

Nasi Briyani Ayam

by Datuk Ismail Ahmad

Viewer: Puan Radha Rani

Minyak Masak	4 sudu besar
Minyak Sapi (Ghee)	4 sudu besar
Ubi Kentang Kecil (Dihiris & dipotong)	4 biji
Bawang Besar (Dipotong lumat)	2 biji
Ditumbuk bersama	
Bawang Putih	6 ulas
Halia	1 inci
Serbuk Cili	½ sudu besar
Serbuk Lada Hitam	½ sudu besar
Serbuk Kunyit	½ sudu kecil
Serbuk Jintan Putih	1 sudu kecil
Garam	secukup rasa
Tomato (Dihiris and dicincang kecil)	2 biji
Yogurt Biasa	2 sudu besar
Daun Pudina	
Kayu Manis	2 inci
Ayam (Dibuang Kulit, Tulang & Dikiubkan)	1 kg
Sunquick Oren	1 sudu besar
Beras Basmati	3 cawan
Air	4 cawan
Buah Pelaga	6 biji



Udang Masam Manis Sunquick

by Datuk Ismail Ahmad

<i>Udang (Dibersihkan)</i>	<i>500 g</i>
<i>Sos Cili</i>	<i>5 sudu besar</i>
<i>Sos Tomato</i>	<i>5 sudu besar</i>
<i>Sunquick Limau</i>	<i>5 sudu besar</i>
<i>Air</i>	<i>4 sudu besar</i>
<i>Minyak Masak</i>	<i>100 ml</i>
<i>Bawang Besar</i>	<i>2 biji</i>
<i>Bawang Putih</i>	<i>5 biji</i>
<i>Halia</i>	<i>2 cm</i>
<i>Cili Benggala Merah</i>	<i>½ biji</i>
<i>Cili Benggala Kuning</i>	<i>½ biji</i>
<i>Gula, Garam dan Serbuk Lada</i>	<i>secukup rasa</i>



Pink Guava Strawberry Panacotta

by Chef Kim Lund

<i>Krim Segar</i>	<i>500 ml</i>
<i>Gula</i>	<i>100 g</i>
<i>Susu Segar</i>	<i>100 ml</i>

<i>Serbuk Gelatin</i>	<i>5 g</i>
<i>Air</i>	<i>50 ml</i>
<i>Sunquick Pink Guava & Strawberry</i>	<i>40 ml</i>

<i>Serbuk Gelatin</i>	<i>5 g</i>
<i>Air</i>	<i>50 ml</i>

<i>Air</i>	<i>400 ml</i>
<i>Sunquick Pink Guava & Strawberry</i>	<i>150 ml</i>



Sunquick Mango Lassi

by Yasmin Haní

<i>Sunquick Mango</i>	<i>2 sudu besar (20 ml)</i>
<i>Yogurt</i>	<i>230 ml</i>
<i>Gula</i>	<i>1 sudu besar</i>
<i>Ketulan Ice</i>	

