

# Udang Bercili Sunquick

by Prof. Zamzani

Viewer: Puan Zainon Zanariah Ekram

Udang Galah	1 kg
Minyak Masak	4 sudu besar
Ural Dhal	1 sudu kecil
Bawang (dihiris)	1 biji
Serbuk Kunyit	1 sudu kecil
Jintan Putih	1 sudu kecil
Serbuk Cili	1 sudu kecil
Tomato	4 biji
Sunquick Tropika	1 sudu kecil
Garam	secukupnya

## Bahan Kisar

Cili Merah	10 biji
Bawang Putih	5 biji
Daun Ketumbar	50 g



# *Ketam Bercili Tropika , Lemon & Oren Sunquick by Prof. Zamzani*

<i>Ketam Bunga</i>	<i>3 kg</i>
<i>Cili Padi</i>	<i>20 g</i>
<i>Bawang Putih</i>	<i>50 g</i>
<i>Halia</i>	<i>50 g</i>
<i>Sos Tomato</i>	<i>400 g</i>
<i>Sos Cili</i>	<i>400 g</i>
<i>Sunquick Mandarin</i>	<i>3 sudu besar</i>
<i>Cili Merah</i>	<i>40 g</i>
<i>Daun Ketumbar</i>	<i>20 g</i>
<i>Belacan</i>	<i>20 g</i>
<i>Gula</i>	<i>secukup rasa</i>
<i>Garam</i>	<i>secukup rasa</i>
<i>Lada</i>	<i>secukup rasa</i>
<i>Tepung Jagung + Air</i>	<i>30 g</i>
<i>Minyak Masak</i>	<i>1 liter</i>



# Orange Cup Cakes

by Chef Kim Lund

Mentega	125 g
Air	50g
Telur	3 biji
Gula	225 g
Pod Vanilla	½ tangkai
Tepung Gandum	135 g
Tepung Koko	50g
Serbuk Penaiik (Baking Powder)	½ sudu kecil
Sunquick Orange	50 g (5 sudu besar)
Cawan "Muffin"	10 biji
Gula Aising	250 g
Mentega	250 g
Sunquick Orange	30 g (3 sudu besar)
Air	10 g (1 sudu besar)



# *Delí Fruit Punch*

*by Datuk Jalaluddin Hassan*

<i>Sunquick Lemon</i>	<i>230 ml</i>
<i>Sunquick Mango</i>	<i>230 ml</i>
<i>Sunquick Blackcurrant</i>	<i>230 ml</i>
<i>Sunquick Peach &amp; Orange</i>	<i>230 ml</i>
<i>Air "Ginger Ale" (Sejuk)</i>	<i>330 ml</i>
<i>Ketulan Ais</i>	
<i>Hirisan Nipis Buah-buahan Campuran</i>	

