



RECIPE e-BOOK





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With a commitment to excellence, F&N ensures that every recipe is accompanied by the finest quality products, creating memorable dining experiences for cherished moments shared with loved ones. Discover the flavours that have stood the test of time and embark on a gastronomic journey like no other.



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ALOO DUM

🕒 **PREPARATION TIME: 30 MINS** 🍲 **COOKING TIME: 30 MINS** 👤 **SERVING SIZE: 4-5 PAX**

INGREDIENTS

- ½ can **F&N Evaporated Creamer**
- 1 tsp Cumin seed
- 3 tbsp Oil
- 4 nos Potato, peeled, cubed
- 1 cup Water
- 1 tsp Garam Masala powder (optional)
- ¼ cup Cilantro, chopped (optional)
- To taste Salt
- To taste Sugar

CURRY PASTE

- 2 tsp Curry powder
- 2 cloves Garlic
- ½ pc Ginger
- 1 no Onion
- 2 nos Dried red chilli
- 2 tbsp Water

METHOD

1. Heat a pot with oil on medium fire, add in cumin seed until it starts cracking.
2. Next, add in blended curry paste. Cook the curry paste until oil split from the mixture. Then, add in cubed potatoes and coat the potatoes with curry paste.
3. Pour half of **F&N Evaporated Creamer** and water into the pot, mix gently. Once boiled, cover the pot with lid and switch to low heat. Let it simmer for 15-20 minutes or until the potatoes are soft.
4. When the potatoes have softened, pour the rest of **F&N Evaporated Creamer** and chopped cilantro in to the pot.
5. Lastly, season the curry with salt, sugar and Garam Masala powder.
6. Serve Aloo Dum with your favourite dosai or biryani rice.



MAINS





AYAM MASAK MERAH LASAGNA

🕒 PREPARATION TIME: 30 MINS

👨‍🍳 COOKING TIME: 1 HR

👥 SERVING SIZE: 6 PAX

INGREDIENTS A

- 200 g **F&N Evaporated Creamer**
- 1 kg Boneless chicken, cut into cubes
- 2 tbsp Turmeric powder
- ½ tsp Salt

INGREDIENTS B (BLEND INTO PASTE)

- 3 nos Yellow onions
- 5 nos Red onions
- 5 cloves Garlic
- 2 cm Ginger
- 4 tbsp Boh chili

INGREDIENTS C

- 150 g **F&N Evaporated Creamer**
- 2 nos Star anise
- 1 no Cinnamon
- 3 nos Yellow onions (sliced)
- 5 tbsp Chili sauce
- 5 tbsp Tomato sauce
- 100 g Water
- 3 nos Tomatoes, cut into 4
- To taste Salt & sugar
- 1 pack Lasagna sheets
- 1 pack Shredded Mozzarella cheese

METHOD

1. Mix Ingredients A in a bowl and marinate the chicken cubes for at least 3 hours in the chiller. Then lightly deep fry the chicken cubes until golden brown and set aside.
2. Heat up some oil in another pot. Sauté star anise and cinnamon until fragrant then add in sliced onions and continue sauté until soft.
3. Add in Ingredients B, chili sauce and tomato sauce. Sauté until it splits from its oil.
4. Mix the chicken cubes then follow by water and tomatoes. Bring the mixture to boil.
5. Add in **F&N Evaporated Creamer** and cook until the mixture thicken up. Season to taste and set aside.
6. In a casserole dish, lay down a layer of lasagna sheet follow by a layer of Ayam Masak Merah then sprinkle some cheese. Repeat the same thing for 3-4 layers.
7. Bake the lasagna in a preheated oven at 180°C for 25 mins. Serve hot while the cheese is still melting.



AYAM MASAK MERAH PASTA

🕒 PREPARATION TIME: 30 MINS

👨‍🍳 COOKING TIME: 20 MINS

👥 SERVING SIZE: 6 PAX

INGREDIENTS A

- 200 g **F&N Evaporated Creamer**
- 1 kg Boneless chicken (cut into cubes)
- 2 tbsp Turmeric powder
- ½ tsp Salt

INGREDIENTS B (BLEND INTO PASTE)

- 3 nos Yellow onions
- 5 nos Red onions
- 5 cloves Garlic
- 2 cm Ginger
- 4 tbsp Boh chili

INGREDIENTS C

- 150 g **F&N Evaporated Creamer**
- 2 nos Star anise
- 1 no Cinnamon
- 3 nos Yellow onions (sliced)
- 5 tbsp Chili sauce
- 5 tbsp Tomato sauce
- 100 g Water
- 3 nos Tomatoes, cut into 4
- To taste Salt & sugar
- 325 g Spiral pasta, cooked
- 1 stalk Spring onion (finely chopped)

METHOD

1. Mix Ingredients A in a bowl and marinate the chicken cubes for at least 3 hours in the chiller. Then lightly deep fry the chicken cubes until golden brown and set aside.
2. Heat up some oil in another pot. Sauté star anise and cinnamon until fragrant then add in sliced onions and continue sauté until soft.
3. Add in Ingredients B, chili sauce and tomato sauce. Sauté until it splits from oil.
4. Mix the chicken cubes then follow by water and tomatoes. Bring the mixture to boil.
5. Add in **F&N Evaporated Creamer** and cook until the mixture thickens up. Add in the cooked pasta, give it a stir. Season to taste, garnish with chopped spring onion and serve immediately.





BBQ CHICKEN IN SPICY GRAVY

🕒 **PREPARATION TIME: 20 MINS** 🍳 **COOKING TIME: 40 MINS** 👥 **SERVING SIZE: 4 PAX**

INGREDIENTS

- 100 ml **F&N Evaporated Filled Milk**
- 2 Chicken whole leg (remove bone)
- 1 tsp Salt
- ½ tsp Turmeric powder
- 3 tbsp Cooking oil
- A few Thai Sweet Basil Leaves (Garnish)

GROUND INGREDIENTS

- 5 dried Chilies (soaked)
- 2 red Chilies
- 5 Shallots
- 2 cloves Garlic
- 4 candle Nuts, roasted
- 2 tbsp Tamarind juice
- 1 tbsp Palm sugar

METHOD

1. Marinate chicken with salt and turmeric powder. Brush some oil over chicken and grill for 10 minutes on each side and another 5 minutes on each side until chicken is cooked.
2. To cook the sauce, heat 3 tbsp oil and sauté ground ingredients until fragrant; add in tamarind juice and palm sugar. Cook for 1 minute over low fire, then put in **F&N Evaporated Filled Milk**.
3. Once sauce starts to boil turn off fire. Pour sauce over grilled chicken and sprinkle some sweet basil over it.



BEEF RENDANG

🕒 **PREPARATION TIME: 35 MINS** 🍳 **COOKING TIME: 1 H 10 MINS** 👥 **SERVING SIZE: 6 PAX**

INGREDIENTS

- 1 can **F&N Evaporated Filled Milk**
- 5 pcs **Nona Lemang**
- 1 kg Beef Chunk
- 25 g Rendang Mix
- 150 ml Cooking Oil
- 4 tbsp Kerisik
- 2 tsp Tamarind paste, diluted with 2 tbsp of water
- 4 pcs Kaffir lime leaf
- 2 pcs Turmeric leaf, cut thinly strips
- 2 tsp Salt
- 2 tbsp Sugar

SPICES

- 6 nos Red Onion
- 8 cloves Garlic
- 2 inch Turmeric
- 2 inch Ginger
- 2 inch Galangal
- 6 stalks Lemongrass, white part only
- 200 g Boh chili paste
- 4 tbsp Cooking oil

METHOD

1. Blend all the spices into paste.
2. Heat a medium pot with oil, sauté the blended spices until aromatic and splits from oil about 15 minutes. Add in rendang mix and cook for 2 minutes.
3. Add in the beef chunk, cook in low fire for 30 minutes, until the beef is cooked and paste turns dry.
4. Add in kerisik, kaffir lime leaf, turmeric leaf, and tamarind paste. Cook for 2 minutes.
5. Add in **F&N Evaporated Filled Milk**, salt and sugar. Let it cook for another 15 minutes until the sauce thickens and dry.
6. Dish out and garnish with turmeric leaf. Serve beef rendang with **Nona Lemang**.





CHICKEN BAHMIA

🕒 **PREPARATION TIME: 30 MINS** 🍲 **COOKING TIME: 40 MINS** 👥 **SERVING SIZE: 5-6 PAX**

INGREDIENTS

- 1 can **F&N Evaporated Creamer**
- 1 Chicken
- 3 tsp Meat curry powder
- 2 Cloves
- 4 cm Cinnamon stick
- 2 Cardamoms
- 2 Star anise
- 1 small can Tomato puree
- ½ cup Cooking oil
- To taste Salt

GROUND INGREDIENTS

- 3 cloves Garlic
- 3 large Onions
- 2 Shallots
- 1 cm Ginger

METHOD

1. Clean chicken and chop into smaller pieces.
2. Heat oil in pot. Add in cloves, cinnamon stick, cardamoms and star anise. Fry until fragrant. Add ground ingredients and continue frying until browned.
3. Add chicken and mix.
4. Add **F&N Evaporated Creamer**, tomato puree and salt.
5. Simmer until gravy thickens. When chicken is cooked, remove from heat and serve.



CHICKEN CURRY

🕒 **PREPARATION TIME: 20 MINS** 🍲 **COOKING TIME: 40 MINS** 👥 **SERVING SIZE: 4 PAX**

INGREDIENTS

- ½ can **F&N Evaporated Filled Milk**
- 1/2 pcs Whole Chicken, cut into pieces
- 100ml Cooking oil
- 2 tbsp Curry powder
- 1 tbsp Chili powder
- 1 no Curry leaves
- 500ml Water
- 3 nos Potatoes, peeled, cubed
- 1 tsp Salt

WET SPICES

- 3 nos Red onions
- 4 cloves Garlic
- 2 inch Ginger

DRY SPICES

- 1 no Cinnamon stick
- 2 nos Cloves
- 3 nos Cardamom

METHOD

1. Blend the wet spices into paste.
2. Heat a pot with cooking oil, add in dry spices and wet spices. Cook until aromatic.
3. Add in curry, chilli powder and curry leaves. Cook for 2 minutes.
4. Add in potatoes and chicken, mix and cook for 3 minutes.
5. Add in water and season with salt. Cook for 10-15 minutes or until potato is soft.
6. Lastly, add in **F&N Evaporated Filled Milk**, and bring to a boil.
7. Serve immediately.





CHICKEN KAPITAN

🕒 **PREPARATION TIME: 20 MINS** 🍲 **COOKING TIME: 40 MINS** 👥 **SERVING SIZE: 4 PAX**

INGREDIENTS

- 100 ml **F&N Evaporated Creamer**
- 10 nos Dried chilies cut into 2 cm lengths
- 2 nos Candlenuts, roughly chopped
- 1 cm Shrimp paste (belacan)
- 4 tbsp Oil
- 600 g Chicken (Skinned & cut into small pieces)
- 1 tsp Salt
- 2 tsp Sugar
- ½ cup Water
- 3 kaffir Lime leaves, torn
- 1 tbsp Limejuice

SLICED

- 2 nos Large fresh chilies
- 8 nos Shallots
- 3 cloves Garlic
- 2 cm Ginger
- 2 cm Galangal
- 1 cm (5 g) Turmeric
- 2 stalks Lemon grass

METHOD

1. Soak dried chilies in warm water till softened. Drain and blend together with sliced ingredients. Add 100 ml of water and grind finely.
2. Heat pan and cook blended ingredients and chopped candlenuts over low heat until fragrant.
3. Add chicken and cook in the paste for 10 minutes. Add salt, sugar, water and **F&N Evaporated Creamer**. Bring to boil and simmer for 15 – 20 minutes on medium heat until chicken pieces are cooked.
4. Add kaffir lime leaves and lime juice, simmer another 2 minutes and take pan off the heat.



CHICKEN PINEAPPLE & LONGAN CURRY

🕒 **PREPARATION TIME: 20 MINS** 🍲 **COOKING TIME: 15 MINS** 👥 **SERVING SIZE: 4-6 PAX**

INGREDIENTS

- 1 can **F&N Evaporated Filled Milk**
- 1 can **F&N Evaporated Creamer**
- 1 no Boneless chicken breast, sliced
- 1 no Boneless chicken thigh, sliced
- 3 tbsp Cooking oil
- 2 nos Red onions, blended
- 2 nos Garlic, blended
- ½ inch Ginger, blended
- 2 tbsp Chilli paste
- 3 tbsp Chicken curry powder
- ½ no Peeled pineapple, cut into wedges
- 1 can Longan
- 1 tbsp Fish sauce
- 1 strand Coriander leaves

METHOD

1. Marinate the chicken meat with **F&N Evaporated Creamer** and chill for 2 hours, and then strain well.
2. Heat the cooking oil in a pot and sauté the blended ingredients.
3. Put in the chilli paste and chicken curry powder and stir until the oil separates.
4. Pour **F&N Evaporated Filled Milk** into the pot.
5. When it begins to simmer, put in the sliced chicken breast and thigh. Give it a stir.
6. When the chicken is cooked, put in the pineapple and longan juice. Boil for 5 minutes, and then season with fish sauce.
7. Finally, add in the longan fruits and sprinkle with coriander leaves before serving.





