.







Add in tuna fish, mayonnaise, some sliced onions & mix well.

- 2. 加入LAK-SPECIAL 搅拌。 Mix well with LAK-SPECIAL.
- 3. 把叻沙味鱼馅放入面包。 Serve bread as filling.





1. 用适量LAK-SPECIAL 腌鱼。 腌约30分钟后,把鱼放进锅 内烧烤。

Marinate fish with some LAK-SPECIAL. Bake / grill the fish after 30 mins.

- 1. 水烧开后将鱼放入蒸笼,三分钟 后取出,将盘中鱼汤倒掉。然后 再放入蒸笼继续蒸至熟。 Steam fish over rapidly boiling water
  - for 3 minutes, take out & discard the fish soup. Steam it till cooked.
- 2. 把LAK-SPECIAL加入适量的水, 加热。
  - Heat up LAK-SPECIAL with some
- 3. 将加热的LAK-SPECIAL淋上蒸熟 的鱼。加入切丝的大葱、黄梨、 薄荷叶、辣椒及叻沙花。 Pour the preheated LAK-SPECIAL onto the cooked fish. Garnish with onions, pineapple, mint leaves, chilli or ginger buds.

炸至酥脆捞出。 Deep fry in clean oil, drain well.



Penang Assam Laksa Paste 槟城亚参叻沙



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