CHICKEN RENDANG

🕒 **PREPARATION TIME: 30 MINS** 🍲 **COOKING TIME: 40 MINS** 👥 **SERVING SIZE: 4 PAX**

INGREDIENTS

- 400 ml **F&N Evaporated Creamer**
- 15 Dried Chilies (Snipped into 2cm)
- 4 tbsp Oil
- 200 ml Water
- 600 g Chicken, skinned and cut into small pieces
- 2 tbsp Kerisik (finely ground, toasted coconut)
- 1 Turmeric Leaf (Sliced finely)
- 2 Kaffir Lime Leaves (Torn)
- 1 ½ tsp Salt
- 2 tsp Sugar
- 1 pc Asam keping

SLICED

- 10 Shallots
- 4 cloves Garlic
- 2 cm Ginger
- 2 cm Galangal
- 2 cm Turmeric
- 2 stalks Lemon grass
- 5 Bird chilies

METHOD

1. Soak dried chilies in warm water till softened. Drain and blend together with sliced ingredients. Add 100 ml water and grind finely.
2. Heat oil in a large pan and fry paste on medium heat for 10 minutes. Add **F&N Evaporated Creamer** and water. Bring to the boil and simmer for 5 minutes before adding chicken. Stir occasionally, until chicken is cooked.
3. Add kerisik, turmeric leaves, kaffir lime leaves, seasonings and asam keping. Cook another 10 – 15 minutes on low heat until gravy is thick. Add seasoning to taste.



CHICKEN TIKKA MASALA

🕒 **PREPARATION TIME: 60 MINS** 🍲 **COOKING TIME: 20 MINS** 👥 **SERVING SIZE: 4 PAX**

INGREDIENTS - MARINATION

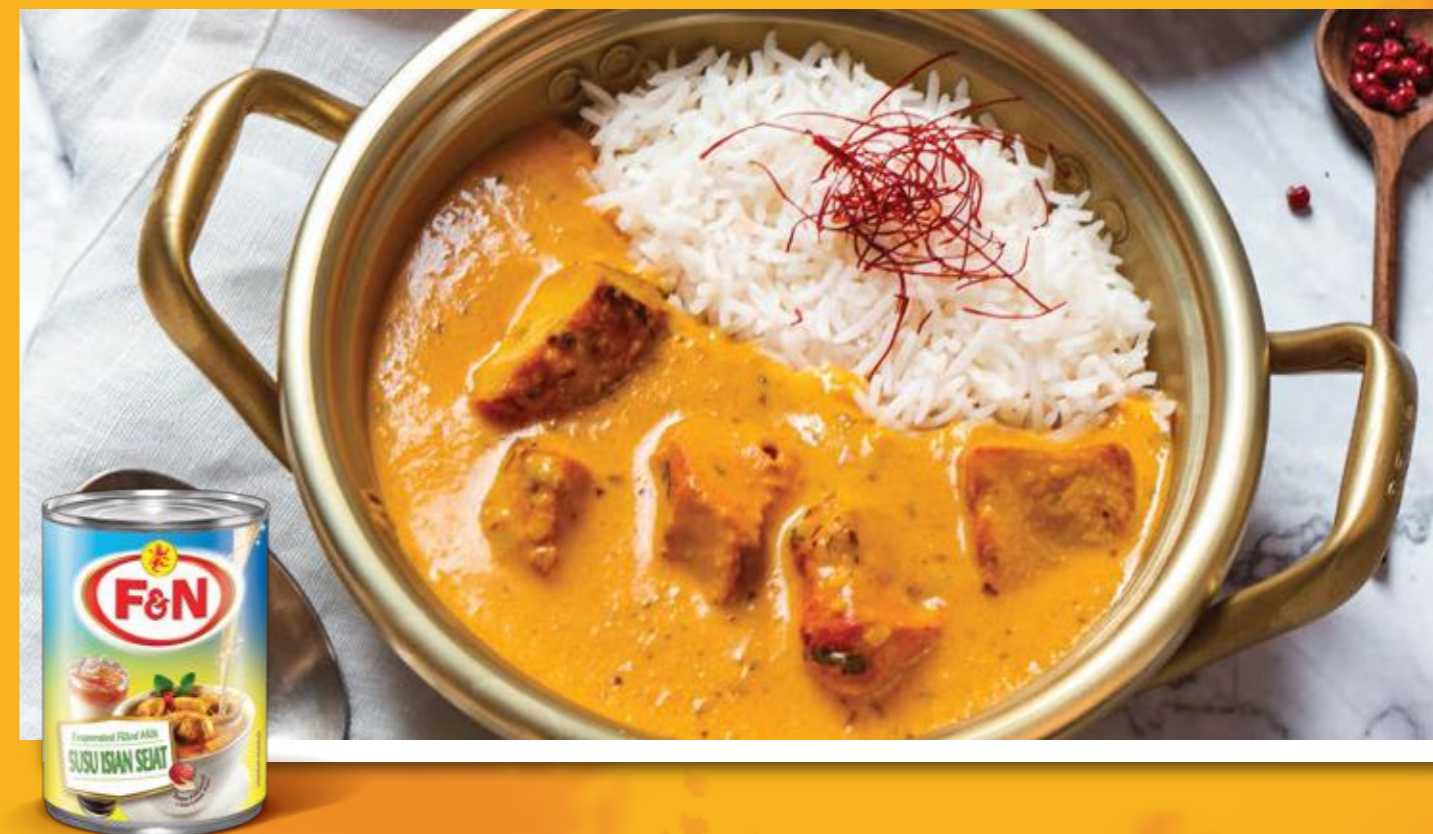
- 1 cup **F&N Evaporated Filled Milk**
- 500 g Chicken meat (breast or thigh, remove skin, debone and cut into cubes)
- 5 tbsp Lemon juice
- 1 tbsp Garam masala spice powder
- 2 tbsp Chili powder
- 2 tsp Coarse black pepper powder
- 2 tsp Cumin powder
- To taste Salt and sugar

SAUCE

- ½ cup **F&N Evaporated Filled Milk**
- 2 cm Fresh ginger (minced)
- 5 clove Garlic (minced)
- 1 no Green chili (minced)
- 1 tbsp Tomato paste
- ¼ cup Chicken stock
- ¼ slices Fresh coriander leaves
- 1 tbsp Ghee

METHOD

1. Combine 1 cup **F&N Evaporated Filled Milk** with lemon juice and stir until thickens. Then add in garam masala spice, chili powder, coarse black pepper powder, cumin powder, salt and sugar.
2. Marinate the chicken with the mixture above for 40 minutes.
3. Grill the marinated chicken in the preheated oven at 190°C for 10 minutes (This step can be done over the hot charcoal or grill pan with a little oil). Make sure the chicken are only half cooked.
4. In another pot, heat the ghee and sauté the minced ginger, garlic, green chili and tomato paste until fragrant.
5. Add in ½ cup **F&N Evaporated Filled Milk** and chicken stock then bring to boil. Add in the half cooked chicken and let it simmer until sauce is thick then remove from heat.
6. Sprinkle with sliced coriander leaves and serve with rice.





CHICKEN VINDALOO

🕒 **PREPARATION TIME: 30 MINS** 🍲 **COOKING TIME: 1 HR** 👥 **SERVING SIZE: 5-6 PAX**

INGREDIENTS

- | | |
|--|---|
| 125 ml F&N Evaporated Creamer | 1 tsp Soft brown sugar |
| 3 Cardamom pods | 100 ml Vegetable oil |
| 2 tsp Cumin seeds | 2 Large yellow onions, peeled and cut into half rings |
| 1 tsp Black peppercorns | 2 cm Ginger (sliced) |
| 1 tsp Whole black mustard seeds | 8 cloves Garlic (sliced) |
| ½ tsp Fenugreek seeds | 1 tbsp Ground coriander |
| 5 tbsp White wine (or cider) vinegar | ½ tsp Ground turmeric |
| 1 ¼ tsp Salt | 700 g Chicken breast (skinned), cut into 4 cm pieces |
| 1 tsp Chili powder | 300 g New potatoes cut into 3cm chunks |
| ½ tsp Ground cinnamon | 100 ml Tomato ketchup |

METHOD

1. Remove the small black seeds from the cardamom pod and discard the tough light coloured "shell". Place cardamom seeds, cumin, peppercorns, black mustard and fenugreek in a small pan and toast over low heat until fragrant and crisp – about 3 minutes. Cool slightly and grind to a fine powder in an electric spice grinder. Transfer to a small bowl and combine with vinegar, salt, chili powder, ground cinnamon and brown sugar.
2. Heat oil in wok over medium heat. Fry onions until dark brown. Drain fried onions on kitchen paper. Cool slightly, place into electric blender with 3 - 4 tablespoons water and whiz to a smooth paste. Stir this into the spice/vinegar mixture. This is the vindaloo paste.
3. Place ginger, garlic and 3 tablespoons of water in an electric blender and whiz finely. Heat 4 tablespoons of the oil that was used to fry the onion and cook ginger/garlic mixture until it begins to turn brown. Stir in the ground coriander and turmeric. After a few seconds, add chicken and potatoes. Cook 10 minutes, stir mixture frequently to prevent burning.
4. Add prepared vindaloo paste, tomato ketchup and **F&N Evaporated Creamer**. Cover saucepan, reduce heat to low and simmer 20 – 30 minutes or until potatoes are tender and sauce is thick.



CREAM OF MUSHROOM SOUP

🕒 **PREPARATION TIME: 20 MINS** 🍲 **COOKING TIME: 30 MINS** 👥 **SERVING SIZE: 6 PAX**

INGREDIENTS

- 1 can **F&N Evaporated Filled Milk**
- 3 tbsp Butter
- 1 no Yellow onion (chopped)
- 2 cloves Garlic, minced
- ½ tsp Dried thyme
- 4 cups Button mushroom (sliced)
- 1 Litre Chicken stock
- ¾ tsp Salt
- ½ tsp Black pepper powder

METHOD

1. In a pot, melt butter over medium heat then sauté onion, garlic and dry thyme until fragrant.
2. Add in button mushroom and cook for 5 minutes. Stir in chicken stock and bring to boil.
3. Add in salt and pepper. Bring to simmer for 10 minutes while stirring it constantly.
4. Remove from heat and blend the mushroom soup until fine in a blender.
5. Swirl in **F&N Evaporated Filled Milk** return to the pot bring it to a boil. Dish out
6. Serve immediately.





CREAMY SEAFOOD TOM YUM

🕒 **PREPARATION TIME: 20 MINS** 🍲 **COOKING TIME: 20 MINS** 👥 **SERVING SIZE: 3 PAX**

INGREDIENTS - SEASONING

- ¼ cup **F&N Evaporated Filled Milk**
- 500 ml Water
- 1 tbsp Sweet Thai chili paste
- 2 tbsp Fish sauce
- 2 tbsp Lime juice

DRY INGREDIENTS

- 15 g Galangal
- 2-3 leaves Kaffir lime leaf
- 20g / 1 stalk Lemon Grass
- 5g / 1 stalk Bird eye chilli
- 5g / 1 stalk Cilantro roots
- 120 g Mushrooms

FRESH INGREDIENTS

- 120 g Prawn

METHOD

1. Bring Water to boil in a medium pot, add in all the dry ingredients listed above.
2. Simmer for 10 minutes.
3. Add in all the seasoning ingredients listed above, bring to a boil and add in prawn and cook for 3 minutes.
4. Lastly, swirl in **F&N Evaporated Filled Milk** and give it a stir.
5. Ready to serve.



CURRY LAKSA NOODLE

🕒 **PREPARATION TIME: 30 MINS** 🍲 **COOKING TIME: 40 MINS** 👥 **SERVING SIZE: 5 PAX**

INGREDIENTS

- 2 cans **F&N Evaporated Filled Milk**
- 600 g Yellow noodles
- 2 pcs Lemongrass, white part only (Smashed)
- 400 ml Water
- 3 tbsp Meat curry powder
- 1 tbsp Coriander powder
- 5 stalks Kesum leaf

SPICES

- 5 nos Red onions
- 2 nos Garlic
- 2 inch Galangal
- 1 inch Fresh turmeric
- 1 inch Ginger
- 8 pcs Dried chili
- 1 tbsp Belacan, toasted
- 2 tbsp Cooking oil

TOPPINGS

- 500 g Chicken, rough chopped
- 300 g Prawns
- 8 pcs Tofu puff
- 4 pcs Eggs, cooked and halved
- 150 g Bean sprout, cooked
- 4 pcs Long bean, rough chopped and cooked

METHOD

1. Blend all the spices into paste.
2. Sauté the spice in a pot with medium fire. Add in meat curry, coriander powder and lemongrass. Cook for 3 minutes.
3. Add in water and chicken. Bring it to a boil, and simmer for 20 minutes. Add in prawns and tofu puff, cook for 5 minutes.
4. Swirl in **F&N Evaporated Filled Milk**, and bring it to a boil.
5. Assemble the curry laksa in a bowl, starting with yellow noodles, cooked chicken, prawns, tofu puff, one egg, bean sprout and long bean.
6. Add the curry laksa soup into the bowl, and serve.





DALCA RAMPAI SELERA

🕒 **PREPARATION TIME: 30 MINS** 🍲 **COOKING TIME: 30 MINS** 👤 **SERVING SIZE: 3-4 PAX**

INGREDIENTS

200 ml	F&N Evaporated Creamer	2 tbsp	Lime juice (combine with creamer to make yogurt)
300 g	Chicken (cubed)	1 piece	Green chilli (sliced)
60 g	Lentils	1 piece	Tomato (cubed)
3 bulbs	Shallots (blended)	½ piece	Carrot (julienne cut)
2 cloves	Garlic (blended)	1 piece	Potato (cubed)
3 cm	Ginger (blended)	150 g	Broccoli (cut into pieces)
2 tbsp	Curry paste	To taste	Salt & Pepper
		Low cholesterol	Cooking oil

METHOD

1. Heat up oil and fry blended ingredients until browned. Add the curry paste and continue stirring. Add the chicken meat and fry until cooked.
2. Add lentils, all the vegetables and continue frying until soft.
3. Add the yogurt (**F&N Evaporated Creamer** + Lime juice) and water if needed. When it starts boiling, add salt and pepper to taste.



EASY ROASTED PUMPKIN SOUP

🕒 **PREPARATION TIME: 20 MINS** 🍲 **COOKING TIME: 45 MINS** 👤 **SERVING SIZE: 6 PAX**

INGREDIENTS

1 can	F&N Evaporated Filled Milk	1 Litre	Water
500 g	Pumpkin, cut into slices	1 no	Bay leaf
2 tbsp	Cooking oil	½ tsp	Cayenne powder
1 tbsp	Butter	½ tsp	Dried thyme
1 no	Yellow onion, chopped	¼ tsp	Salt
2 cloves	Garlic	1 tsp	Sugar
3 tbsp	Chicken stock powder	½ tsp	Black pepper powder

METHOD

1. Pre-heat the oven 200C, coat the pumpkin with cooking oil. Roast the pumpkin for 20-35 minutes, depending on thickness. Insert the fork to check the doneness, once easily pierced, removed from oven, and set aside.
2. In a pot with medium heat, add in butter and sauté yellow onion, garlic until aromatic. Add in water, roasted pumpkin, chicken stock powder, bay leaf, cayenne powder, black pepper, salt and sugar. Bring it to a boil, and let it simmer for 5 minutes.
3. Remove the bay leaf and blend the soup in a blender until smooth.
4. Add back into the pot, add in **F&N Evaporated Filled Milk** and thyme, bring it to boil and ready to serve.





FESTIVE HONEY CHICKEN

🕒 **PREPARATION TIME: 45 MINS** 🍲 **COOKING TIME: 30 MINS** 👥 **SERVING SIZE: 6 PAX**

INGREDIENTS

120 ml **F&N Evaporated Creamer**
 1 Chicken (cut into 10 pieces)
 2 cubes Chicken stock
 60 ml Cooking oil
 A little Salt and Turmeric powder
 To taste Sugar and salt

GRAVY

3 tbsp Tomato puree
 3 tsp Honey
 3 tsp Chilli paste
 3 tsp Chilli sauce
 3 tsp Oyster sauce

GROUND FINELY

1 large Onion
 10 Shallots
 1 cm Fresh turmeric
 3 cm Ginger
 5 cloves Garlic

GARNISHING

Finely sliced spring onions, grated carrots and parsley sprigs.

METHOD

1. Rub salt and turmeric powder into chicken. Leave to marinate for 30 minutes.
2. Heat a little oil and fry chicken pieces until slightly crispy.
3. In another wok, heat 60ml of oil and sauté ground ingredients until fragrant.
4. Add in combined gravy ingredients and stir until everything is cooked through and aromatic.
5. Pour in **F&N Evaporated Creamer** and bring to a boil. Then add chicken, followed by sugar and salt.
6. Continue stirring until evenly mixed. Remove from heat and serve.



FISH CURRY

🕒 **PREPARATION TIME: 20 MINS** 🍲 **COOKING TIME: 30 MINS** 👥 **SERVING SIZE: 4 PAX**

INGREDIENTS

½ can **F&N Evaporated Filled Milk**
 4 pcs Mackerel steaks
 6 pcs Ladies fingers
 3 pcs Tomato, quarters
 6 tbsps Cooking oil

SPICES

1 pc Red onions, sliced
 5 cloves Garlic, chopped
 1 inch Ginger, sliced
 1 tsp Mixed fenugreek spice

PASTE (MIX INTO A SLURRY)

60 g Fish curry powder
 30 g Chili powder
 2 pcs Tamarind slice
 2 pcs Curry leaves
 1.5 tsp Salt
 1 tsp Sugar
 600 ml Water

METHOD

1. Heat a pot with medium fire, add in cooking oil and spices, stir fried until fragrant. Add in the paste, cook for 3 minutes.
2. Add in mackerel, ladies fingers and tomatoes. Simmer for 5 minutes.
3. Add in **F&N Evaporated Filled Milk** and bring it to a boil.
4. Ready to serve.





FISH HEAD MEE HOON SOUP

🕒 **PREPARATION TIME: 10 MINS** 🍲 **COOKING TIME: 30 MINS** 👥 **SERVING SIZE: 5 PAX**

INGREDIENTS

- 150 g **F&N Evaporated Filled Milk**
- 1 g White pepper powder
- 10 g Sugar
- 15 g Salt
- 5 portions Rice vermicelli, cooked
- 1 tbsp / serving Spring onion, chopped
- 1 tsp / serving Fried shallot

FRIED FISH FILLET

- 300 g Fish fillet
- 100 g Tapioca flour
- To taste Salt & white pepper powder

SOUP

- 2 nos Ikan bilis stock cubes
- 2 Litre Water
- 140 g Tomatoes, cut into 4 or 6
- 60 g Pickled mustard, sliced
- 20 g Ginger, sliced
- 10 g Pickled plum, lightly mashed

METHOD

1. To prepare fried fish, season the fish fillet with salt and pepper. Coat the fillet with tapioca flour and fry until golden brown. Set aside.
2. To prepare the soup, bring the water to boil. Add in all the ingredients and simmer for 15 minutes.
3. Add in pepper, salt and sugar.
4. Remove from heat and swirl in **F&N Evaporated Filled Milk**.
5. To serve, place rice vermicelli, soup and fried fish in a bowl. Top with some spring onion and fried shallot.



GADO GADO

🕒 **PREPARATION TIME: 30 MINS** 🍲 **COOKING TIME: 30 MINS** 👥 **SERVING SIZE: 5 PAX**

INGREDIENTS

- 1 can **F&N Evaporated Creamer**
- 100 g Peanuts, blend coarsely
- 2 pcs Kaffir lime leaves
- 500 ml Water
- 120 g Gula Melaka
- 2 tbsp Sweet soy sauce
- 1 tsp Asam paste
- 2 tsp Salt
- 4 tbsp Oil

SPICES

- 4 pcs Red Chili
- 6 cloves Garlic
- ¼ tsp Shrimp paste, toasted

CONDIMENT

- 4 pcs **Nona Ketupat** (cut cube)
- 100 g Tempeh, sliced and fried
- 2 pcs Hard Tofu, fried and cut into cube
- 100 g Kangkung, blanched
- 30 g Tauge, blanched
- ½ pcs Cabbage, blanched
- ½ pcs Cucumber, cut cube
- Prawn cracker

METHOD

1. Blend the spices, heat the oil in a medium pot. Sauté the spices until fragrant.
2. Add in peanuts and kaffir lime leaves. Give it a quick sauté.
3. Then add in water, **F&N Evaporated Creamer**, gula melaka, sweet soy sauce, asam paste and salt. Bring it to boil and let it simmer for 30 mins.
4. Remove from heat, set it aside.
5. Evenly distribute **Nona Ketupat**, and other condiments into plates, drizzle the sauce generously onto the condiments. Lastly, garnish a handful of prawn cracker.





GULAI DAGING UTARA

🕒 **PREPARATION TIME: 2 HR**

👨‍🍳 **COOKING TIME: 1 HR 30MINS**

👥 **SERVING SIZE: 5 PAX**

INGREDIENTS

- ½ can **F&N Evaporated Filled Milk**
- 1.5 L Water
- 1 kg Beef
- 2 tbsp Ghee
- 4 tbsp Cooking oil
- 2 tbsp Kerisik
- 1 no Potato, rough chop
- 250 g Bamboo shoot, sliced
- 50 g Gula Melaka
- To taste Salt

SPICE PASTE (TO BLEND)

- 1 no Red onion
- 12 nos Garlic
- 4 inches Ginger
- 3 tbsp Boh chili

AROMATICS SPICE

- 4 stalks Curry leaves
- 2 sticks Cinnamon stick
- 3 nos Star anise
- 4 nos Cardamon
- 1 tsp Black pepper

SPICE POWDER MIX

- 25 g/ 2.5 tbsp Beef or chicken curry powder
- 20 g / 2 tbsp Chili powder
- 5 g/ 1 tsp Fennel seed powder
- 5 g/ 1tsp Cumin powder
- 5 g/ tsp Coriander seed powder

METHOD

1. Boil the beef together with water in a pot, lower down the heat to simmer and let it cook for 1 hour 30 minutes. Strain the beef, reserve the beef stock. Set aside.
2. Heat up a wok, add in ghee and oil. Sauté the aromatic spices and then add in the spice blend, sauté until the paste split from oil. Add in spice powder mix, sauté for 2 minutes.
3. Add in potato, bamboo shoot, strained beef and the beef stock. Let it cook for 3 minutes and season with kerisik, gula melaka, and salt.
4. Lastly add in **F&N Evaporated Filled Milk**, cook it for 3-5 minutes until the sauce slightly thickens.
5. Dish out, garnish with sliced green chilli. Serve immediately.



GULAI KETAM NENAS

🕒 **PREPARATION TIME: 15 MINS**

👨‍🍳 **COOKING TIME: 20 MINS**

👥 **SERVING SIZE: 6 PAX**

INGREDIENTS

- 1 can **F&N Evaporated Filled Milk**
- 3 nos Flower crab
- 250 g Pineapple
- 2 stalks Lemongrass (pounded)
- 1 sheet Turmeric leaves (knotted)
- 2 pcs Tamarind slice
- 300 g Water
- 2 ½ tsp Salt

TO BLEND

- 7 nos Shallot
- 2 cloves Garlic
- 2 pcs Red chili
- 5 pcs Bird eye chili
- 1 ½ inches Fresh turmeric
- 50 g Pineapple

METHOD

1. Insert all ingredients except for salt, sugar, and **F&N Evaporated Filled Milk** in a pot.
2. Bring to boil, lower down the heat and simmer until the crab is cooked.
3. Season with salt. Stir in **F&N Evaporated Filled Milk**, bring to boil.
4. Ready to serve.





GULAI MASAK LEMAK CILI API

🕒 **PREPARATION TIME: 40 MINS** 🍲 **COOKING TIME: 30 MINS** 👥 **SERVING SIZE: 6 PAX**

INGREDIENTS

- 250 g **F&N Evaporated Filled Milk**
- 8 pcs Bird eye chili (pounded)
- 1 inch Fresh turmeric (sliced)
- 2 stalks Lemongrass (pounded)
- 1 pc Tamarind slice
- 500 ml Water
- 2 nos Potato (cubed)
- 1 ½ tsp Salt
- 1 pc Turmeric leaf (knotted)

CHICKEN MARINATION

- 1 kg Chicken (cut into pieces)
- 1 tsp Salt
- 1 tbsp Turmeric powder

METHOD

1. Marinate chicken with salt and turmeric for 30 minutes.
2. Combine all the ingredients except for chicken, salt, turmeric leaf and **F&N Evaporated Filled Milk** in a pot.
3. Bring to boil, add in the chicken. Simmer for 20 minutes or until the chicken is cooked. Season with salt.
4. Add in turmeric leaf and **F&N Evaporated Filled Milk**, bring to boil.
5. Once it comes to a boil, turn off the heat. Ready to serve.



GULAI PAKIS PETAI

🕒 **PREPARATION TIME: 20 MINS** 🍲 **COOKING TIME: 15 MINS** 👥 **SERVING SIZE: 6 PAX**

INGREDIENTS

- 200 ml **F&N Evaporated Filled milk**
- 150 g Pucuk paku (tender shoots only)
- 200 g Prawns, shelled
- 20 Petai
- 1 tsp Salt
- 1 tsp Sugar
- 1 tsp Ikan bilis seasoning
- 3 tbsp Lime juice
- 100 ml Water

GROUND INGREDIENTS

- 10 Dried chilies, soaked till soft
- 10 Shallots
- ½ Thumbsize Turmeric
- ½ Thumbsize Shrimp paste

METHOD

1. Sauté ground ingredients with 3 tbsp oil until fragrant, then add in prawns and stir fry till cooked.
2. Add in water and **F&N Evaporated Filled Milk**. Once it starts to simmer, put in petai and pucuk paku.
3. Cook until pucuk paku is tender, add in seasoning and turn off fire.





GULAI TEMPOYAK IKAN PATIN

🕒 **PREPARATION TIME: 15 MINS** 🍲 **COOKING TIME: 15 MINS** 👥 **SERVING SIZE: 4 PAX**

INGREDIENTS

- 200 g **F&N Evaporated Filled Milk**
- 1 kg Patin fish (cut into steaks)
- 6 tbsp Tempoyak
- 2 stalks Laksa leaves (daun kesum)
- 1 stalk Ginger flower (bunga kantan), cut into quarter
- 1 pc Tamarind slice
- 1 ½ tsp Salt
- 3 tsp Sugar
- 600 ml Water

TO BLEND

- 5 pcs Red chili
- 5 pcs Bird eye chili
- 2 inches Fresh turmeric

METHOD

1. Add the blended ingredients and water in a pot, bring to boil.
2. Add in the remaining ingredients except for salt, sugar, and **F&N Evaporated Filled Milk**.
3. Simmer for 15 minutes. Season with salt and sugar.
4. Lastly, stir in **F&N Evaporated Filled Milk**. Bring it to a boil, remove from heat and ready to serve.



HEARTY CHICKEN POTATO SOUP

🕒 **PREPARATION TIME: 30 MINS** 🍲 **COOKING TIME: 30 MINS** 👥 **SERVING SIZE: 6 PAX**

INGREDIENTS

- | | |
|---|---------------------------|
| 1 can F&N Evaporated Filled Milk | 1 pc Carrot, chopped |
| 3 tbsp Butter | 2 pcs Bay leaves |
| 1 no Yellow onion, chopped | 1 cup Chicken, shredded |
| 2 cloves Garlic, minced | 1 Litre Chicken stock |
| ½ tsp Mixed herbs | ¾ tsp Salt |
| 1.5 tbsp Flour | ½ tsp Black pepper powder |
| 1 stalk Celery, cubed | |
| 1 pc Potato, cubed | |

METHOD

1. In a pot, melt butter over medium heat then sauté onion, celery, garlic, and mixed herbs until fragrant.
2. Add in potato, carrot, bay leaves, and chicken stock. Bring it to a boil.
3. Add in salt and pepper. Simmer for 10 minutes while stirring it constantly or until potato is soft.
4. Swirl in **F&N Evaporated Filled Milk** and bring it to a boil.
5. Serve immediately.





HOR MOK PIZZA

🕒 **PREPARATION TIME: 20 MINS** 🍲 **COOKING TIME: 30 MINS** 👥 **SERVING SIZE: 4-6 PAX**

INGREDIENTS

½ can F&N Evaporated Filled Milk	1 tbsp Chilli paste	4 nos Red chillies, sliced finely
2 nos Medium-sized white meat fish, cut into cubes	1 tsp Ground coriander	½ cup Thai basil leaves, whole
1 no Medium-sized onion	1 tsp Ground cumin	1 pc Banana leaf
3 cloves Garlic	3 nos Eggs	6 pcs Kadok leaves
1 inch Turmeric root	1 tbsp Rice flour	4 nos Instant naan bread
1 inch Ginger	½ tbsp Palm sugar	2 cups Grated mozzarella cheese
2 stalks Lemongrass	1 tbsp Fish sauce	4 nos Bird's eye chillies, sliced finely
¼ inch Fresh galangal	6 pcs Kaffir lime leaves, sliced thinly	
	½ cup Thai basil leaves, sliced thinly	

METHOD

- Place half of the cut fish into a blender, together with the onion, garlic, turmeric root, ginger, lemongrass, galangal, chilli paste, ground coriander, ground cumin, eggs, rice flour, **F&N Evaporated Filled Milk**, palm sugar & fish sauce. Blend until a paste is formed.
- Put the other half of the fish cubes into a mixing bowl.
- Sprinkle the sliced kaffir lime leaves, basil leaves & red chillies over the fish cubes.
- Pour the blended fish custard over the fish cubes and toss everything together.
- Line a layer of banana leaf onto 2 heat resistant dishes, and lay kadok leaves over it.
- Pour the ingredients from the bowl into the 2 lined dishes evenly.
- Steam for 15 minutes until the fish is cooked through & puffs up. Remove from steamer.
- Place the naan bread on a baking tray.
- Scoop up 2 heaped tbsp of the cooked Hor Mok and spread it evenly over the top of the naan bread.
- Sprinkle the grated mozzarella cheese over the naan bread. Then put little scoops of Hor Mok over the grated cheese.
- In an oven preheated at 190°C, bake the pizza for 8-10 minutes, until the cheese melt.
- Remove the pizza from the oven. Sprinkle the bird's eye chillies and whole Thai Basil leaves over the pizza.
- Serve hot.



HOT & SPICY KAMPUNG CHICKEN

🕒 **PREPARATION TIME: 20 MINS** 🍲 **COOKING TIME: 30 MINS** 👥 **SERVING SIZE: 6 PAX**

INGREDIENTS

½ can F&N Evaporated Creamer	3 cloves Garlic
1 Kampung chicken	3 large Onions
100 ml Cooking oil	3 Shallots
5 tsp Chilli sauce	10 Dried chillies
2 tsp Tomato sauce	To taste Salt
250 ml Water	
2 pcs Tamarind peels	

METHOD

- Cut and clean chicken. Cook with **F&N Evaporated Creamer**, tamarind peels and water until gravy is thick and dry.
- In another wok, heat oil and sauté ground ingredients until fragrant and oil separates.
- Add in chilli and tomato sauce and mix well. Then add in chicken and mix until chicken is evenly coated. Bring to a boil. Add salt.
- When chicken is cooked, dish out and serve.





KARI SOTONG SUMBAT MEWAH

🕒 **PREPARATION TIME: 15 MINS** 🍳 **COOKING TIME: 30 MINS** 👥 **SERVING SIZE: 5-6 PAX**

INGREDIENTS - CURRY

- ¾ can **F&N Evaporated Filled Milk**
- 3 nos Red Onion (blended)
- 1 nos Garlic (blended)
- 1 stalk Lemon Grass (blended)
- 2 cm Ginger (blended)
- 2 cm Galangal (blended)
- 3 tbsp Chilli Paste (blended)
- 12 pcs Stuffed squid
- 6 tbsp Fish Curry Powder (A)
- 2 tsp Juice Asam Jawa (A)
- 2 nos Potato (A)
- 1 nos Onion Slice (A)
- 300 ml Water
- ½ cup Cooking Oil

STUFFED SQUID

- 12 pcs Squid, 3-4 inch
- 3 pcs Tofu, Finely Cut
- 1 egg Eggs
- 1 nos Chilli, Finely Cut
- 2 nos Shallots, Finely Cut
- 1 tsp Black Pepper
- 1 tsp Salt
- ½ tsp Chicken Stock
- 2 tbsp Cooking Oil



To ensure the squid is crunchy, once the meat turn white remove the squid from heat.

METHOD - STUFFING

1. Heat up a medium pan with oil stir friend the tofu until golden yellow.
2. Remove the tofu from heat, add in shallots and chilli.
3. Stir fry until fragrant, add in egg and tofu and the rest of the seasoning.
4. Remove from heat, set aside.
5. Stuff the squid with the stuffing and use a toothpick to seal it tight.

METHOD - CURRY

1. Heat up a wok with medium heat and oil, add in all the blended spice.
2. Once the paste split from oil, add in Item A let it coat and add in water and **F&N Evaporated Filled Milk**.
3. Once the sauce is thick and aromatic, add in the stuffed squid and leave it to cook.
4. Serve the Sotong Curry with rice.



KEBAB KOOBIDEH

🕒 **PREPARATION TIME: 45 MINS + OVER NIGHT** 🍳 **COOKING TIME: 20 MINS** 👥 **SERVING SIZE: 5-6 PAX**

INGREDIENTS - KEBABS

- 100 g **F&N Evaporated Filled Milk**
- 800 g Minced Lamb / Chicken
- 1 nos Red Onion, Grated
- 5 cloves Garlic, Paste
- 4 cm Ginger, Paste
- ¼ tsp Tumeric Powder
- 1 tsp Paprika / Chilli Powder
- 2 tbsp Lemon Juice
- 1-2 tbsp Oil

KEBAB SAUCE

- 100 g **F&N Evaporated Filled Milk**
- 2 tbsp Lemon Juice
- 2 tbsp Mayonnaise
- 3 cloves Garlic (fine chopped)

METHOD - KEBABS

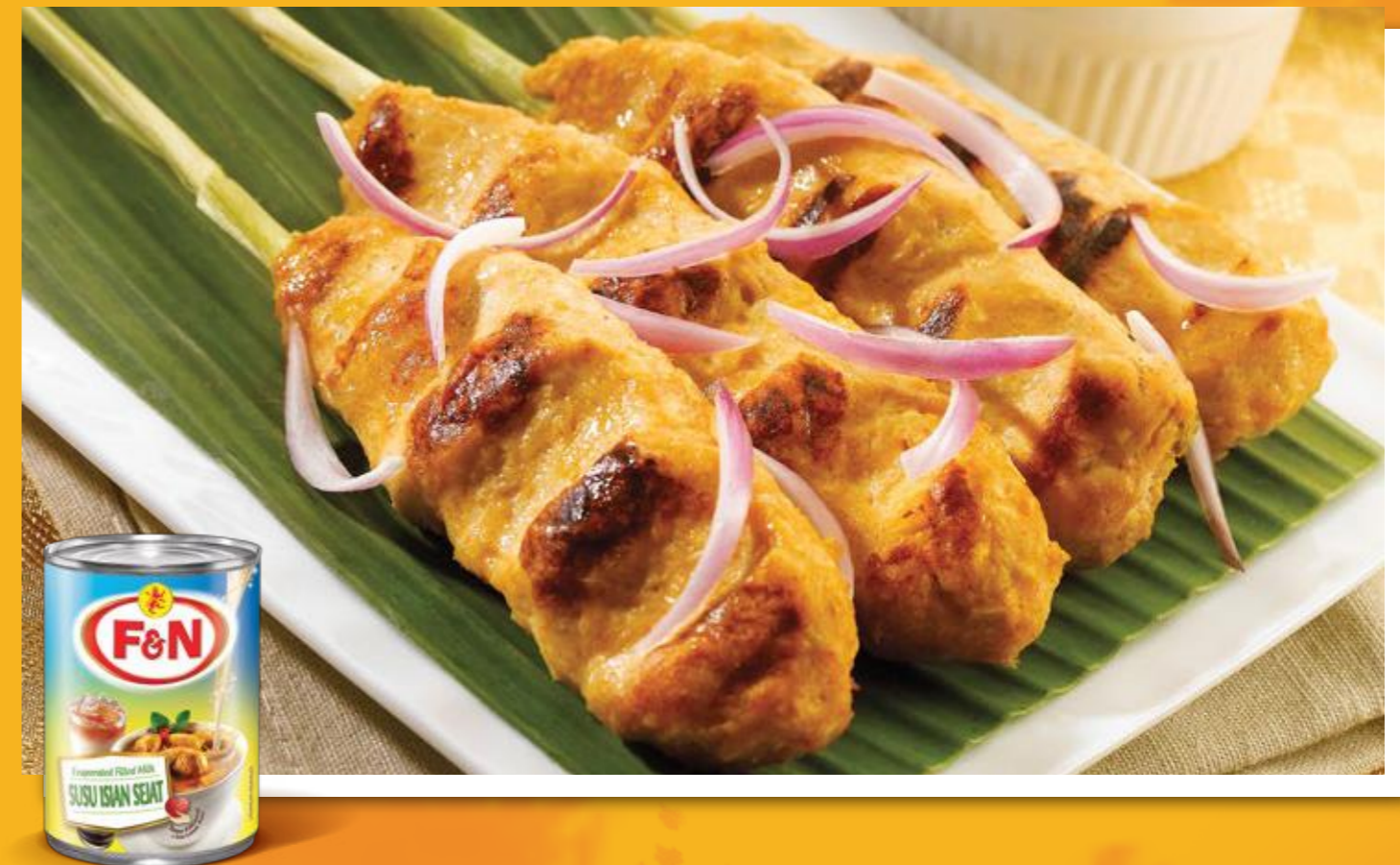
1. Mix every ingredient into a mixing bowl, let it sit over night.
2. Grab a handful of the meat; shape it onto the lemongrass.
3. Medium heat with oil in a pan, grill it until both side golden brown.
4. Serve it with rice.

METHOD - SAUCES

1. Mix everything in a small bowl and stir well.
2. Sauce is ready to serve with Koobideh Kebab.



If you find the meat is too soft to handle add in 100g / ½ cup breadcrumbs.





KURMA BEBOLA DAGING

🕒 **PREPARATION TIME: 30 MINS** 🍲 **COOKING TIME: 20 MINS** 👤 **SERVING SIZE: 2 PAX**

INGREDIENTS

- 1 can **F&N Evaporated Creamer**
- 3 bulbs Shallot (sliced)
- 3 cloves Garlic (sliced)
- 4 cm Ginger (sliced)
- 3 tbsp Date powder
- 1 piece Key Lime (Juice)
- 200 ml Chicken stock
- 2 pieces Potato (peeled and quartered)
- Oil for frying
- To taste Salt

PERKEDEL

- 1 piece Potato (boiled and mashed)
 - 1 clove Garlic
 - 2 bulbs Shallot
 - 100 g Minced meat
 - 1 stalk Spring onion (finely chopped)
 - To taste Salt
- Mix all the ingredients and shape into a medium size ball.
Fried until golden brown.

METHOD

1. Heat the oil and fry the sliced ingredients until fragrant. Add date powder and stir until browned.
2. Add lemon juice, stock and **F&N Evaporated Creamer** and let it boil. Add the potato and let it cook until the potato softens.
3. When it boils, add the fried perkedel.
4. Season with salt.



MASAK LEMAK IKAN TENGGIRI

🕒 **PREPARATION TIME: 20 MINS** 🍲 **COOKING TIME: 30 MINS** 👤 **SERVING SIZE: 4 PAX**

INGREDIENTS

- ½ can **F&N Evaporated Filled Milk**
- 4 pcs Mackerel cutlets, 150g
- 4 pcs Long bean, rough cut
- 2 pcs Dry tamarind slice
- 1 tsp Salt
- 600 ml Water

SPICE

- 3 pcs Red Chili
- 2 pcs Bird eye chili
- 1 inch Ginger
- 1 inch Fresh turmeric
- 5 pcs Shallots
- 2 cloves Garlic

METHOD

1. Blend the spice into paste.
2. Cook the paste in a pot with medium fire until simmering, add in mackerel, tamarind, salt, and water. Cook for 5 minutes.
3. Add in long bean and leave to cook for another 5 minutes.
4. Lastly, swirl in **F&N Evaporated Filled Milk**, and bring it to a boil. Dish out.





MASAK LEMAK PUCUK MANIS LABU

🕒 **PREPARATION TIME: 20 MINS** 🍲 **COOKING TIME: 30 MINS** 👥 **SERVING SIZE: 4 PAX**

INGREDIENTS

- 1 can **F&N Evaporated Filled Milk**
- 100-200 g Sweet leaf
- 100 g Pumpkin, peel and cubed
- 1 pc Bird eye chilli, chopped
- 3 pcs Shallots, sliced
- 3 tbsp Anchovies, halved and crushed
- ½ cube Anchovies stock cube
- 200 ml Water
- 2 tbsp Cooking oil
- 1/2 tsp Salt
- 1/2 tsp Sugar

METHOD

1. In a pot with medium fire, add in cooking oil. Stir fry anchovies, shallots, and bird eye chilli until fragrant. Add in water, anchovies stock cube and pumpkin. Bring to a boil and simmer.
2. Once the pumpkin is soft, add in the sweet leaf and season with salt and sugar.
3. Lastly, swirl in **F&N Evaporated Filled Milk**, bring to a boil and dish out.



MASAK LEMAK UDANG NANAS

🕒 **PREPARATION TIME: 20 MINS** 🍲 **COOKING TIME: 30 MINS** 👥 **SERVING SIZE: 4 PAX**

INGREDIENTS

- 1/2 can **F&N Evaporated Filled Milk**
- 500 g Prawn
- ½ pcs Pineapple, sliced into pieces
- 2 tbsp Cooking oil
- 600 ml Water
- 1 stalk Lemongrass, smashed
- 1 pc Turmeric leaf
- 1 tsp Chicken stock seasoning
- ½ tsp Salt
- 1 tsp Sugar

SPICES

- 1 pc Red Chili
- 2 pcs Bird eye chili
- 3 cloves Garlic
- 1 inch Fresh turmeric

METHOD

1. Blend all the spices into paste.
2. Sauté the spice with cooking oil for 2 minutes. Add in water, lemongrass, turmeric leaf and leave to a boil.
3. Add in pineapple, chicken stock seasoning, salt, sugar and let it simmer for 5 minutes.
4. Add in prawns and leave it to cook for 5 minutes.
5. Lastly, swirl in **F&N Evaporated Filled Milk**, and bring it to a boil. Dish out.





MASAK LODEH SAYUR

🕒 **PREPARATION TIME: 10 MINS** 🍲 **COOKING TIME: 10 MINS** 👥 **SERVING SIZE: 6 PAX**

INGREDIENTS

- | | | | |
|---------------|---------------------------------------|--------|--|
| 200 ml | F&N Evaporated Filled Milk | 100 g | Soybean cakes (tempe), cut into 1 cm x 5 cm "sticks" |
| 2 pcs | Nona Ketupat (cut cube) | 100 g | Long purple eggplant, cut into 1 cm x 5 cm "sticks" |
| 3 | Candlenuts, roughly chopped | 1 | Small carrot, cut into 1 cm X 5 cm "sticks" |
| 1 cm | Piece shrimp paste (belacan) | 4 long | Beans cut into 5 cm lengths |
| ¼ cup (60 ml) | Oil | 200 g | Cabbage, cut into 2 cm slices |
| 2 pcs | Firm white tofu, halved | | |
| 600 ml | Water | | |
| 1 ½ tsp | Salt | | |
| 2 tsp | Sugar | | |
- SLICED**
- 4 Red chilies
 - 6 Shallots (sliced)
 - 2 cloves Garlic
 - 1 stalk Lemon grass

METHOD

1. Place chilies, shallots, garlic, lemon grass, candlenuts and shrimp paste in an electric blender with 1/3 cup (80 ml) water and blend finely. Set aside.
2. Heat oil in a wok and fry tofu until lightly coloured. Remove and drain. Cool and cut into 3 cm cubes.
3. Pour remaining oil into a large saucepan and place over medium heat. Cook blended ingredients until mixture is fragrant (about 10 minutes). Add water, **F&N Evaporated Filled Milk**, salt and sugar. Bring to boil.
4. Add tempe and carrot, cook 5 minutes and then add **Nona Ketupat**, eggplant and long beans. Simmer 3 minutes, add cabbage and cook another 2 – 3 minutes. Add seasoning to taste.



Featuring **NONA**



MASSAMAN LAMB CURRY

🕒 **PREPARATION TIME: 10 MINS** 🍲 **COOKING TIME: 40 MINS** 👥 **SERVING SIZE: 4-6 PAX**

INGREDIENTS

- | | | | |
|----------|---------------------------------------|--------|--------------------------------------|
| 1 can | F&N Evaporated Creamer | 3 tbsp | Massaman curry paste |
| 1 can | F&N Evaporated Filled Milk | 2 nos | Medium sized potatoes, cubed |
| 1 kg | Lamb chunk | 3 tbsp | Whole raw cashew nuts |
| 4 cups | Water | 2 tbsp | Fish sauce |
| 2 sticks | Whole cinnamon | 2 tbsp | Palm sugar |
| 12 nos | Cardamom seeds | 2 nos | Onion, quartered |
| 3 tbsp | Cooking oil | 3 tbsp | Roasted cashew nuts, chopped roughly |

METHOD

1. Marinate the lamb with **F&N Evaporated Creamer** and chill for 2 hours.
2. Boil the lamb in water with 1 cinnamon stick and 6 cardamom seeds, for 1 hour on low flame until tender.
3. Heat oil in a pan and sear the balance of the cinnamon stick and cardamom.
4. Sauté in the massaman curry paste until it splits from oil.
5. Put in the boiled lamb and its liquid. Then, add potatoes and raw cashews. Boil till cooked through.
6. Pour in the **F&N Evaporated Filled Milk**.
7. Season with fish sauce and palm sugar. Lastly, add the onions and soften it for 1 minute.
8. Sprinkle the roasted cashew nuts before serving.





MEE JAWA

🕒 **PREPARATION TIME: 30 MINS** 🍲 **COOKING TIME: 45 MINS** 👥 **SERVING SIZE: 5 PAX**

INGREDIENTS

- ½ can **F&N Evaporated Filled Milk**
- 500 g Yellow noodles, cooked
- 1 kg Prawns
- 3 tbsp Cooking oil
- 2 Litre Water
- 500 g Sweet potato, boiled and mashed
- 50 g Brown sugar
- 2 tbsp Cornstarch
- 1 tsp Salt
- 1 tbsp Sugar

SPICE

- ½ cup Cooking oil
- 3 stalks Lemon grass
- 5 pcs Shallots
- 4 cloves Garlic
- 2 inch Ginger
- 2 inch Galangal
- 4 pcs Red chilis

TOPPINGS

- ¼ cup Bean sprout, blanched
- 2 tbsp Fried shallots crisp
- 1 pcs Hardboiled eggs, halved
- ¼ pcs Hard tofu, fried, slice
- 2 wedges Lime, cut to wedges

METHOD

1. Blend all the spices into paste.
2. To prepare prawn stock. Peel the prawn shell, fry the prawn shell and prawn meat with cooking oil until fragrant. Dish out the prawn meat and set aside, add in water and bring to a boil, leave it to simmer for 30 minutes. Strain and reserve the stock and set aside.
3. To prepare the sauce for mee jawa. In a separate pot, saute the spices until fragrant or slightly splits from oil. Add in the prawn stock, sweet potato, corn starch, salt and sugar, and bring to a boil.
4. Swirl in **F&N Evaporated Filled Milk**, and bring it to a boil.
5. Setup the mee jawa by adding yellow noodles, and the sauces in a bowl. Lastly serve with all the toppings.



MEE SOTO AYAM

🕒 **PREPARATION TIME: 20 MINS** 🍲 **COOKING TIME: 40 MINS** 👥 **SERVING SIZE: 5 PAX**

INGREDIENTS

- 1 can **F&N Evaporated Filled Milk**
- 400 g Mee Hoon, cooked
- 2 tbsp Cooking oil
- ½ pcs Chicken, rough chop
- 1 stalk Lemongrass, cut into pieces
- 300 ml Water
- To taste Sugar
- To taste Salt

SPICES

- 1 tsp Coriander powder
- 1 tsp Cumin powder
- 4 pcs Shallots
- 3 cloves Garlic
- 1 tbsp Turmeric powder
- 2 inch Galangal
- 2 inch Ginger
- 2 tbsp Cooking oil

TOPPINGS

- ¼ cup Bean sprout, blanch
- 2 tbsp Fried shallots crisp
- 1 pcs Hardboiled eggs, halved
- 2 tbsp Spring onions
- 2 wedges Lime, cut to wedges

METHOD

1. Blend all the spices into paste.
2. In a pot, add the spice and oil, sauté with medium fire until aromatic.
3. Add in chicken, water, lemongrass, salt, and sugar. Bring it to a boil and simmer for 20 minutes.
4. Swirl in **F&N Evaporated Filled Milk** bring it to a boil and remove from heat.
5. To assemble, add a handful of mee hoon into a bowl, add in the hot soup and cooked chicken, and all the toppings.





MUTTON CURRY

🕒 **PREPARATION TIME: 15 MINS** 🍲 **COOKING TIME: 90 MINS** 👥 **SERVING SIZE: 4 PAX**

INGREDIENTS

- ½ can **F&N Evaporated Filled Milk**
- 500 g Mutton, cut cubes
- 800 ml Water
- 4 tbsp Cooking oil
- 1tbsp Ginger paste
- 1 tbsp Garlic paste
- 300 g Tomato, cut cubes
- 30 g Meat curry powder
- 20 g Chilli powder
- 2 pcs Potatoes, cut cubes
- 1 tsp Salt

SPICE

- 1 pc Medium onion, sliced
- 2 inch Cinnamon stick
- 2 pcs Cloves
- 2 pcs Cardamoms
- 1 stalk Curry leaves

METHOD

1. Pressure cook the mutton with water, cook for 30 minutes. Set aside and reserve the stock from mutton.
2. In another pot, add in oil and all the spices, stir fry until fragrant. Add in ginger, garlic paste, cook until oil separate from the paste. Add in curry and chilli powder, mix well.
3. Add in tomatoes, let it cook for 3 minutes. Add in mutton, stocks, salt and potatoes. Bring to a boil, and simmer for 30 minutes, add in water if needed.
4. Swirl in **F&N Evaporated Filled Milk** and bring it to a boil.
3. Dish out and serve.



NASI MINYAK IMPIAN F&N

🕒 **PREPARATION TIME: 5 MINS** 🍲 **COOKING TIME: 15 MINS** 👥 **SERVING SIZE: 5-6 PAX**

INGREDIENTS - RICE

- ½ can **F&N Evaporated Filled Milk**
- 2 cups Basmati rice
- 4 cups Water
- 1 tsp Salt
- 1 tsp Pepper
- 1 tsp Chicken stock powder
- 2 pcs Pandan leaf

SPICES

- 2 tbsp Butter
- 1 stick Cinnamon
- 2 pods Star anise
- 5 pods Cardamom
- 3 cloves Garlic
- 1 cm Ginger (sliced)
- 1 bulb Shallot (sliced)
- ½ tsp Turmeric powder
- 50 g Raisin
- 50 g Cashew nuts

METHOD

1. Mix all the rice ingredients into the pot and let it cook as usual.
2. On medium heat, melt the butter and stir-fry cinnamon stick, star anise and cardamom for a few minutes. Then add the other spices and continue to stir-fry until fragrant. Turn off the heat and set aside.
3. After the rice is cooked, add the sautéed spices and stir into the rice until it is well mixed. Then, let it cook for a while.
4. Enjoy rice with kebab.





PADANG STYLE GULAI PRAWN

🕒 **PREPARATION TIME: 15 MINS** 🍳 **COOKING TIME: 45 MINS** 👥 **SERVING SIZE: 5-6 PAX**

INGREDIENTS

- | | |
|---|--|
| ¾ cup F&N Evaporated Filled Milk | 5 cloves Garlic (blended) |
| 600 g Large prawns (cleaned) | 1 tbsp Shrimp paste (roasted and blended) |
| 2 stalk Lemongrass (bruised) | 4 nos Kaffir lime leaves (tear) |
| 2 cm Galangal (bruised) | 2 nos Dried tamarind |
| 2 inch Raw turmeric (blended) | 2 cup Water |
| 5 nos Bird eye chili (blended) | 3 tbsp Cooking oil |
| 5 tbsp Chili paste (blended boiled dry chili) | To taste Salt and sugar |
| 8 nos Shallot (blended) | |

METHOD

1. In a pot, heat up oil and sauté chili paste until split from oil.
2. Add in blended raw turmeric, bird eye chili, shallot, garlic, shrimp paste and sauté until fragrant. Then add in water, dried tamarind, lemongrass, galangal, kaffir lime leaves and bring to boil.
3. Then add in **F&N Evaporated Filled Milk** and simmer until thicken.
4. Season to taste and add in prawns. Bring to boil again for 5 minutes or until the prawns fully cooked. Serve while it's hot.



This recipe can be prepared using chicken meat as well.



PEANUT SAUCE

🕒 **PREPARATION TIME: 20 MINS** 🍳 **COOKING TIME: 40 MINS** 👥 **SERVING SIZE: 5-6 PAX**

INGREDIENTS

- | | |
|--|---|
| 1 can F&N Evaporated Creamer | 4 pcs Nona Ketupat Wangi Haruman Pandan (cut cube) |
| 400 g Peanuts | 100 g Gula Melaka |
| 15 pcs Dry Chilli (Soak in water for 1 hour) | 100 ml Asam Jawa |
| 2 pcs Garlic | 300 ml Water |
| 4 pcs Onions | 60 ml Cooking Oil |
| 2 pcs Lemon Grass | To taste Salt |
| 1 inch Ginger | To taste Sugar |

METHOD

1. Roast the peanuts, peel off the skin and crush to pieces
2. Blend all the spice ingredient.
3. In a pot add in cooking oil and blended ingredients, cook until it splits from oil.
4. Add in peanuts, asam jawa and water. Simmer in low heat for 20 minutes, stir every 5 minutes to prevent burning.
5. Add in **F&N Evaporated Creamer**, and bring it to a boil and let it simmer for another 10-20 minutes.
6. Finally, adjust with salt and sugar to taste.
7. Enjoy peanut sauce with **Nona Ketupat Wangi Haruman Pandan**.



1. If you prefer crunchy peanut, shorten the cooking time by 10 minutes.
2. To compliment this dish with rice, add in 500g of Beef or chicken into the peanut sauce.





RAITA

🕒 **PREPARATION TIME: 15 MINS**

👤 **SERVING SIZE: 4-5 PAX**

INGREDIENTS - VEGETABLE (A)

- 1 pcs Large cucumber (seeded & cube)
- ½ - 1 pc Carrot (shredded)
- 1 tsp Ginger paste

YOGURT MIXTURE (B)

- 250 g **F&N Evaporated Filled Milk**
- 6-8 pc Lime (juice only)
- ½ tsp Sugar

METHOD

1. Wash and cut all the vegetable listed on A, place it into a bowl.
2. On a separate mixing bowl, mix **F&N Evaporated Filled Milk** with the rest of ingredients listed on B until it is thickened.
3. Bring to boil, add in the chicken. Simmer for 20 minutes or until the chicken is cooked. Season with salt.
4. Pour B into A, mix gently. Store it in refrigerator for 2 hours or overnight.
5. Serve chilled.



RAYA KERISIK COCKLES

🕒 **PREPARATION TIME: 20 MINS**

👨‍🍳 **COOKING TIME: 30 MINS**

👤 **SERVING SIZE: 5-6 PAX**

INGREDIENTS

- 150 ml **F&N Evaporated Filled Milk**
- 350 g Boiled cockles
- 125 ml Cooking oil
- 3 tsp Tamarind juice
- 3 Kaffir Lime leaves
- To taste Salt and sugar

SPICES

- ¼ tsp Fennel powder
- 1 tsp Coriander seeds
- ¼ tsp Cumin powder
- 1 tsp Belacan

GROUND FINELY

- 4 tsp Kerisik (dry-fried grated coconut)
- 3 tsp Chilli paste
- 5 cloves Garlic
- 8 Shallots
- 1 cm Fresh turmeric
- 1 cm Ginger
- 1 cm Galangal
- 2 stalks Lemongrass

METHOD

1. Heat oil and sauté ground ingredients until fragrant.
2. Add mixed spices and continue to sauté.
3. Pour in tamarind juice and add Kaffir lime leaves and stir.
4. Add in the cockles, **F&N Evaporated Filled Milk** and mix well.
5. Add salt and sugar to taste.
6. Cook until gravy thickens. Remove from heat and serve.





SATE PADANG

🕒 **PREPARATION TIME: 30 MINS** 🍳 **COOKING TIME: 45 MINS** 👥 **SERVING SIZE: 20 STICKS**

INGREDIENTS

- 4 pcs **Nona Ketupat** (cut cube)
- 400 g Beef chunk (cut strips)
- 2 tbsp Fried shallots
- 5 pcs Prawn cracker

SPICES

- 4 pcs Chili
- 5 pcs Red onions
- 10 cloves Garlic
- 3 tsp Coriander powder
- 2 tsp Cumin powder
- 2 tsp Turmeric powder
- 2 tsp Salt
- 2 tsp White pepper
- 2 tbsp Sugar

INGREDIENTS A

- 100 g **F&N Evaporated Creamer**
- 2 pcs Lemongrass
- 4 cm Ginger
- 4 cm Galangal
- 3 pcs Turmeric leaf
- 4 pcs Kaffir lime leaf
- 500 ml Water
- 20 g Rice flour

METHOD

1. Blend all the spices, marinate the beef with all the blended spice for 2 hours.
2. Add in all ingredient A except **F&N Evaporated Creamer** and rice flour. Bring it to a boil and let it simmer for 45 minutes. Remove from heat.
3. Strain it, discard the leaf and spice. Set aside the stock and beef.
4. Bring the stock and **F&N Evaporated Creamer** to a boil, then add in rice flour and give a quick stir until the sauce is thickened.
5. Pan sear the beef with a little bit of oil, until golden amber colour.
6. Skewer the beef with bamboo stick.
7. Drizzle the sate with the sauce, garnish with fried shallots and prawn cracker. Serve together with **Nona Ketupat**.



Featuring **NONA**



SEAFOOD TOM YAM

🕒 **PREPARATION TIME: 20 MINS** 🍳 **COOKING TIME: 10 MINS** 👥 **SERVING SIZE: 4-6 PAX**

INGREDIENTS

- ½ can **F&N Evaporated Filled Milk** 8 nos Bird's eye chillies, bruised
- 5 cups Water 1 pcs Crab, cleaned & halved
- 2 tbsp Tom yam paste 5 pcs Prawns, cleaned
- 3 stalks Lemon grass, bruised 1 cup Fish fillets
- 2 inch Galangal, bruised 8 pcs Cherry tomatoes
- 1 ½ tbsp Fish sauce 3 tbsp Lime juice
- 5 pcs Kaffir lime leaves 1 stalk Coriander leaves, sliced into 1 inch in length

METHOD

1. Boil water in a pot. Put in the tom yam paste, lemongrass, and galangal and bring to boil.
2. Add in fish sauce, kaffir lime leaves and bird's eye chillies.
3. Pour in **F&N Evaporated Filled Milk** and simmer for 5 minutes.
4. Put in the crab, prawns, fish fillets and cherry tomatoes. Boil briefly until the seafood is just cooked.
5. Lastly, pour in the lime juice.
6. Sprinkle coriander leaves over the Tom Yam before serving.





SKATE CURRY WITH LADIES FINGER

🕒 **PREPARATION TIME: 30 MINS** 🍲 **COOKING TIME: 30 MINS** 👥 **SERVING SIZE: 5-6 PAX**

INGREDIENTS

80 ml	F&N Evaporated Filled Milk	½ tsp	Fish spices*
5 bulbs	Shallots (sliced)	1 sprig	Curry leaf
4 cloves	Garlic (sliced)	1	Round eggplant (cut into wedges)
1 cm	Ginger (sliced)	2	Small tomatoes (cut into wedges)
3 tbsp	Fish curry powder	400 - 500 g	Skate** (cut into 5 cm chunks)
1 tbsp	Chili powder	6 - 8 pods	Small ladies' fingers (trimmed)
1 tbsp	Tamarind paste	1	Green chili (split lengthwise)
500 ml	Water	To taste	Salt
4 tbsp	Cooking oil		

* Combination of mustard, fennel, cumin and fenugreek seeds.

** Also referred to as stingray or ikan pari.

METHOD

1. Place shallots, garlic and ginger in electric blender with 4 tablespoons of water and whiz finely.
2. Combine curry powder and chili powder with 5 tablespoons of water to make a paste, set aside.
3. Squeeze tamarind pulp in water, discarding seeds and membranes.
4. Heat oil and fry fish spices and curry leaves for 5 seconds. Add ground shallot / garlic / ginger and cook till fragrant. Stir in curry paste and cook over low heat for 6 - 8 minutes until well cooked.
5. Add tamarind extract. Bring to boil and add eggplant and tomatoes. Simmer on medium heat for 6 minutes before adding fish, ladies' fingers and green chili. Cook 5 minutes, add **F&N Evaporated Filled Milk** and taste with salt.



SPAGHETTI THAI LAKSA

🕒 **PREPARATION TIME: 30 MINS** 🍲 **COOKING TIME: 30 MINS** 👥 **SERVING SIZE: 8 PAX**

INGREDIENTS

200 g	F&N Evaporated Filled Milk
400 g	Cooked spaghetti
800 g	Mackerel fish, steamed and flake
4 pcs	Tamarind slices
5 pcs	Kaffir Lime Leaves
1 Litre	Water or fish stock
2 tbsp	Ikan bilis stock
2 tbsp	Salt
2 tbsp	Sugar

GROUND INGREDIENTS

15 pcs	Dried chilies, soaked
20 nos	Shallots
5 cloves	Garlic
3 stalks	Lemon grass, use only the bottom white portion
3 cm	Turmeric
3 cm	Belachan

GARNISHING

A bunch of	Mint leaves
Shredded	pineapple
Shredded	cucumber
Shredded	onion rings
Chopped	bunga kantan
Shrimp	paste

METHOD

1. Heat 4 tablespoonful oil and sauté ground ingredients until fragrant and oil separates.
2. Add in flaked fish, water, tamarind slices, salt and sugar. Bring to a boil, lower fire and simmer for 20 minutes. Then add in **F&N Evaporated Filled Milk** and kaffir leaves and when it starts to boil again turn off fire.
3. Place cooked spaghetti into a shallow bowl, put some garnishing on top and trickle shrimp paste over it.
4. Then pour hot soup over it and serve immediately.





SPICY AYAM PERCIK BURGER

🕒 **PREPARATION TIME: 30 MINS** 🍳 **COOKING TIME: 25 MINS** 👥 **SERVING SIZE: 6 PAX**

INGREDIENTS - MARINATION

- | | |
|---|---|
| 1 can F&N Evaporated Creamer | 1 tsp Whole Coriander Seed (blend) |
| 2 nos Whole Garlic (blend) | ½ tsp Cumin Powder (blend) |
| 1 nos Red Onion (blend) | 8 nos Dried Chilli, soaked in water (blend) |
| 2 inch Ginger (blend) | 1 cup Sugar |
| 2 nos Lemon Grass (blend) | 1 tbsp Salt |
| | 3 pcs Boneless Chicken Thigh |

SAUCE

- | |
|-------------------|
| ¼ cup Rice Flour |
| 1 tbsp Asam Paste |
| 300 ml Water |

METHOD

1. Mix all the ingredients for marination in a big bowl. Marinate it overnight.
2. Lay the marinated chicken on a baking rack. Bake for 20 minutes in a preheated oven at 200°C.
3. Transfer the marination to a sauce pan, bring it to a boil and add in rice flour, water and asam paste. Turn off the heat once thickened.
4. Split the chicken in half. Place a slice of chicken inside each burger bun and top with your choice of accompaniments.



SPINACH PANEER CURRY

🕒 **PREPARATION TIME: 10 MINS** 🍳 **COOKING TIME: 20 MINS** 👥 **SERVING SIZE: 4-6 PAX**

INGREDIENTS

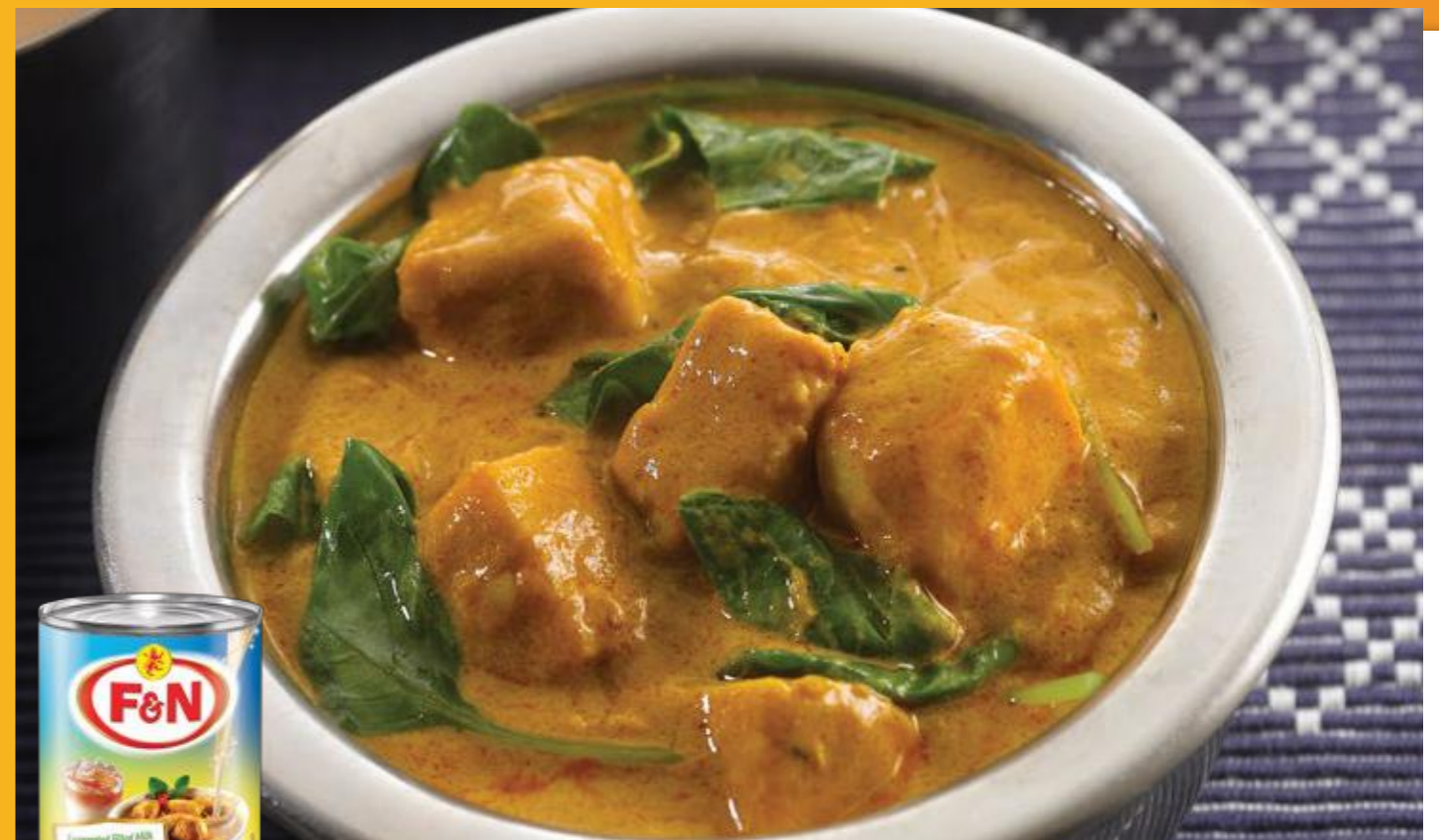
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| 150 g F&N Evaporated Filled Milk | 2 tsp Garam Masala |
| 3 tbsp Ghee | 2 tbsp Tomato Puree |
| 1 tbsp Onion (Finely grated) | 125 g Yogurt |
| 1 tbsp Ginger (Finely grated) | 250 g Spinach Leaves, cleaned |
| 1 tbsp Garlic (Finely grated) | 200 g Paneer, cubed |
| ½ tsp Turmeric Powder | 1 tsp Salt |
| ½ tsp Coriander Powder | 2 tsp Sugar |
| 2 tsp Chili Powder | |

METHOD

1. Saute spinach till semi cooked and leave aside.
2. Cut paneer into small cubes, fry till golden brown and leave aside.
3. Heat ghee and saute onion, ginger, and garlic paste until aromatic, add turmeric, coriander, chilli powder, garam masala and tomato puree, fry for 2-3 minutes. Next add in yogurt and **F&N Evaporated Filled Milk**, allow to simmer.
4. Add paneer cubes and spinach into the gravy, seasoning to taste and cook until gravy begins to thicken.
5. Serve hot with roti or rice. Garnish with cashew nuts and coriander.



Avoid adding spinach into the curry too earlier or not it will overcook the spinach.





STIR-FRY SATAY

🕒 **PREPARATION TIME: 3 HR 20 MINS** 🍳 **COOKING TIME: 15 MINS** 👥 **SERVING SIZE: 5 PAX**

INGREDIENTS A

- 200 g **F&N Evaporated Creamer**
- 1 kg Boneless Chicken, cut into short strips
- 3 tbsp Honey
- 1 tbsp Salt
- 2 tbsp Cumin powder
- 2 tbsp Fennel seed powder
- 3 tbsp Coriander seed powder
- 1 tbsp Curry powder

Ingredients B (Blend into paste)

- 8 nos Shallots
- 5 cloves Garlic
- 4 cm Ginger
- 3 cm Galangal
- 3 cm Turmeric
- 4 nos Lemongrass

METHOD

1. Mix Ingredients A and Ingredients B in a bowl and marinate the chicken in the chiller for at least 3 hours or overnight for the best result.
2. Heat up some oil in a pan and stir fry the satay meat together with some marinates until golden brown or slightly char.
3. Serve on a plate with some rice and your favorite peanut sauce.



STUFFED PARATHA

🕒 **PREPARATION TIME: 30 MINS** 🍳 **COOKING TIME: 15 MINS** 👥 **SERVING SIZE: 6-8 PAX**

INGREDIENTS - PARATHA DOUGH

- 180 g **F&N Evaporated Filled Milk**
- 250 g Wheat Flour
- ½ tsp Salt
- 30 g Ghee, melted

SPICED POTATO STUFFING - INGREDIENT (A)

- 1 nos Onion, sliced
- 2 nos Chopped Garlic
- ½ tsp Coriander Powder
- 2 nos Chili, fine chopped
- ½ tsp Garam Masala
- 1 tsp Oil

INGREDIENT (B)

- 150 g **F&N Evaporated Filled Milk**
- 3 nos Potatoes, boil (rough mash)
- 1 sprig Coriander Leaves (chopped)

METHOD

1. For paratha dough: In a large bowl, combine wheat flour, salt, ghee and mix well. Gradually add in **F&N Evaporated Filled Milk** and knead well. Cover and let to rest for 30 minutes.
2. For spiced potato stuffing: Sauté spiced A till aromatic and add in ingredients B. Cook well until it's dry and remove from heat.
3. Divide paratha dough into 6-8 pieces equally. Roll out portion dough on a lightly floured surface.
4. Filled portion paratha dough with 1 scoop of spiced potato stuffing. And carefully seal the paratha dough similar to pau making technique.
5. Gently, flatten the bread as to desired thickness.
6. Heat a skillet and cook paratha on each side until golden brown. Serve hot.



Sprinkle some wheat flour onto paratha dough if it gets too sticky to handle.





TANDOORI CHICKEN

🕒 **PREPARATION TIME: 30 MINS** 🍳 **COOKING TIME: 30 MINS** 👥 **SERVING SIZE: 4-6 PAX**

INGREDIENTS

200 g	F&N Evaporated Filled Milk	1 tsp	Red Chili Powder
4-6 pieces	Chicken Leg	1 tsp	Cumin Seed Powder
2 tbsp	Ginger Garlic Paste	1 tsp	Coriander Seed Powder
3 tbsp	Lime Juice	½ tsp	Tumeric Powder
1 tsp	Red food colouring	1 tsp	Salt
1 tsp	Garam Masala	2 tbsp	Oil
1 tsp	Black pepper Powder		

METHOD

- Score both side of the chicken leg. To make yogurt, in a bowl mix lime juice with **F&N Evaporated Filled Milk** and let it aside to thicken. Then mix yogurt with red colouring.
- Marinate the chicken with the thicken yogurt, ginger garlic paste and the rest of the spice and seasoning.
- Coat the chicken with marinate and oil. Leave it to marinate for 1 hour.
- Pre-heat the oven for 220°C and bake it for 30 minutes.
- Serve the tandoori chicken with lime juice or mint chutney.



For best result, marinate the chicken for maximum 2 hours. It is not advisable to marinate overnight.



THAI GREEN CURRY

🕒 **PREPARATION TIME: 30 MINS** 🍳 **COOKING TIME: 30 MINS** 👥 **SERVING SIZE: 4 PAX**

INGREDIENTS

½ can	F&N Evaporated Filled Milk	50 g	Pea eggplant (Optional)
2 tbsp	Cooking oil	Handful	Thai basil
4 tbsp	Instant Thai green curry paste	5 nos	Kaffir lime leaf
400 g	Chicken thigh, cubed	500 ml	Water
200 g	Thai eggplant, cut quarter	2 tbsp	Fish sauce
		1 tbsp	Sugar

METHOD

- Heat up a wok with medium heat, stir fry the cooking oil and instant Thai green curry paste.
- Add in chicken and coat the chicken with the paste. Add in water, eggplants, kaffir lime leaf, fish sauce, sugar, and bring to a boil. Once boiled, add in Thai basil and let it simmer for 10 minutes.
- After simmer, finish with **F&N Evaporated Filled Milk** and bring it to boil and dish out.





VEGETABLE KORMA

🕒 **PREPARATION TIME: 30 MINS** 🍲 **COOKING TIME: 30 MINS** 👥 **SERVING SIZE: 4-5 PAX**

INGREDIENTS - A

- 250 g **F&N Evaporated Filled Milk**
- 250-500 ml Water
- 2 tsp Corn starch
- 1 tbsp Water
- 3 tbsp Cooking oil
- 1 tsp Cumin seed
- 1 tsp Salt
- ½ tsp Sugar
- 1 tsp Garam masala powder (optional)
- ¼ cup Cilantro, chopped (optional)

VEGETABLE

- ½ pcs Cauliflower, chopped
- 1 cup Green peas
- 1 stalk Carrot, sliced
- 4-5 stalk Long beans, rough chopped

KORMA PASTE - B

- ½ slice Ginger
- 5 clove Garlic
- 3 tsp Korma curry powder
- 2 tbsp Water

METHOD

1. Wash and cut the entire vegetable list on A, and set it in a bowl.
2. Blend all the spices and ingredients list in B in a blender.
3. Mix **F&N Evaporated Filled Milk**, cornstarch and water into a bowl. Set aside.
4. Heat a medium pot with oil. Sprinkle cumin seeds in and it should start cracking.
5. Next, pour in B. Cook the paste until aromatic and oil split from the paste. Add in A and slightly coat the vegetable with the paste.
6. Then, pour in **F&N Evaporated Filled Milk** mixture and let it boil.
7. Once it is boiled, cover with lid and let it simmer for 10-15 minutes until the vegetables are soft.
8. Lastly season with salt, sugar, chopped cilantro and garam masala powder.
9. Serve Vegetable Korma with your favorite fragrant biryani rice.



VEGETABLES GREEN CURRY

🕒 **PREPARATION TIME: 10 MINS** 🍲 **COOKING TIME: 25 MINS** 👥 **SERVING SIZE: 4-6 PAX**

INGREDIENTS

- | | |
|---|--|
| ½ can F&N Evaporated Filled Milk | 1 cup Broccoli, cut into florets |
| 1 cup Dhal | 1 nos Eggplant, sliced |
| 2½ cups Water | 8 nos Cherry tomatoes |
| 1 nos Carrot, cut into 1 inch sticks | 8 strands Long beans, sliced into 1½ inches length |
| 2 cups Cubed pumpkin | 2 nos Kaffir lime leaves, torn |
| 3 tbsp Green curry paste | ¼ cup Sweet basil leaves |
| 1 cup Cauliflower, cut into florets | 6 nos Bird's eye chillies, sliced diagonally |
| 1 tbsp Fish sauce | |
| 1 tbsp Palm sugar | |

METHOD

1. Boil the dhal in the water until it's tender.
2. Put in the carrots and pumpkin and allow them to boil until both are cooked.
3. Add the green curry paste and stir.
4. Stir in the **F&N Evaporated Filled Milk** and simmer.
5. Add in the cauliflower and cook briefly.
6. Season with fish sauce and palm sugar.
7. Put in the broccoli, eggplant, cherry tomatoes and long beans.
8. Finally, add the kaffir lime leaves, sweet basil leaves and bird's eye's chillies. Give a final stir.
9. Best served with roti canai.





YELLOW NOODLES WITH FISH CURRY

🕒 **PREPARATION TIME: 10 MINS** 🍲 **COOKING TIME: 15 MINS** 👥 **SERVING SIZE: 4-6 PAX**

INGREDIENTS

- | | | | |
|--------|---------------------------------------|-----------|---|
| 1 can | F&N Evaporated Filled Milk | 1 pack | Yellow noodles |
| 3 tbsp | Cooking oil | 10 sprigs | Thai basil leaves |
| 2 tbsp | Red curry paste | ½ cup | Long beans, sliced into 1 inch lengths and blanched |
| 3 nos | Lemongrass, blended | 1 cup | Bean sprouts, blanched |
| 1 inch | Galangal, blended | 1 cup | Pineapple, sliced |
| 2 cups | Water | ½ nos | Cucumber, sliced |
| 1 cup | Cooked ikan kembung, pounded | 1 cup | Water spinach, blanched |
| 1 tbsp | Palm sugar | 2 nos | Hard boiled eggs, quartered |
| 1 tbsp | Fish sauce | | |

METHOD

1. Heat the oil in a pot. Sauté the red curry paste, lemongrass and galangal till the oil separates.
2. Pour in the **F&N Evaporated Filled Milk**.
3. Add in water and allow to boil.
4. Put in the pounded fish meat and stir.
5. Season with palm sugar and fish sauce.
6. When the gravy thickens, turn off the flame. Serve with the yellow noodles.
7. Add Thai basil leaves, long beans, beans sprouts, pineapple, cucumber, water spinach and hard boiled eggs as condiments.



MAC & CHEESE

🕒 **PREPARATION TIME: 15 MINS** 🍲 **COOKING TIME: 20 MINS** 👥 **SERVING SIZE: 4 PAX**

INGREDIENTS

- 500 ml **F&N Magnolia Pasturerised 100% Fresh Milk**
- 400 g Elbow macaroni pasta, boiled
- 200 g Chicken Slice
- 50 g Butter
- 20 g All-purpose flour
- 3 cups Shredded cheddar cheese
- To taste Salt and black pepper

METHOD

1. Cook the chicken slice.
2. In the same pan, cook butter and flour over medium heat for 2 minutes.
3. Slowly add in **F&N Magnolia Pasturerised 100% Fresh Milk** while stirring to combine. Add in cheese and stir until combine.
4. Add in pasta and ham. Mix well and season to taste.





MINISTRONE SOUP

🕒 **PREPARATION TIME: 15 MINS** 🍲 **COOKING TIME: 40 MINS** 👥 **SERVING SIZE: 6 PAX**

INGREDIENTS

- | | |
|---|----------------------------|
| 250 ml F&N Magnolia Pasturerised 100% Fresh Milk | 1 nos Carrot, diced |
| 1 tbsp Butter | 1 nos Zucchini, sliced |
| 4 cloves Garlic, smashed | 400 g Canned peeled tomato |
| 1 nos Large onion, diced | 2 sprigs Thyme |
| 50 g Celery, diced | 1 Litre Chicken stock |
| 1 nos Yellow capsicum, bite-size chunks | To taste Salt and sugar |
| 250 g Cabbage, bite-size chunks | Ground black pepper |

METHOD

1. Prepare the ingredients and set aside.
2. Melt butter in a pot over medium heat. Cook onion and garlic until onion turns translucent.
3. Add in celery, capsicum, carrot and zucchini, sauté until fragrant.
4. Add in cabbage, canned peeled tomato, thyme and chicken stock. Bring to boil, cover and simmer for 30 minutes.
5. Add in **F&N Magnolia Pasturerised 100% Fresh Milk** and season to taste.
6. Serve minestrone soup with some freshly ground black pepper.



SALMON MILK STEW

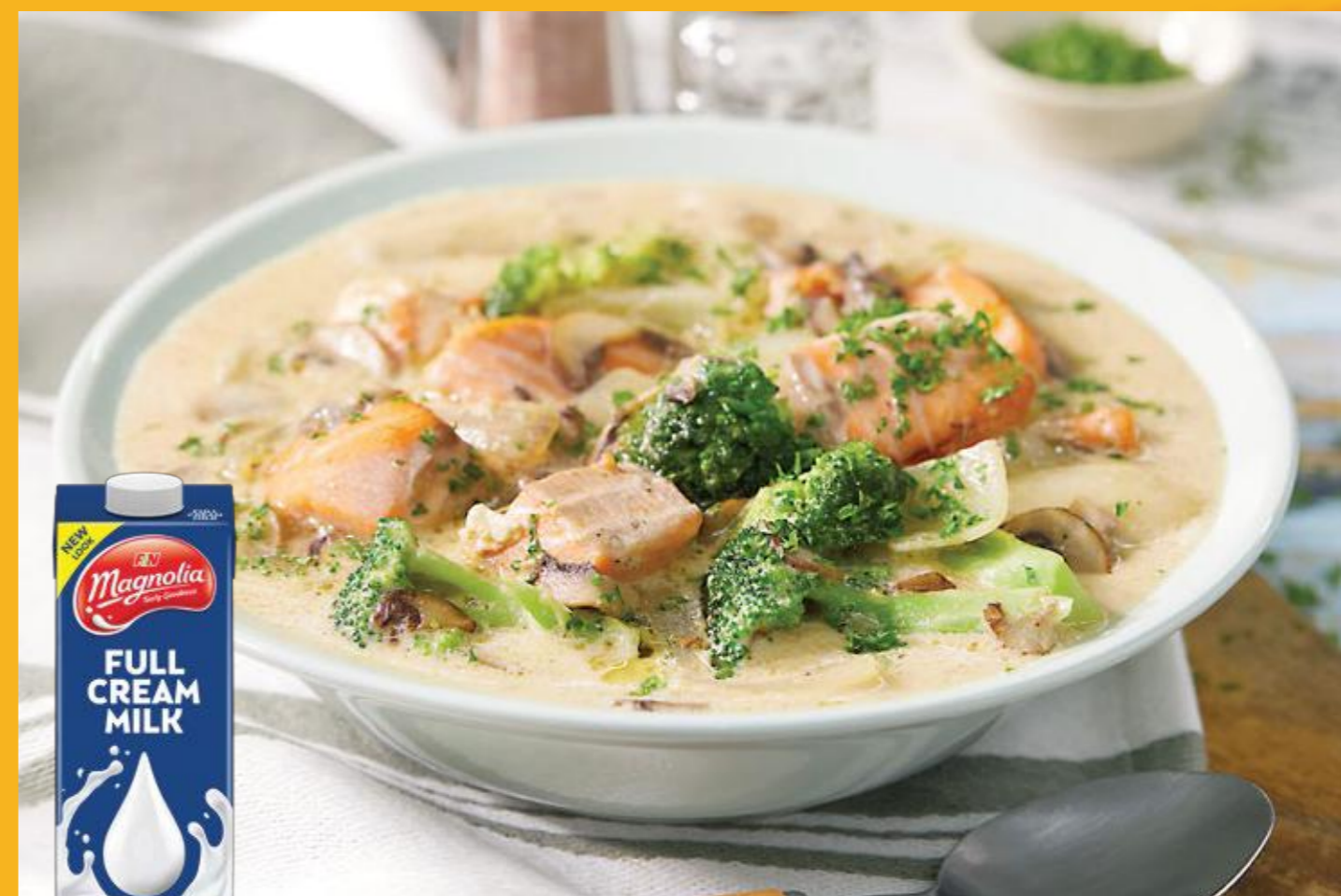
🕒 **PREPARATION TIME: 10 MINS** 🍲 **COOKING TIME: 10 MINS** 👥 **SERVING SIZE: 2 PAX**

INGREDIENTS

- | | |
|--|----------------------|
| 250 ml F&N Magnolia Pasteurised Full Cream Milk | 150 ml Chicken stock |
| 180 g Salmon | A pinch Salt |
| 100 g Mushroom (slices) | A pinch Pepper |
| 100 g Onion (wedges) | 1 tbsp Flour |
| 100 g Broccoli | 30 g Butter |

METHOD

1. Cut the salmon into cubes, season with salt and pepper.
2. Melt 10g of butter in a frying pan and fry the salmon cubes until golden brown. Remove and set aside.
3. Add in onion and mushroom slices, sauté until fragrant. Remove and set aside.
4. Add the remaining butter into the pan, sprinkle with the flour and mix well.
5. Pour in chicken broth, **F&N Magnolia Pasteurised Full Cream Milk**, mushroom, onion and broccoli, bring to boil. Simmer for 4-5 minutes.
6. Add in the salmon. Boil and leave to simmer for 3-4 minutes while occasionally stirring.
7. Season with salt and pepper, serve!



ICE CREAM SODA STEAM FISH

🕒 **PREPARATION TIME: 10 MINS** 🍲 **COOKING TIME: 20 MINS** 👤 **SERVING SIZE: 4 PAX**

INGREDIENTS

1 kg Seabass (scaled and cleaned)
1 stalk Lemongrass (pounded)
2 slices Ginger (sliced)

SAUCE

120 ml **F&N Ice Cream Soda**
2 tbsp Lime juice
2 tbsp Fish sauce
5 cloves Garlic (chopped)
2 pcs Bird eye chili (sliced)
30 g Cilantro (chopped)
2 stalks Lemongrass (sliced)
2 tsp Sugar

METHOD

1. Stuff lemongrass and ginger slices in the fish stomach. Steam for 15 minutes.
2. Combine all the ingredients for the sauce except cilantro in a pan. Cook for 5 minutes. Add in the chopped cilantro, stir well.
3. After the fish is cooked, discard any liquid from the plate. Pour the sauce onto the fish.
4. Enjoy!



RUT B FRIED CHICKEN

🕒 **PREPARATION TIME: 35 MINS** 🍲 **COOKING TIME: 15 MINS** 👤 **SERVING SIZE: 4 PAX**

INGREDIENTS - MARINATION

4 pcs Chicken wingette
4 pcs Chicken drumette
½ tsp Salt
½ tsp Black pepper powder

BATTER

70 g Flour
30 g Rice Flour
180 g Water

SAUCE

100 g **F&N Rut B Cordial**
2 cloves Garlic (minced)
5 g Ginger (minced)
½ tsp Salt
½ tsp Black pepper powder
½ tsp Lemon Juice
As needed White sesame

METHOD

1. Marinate the chicken with salt and pepper for 30 minutes.
2. Combine all the batter ingredients in a bowl, stir until no lumps.
3. Coat the chicken with batter. Deep fry until golden brown. Set aside.
4. To make sauce, combine the ingredients in pan, heat over medium heat. Cook for 3 to 5 minutes until the sauce thickened.
5. Add the fried chicken into the sauce, toss well. Sprinkle some white sesame on top. Serve immediately!





F&N BANDUNG FLOAT

🕒 PREPARATION TIME: 15 MINS

👤 SERVING SIZE: 3-4 GLASSES

INGREDIENTS -SYRUP MIXTURE

250 ml **F&N Evaporated Creamer**
250 ml **F&N Rose Syrup**
500 ml Water

WHIPPED CREAM

250 g **Ideal Evaporated Full Cream Milk**
50 g Icing Sugar

METHOD

1. Mix all the Syrup Mixture into a jug, then pour the mixture into every glass 2/3 full.
2. In a mixing bowl, whip the **Ideal Evaporated Full Cream Milk** and icing sugar until thick with a hand mixer.
3. Top the whipped cream onto every glass.



DRINKS



Featuring **ideal**



F&N BANDUNG WITH PUDDING

🕒 PREPARATION TIME: 5 MINS

👤 SERVING SIZE: 5 GLASSES

INGREDIENTS

- 250 ml F&N Evaporated Creamer
- 250 ml F&N Rose Syrup
- 500 g Ice
- 500 ml Water
- 3 tbsp Dadih (per glass)

METHOD

1. Add dadih into glasses.
2. Mix all the remaining ingredients into a jug and pour into glasses.



F&N ICE BLENDED BANDUNG

🕒 PREPARATION TIME: 10 MINS

👤 SERVING SIZE: 4 GLASSES

INGREDIENTS

- 300 ml F&N Rose Syrup
- 300 ml F&N Evaporated Creamer
- 900 g Ice Cube

METHOD

1. In a blender, add all the ingredient into blender, blend the mixture until smooth.
2. Pour it into glasses.





F&N SODA BANDUNG

🕒 PREPARATION TIME: 15 MINS

👤 SERVING SIZE: 5 GLASSES

INGREDIENTS

- 1 can **F&N Evaporated Creamer**
- 200 ml **F&N Rose Syrup**
- 1 Litre **F&N Ice Cream Soda**
- Ice cubes

METHOD

1. Mix **F&N Evaporated Creamer** with **F&N Rose Syrup** in a jug.
2. Stir in **F&N Ice Cream Soda** into mixture stir and add in ice cubes.
3. Serve chilled.



To get a smooth soda bandung, add in **F&N Ice Cream Soda** last.



F&N SPECIAL BANDUNG

🕒 PREPARATION TIME: 15 MINS

👤 SERVING SIZE: 5 GLASSES

INGREDIENTS

- 250 ml **F&N Rose Syrup**
- 250 ml **F&N Evaporated Creamer**
- 500 ml **Ice Mountain Sparkling Water Classic**
- 500 g Ice Cube
- 5 tbsp Basil Seed , Bloomed

INGREDIENTS A

- 1 handful Mint Leaf
- 5 nos Lime

METHOD

1. In a jug, squash the mint leaf and lime.
2. Combine all remaining ingredients into the jug, give it a stir.
3. Serve the drink into individual glass.





F&N TEH TARIK

🕒 PREPARATION TIME: 15 MINS

👤 SERVING SIZE: 5 GLASSES

INGREDIENTS

- 40 g (per glass) **F&N Vitaminised Sweetened Creamer**
- 60 g (per glass) **F&N Evaporated Creamer**
- 60 g Tea dust
- 1.2 Litre Hot water

METHOD

1. Add tea dust into a tea filter and steep in hot water with a big mug for 3 minutes.
2. Remove the filter, pour 180g of tea into a glass.
3. Add in **F&N Evaporated Creamer** and **F&N Vitaminised Sweetened Creamer**. Stir well and pull 3 times.
4. Serve immediately.



FALOODA

🕒 PREPARATION TIME: 15 MINS

👤 SERVING SIZE: 1 GLASS

INGREDIENTS

- 80 ml **F&N Evaporated Creamer** (chilled)
- 60 ml **F&N Rose Syrup**
- 60 ml Water
- 120 g Ice
- 2 tbsp Vermicelli, boiled
- 2 tbsp Basil Seeds, soaked

METHOD

1. In each tall clear glass, add **F&N Rose Syrup**, water and crushed ice together.
2. Next, gently spoon in some vermicelli noodles and soaked basil seeds.
3. Lastly, top with **F&N Evaporated Creamer**.
4. Served chilled immediately.



May wish to top with a scoop of ice cream and garnish with chopped toasted nuts for better mouthfeel.





ICE BLENDED AVOCADO COFFEE

🕒 PREPARATION TIME: 10 MINS

👤 SERVING SIZE: 4 GLASSES

INGREDIENTS

- 1 cup **F&N Vitaminised Sweetened Creamer**
- 2 cups **F&N Evaporated Creamer**
- 2 pcs Avocado, de-seed and peeled
- 600 g Ice

COFFEE

- 4 tbsp Instant Coffee
- 4 tbsp Hot water

METHOD

1. Blend everything to smooth except coffee.
2. Mix instant coffee and hot water, divide 1 tablespoon of coffee into each glass.
3. Add blended avocado into each glass. Serve.



ICE MOCHA TARIK

🕒 PREPARATION TIME: 15 MINS

👤 SERVING SIZE: 5 GLASSES

INGREDIENTS

- 300 g **F&N Vitaminised Sweetened Creamer**
- 50 g Coffee powder
- 1 Litre Hot water
- 50 g Chocolate malt powder
- Ice

METHOD

1. Add coffee powder into a mug over a coffee strainer and pour hot water over the strainer. Brew for 3-5 minutes.
2. Remove the coffee strainer and add in **F&N Vitaminised Sweetened Creamer** and chocolate malt powder. Stir well.
3. Pull the mocha until frothy. Serve over a glass of ice with some froth on top.





JAGUNG MILK SHAKE

🕒 PREPARATION TIME: 10 MINS

👤 SERVING SIZE: 5 GLASSES

INGREDIENTS

- 6 tbsp **F&N Vitaminised Sweetened Creamer**
- 150 g **F&N Magnolia 1.5L Sweet Corn Ice Confection**
- 300 ml **F&N Ice Cream Soda**
- 6 tbsp Canned corn kernel
- 300 g Ice

METHOD

1. Blend all the ingredients until smooth and creamy, divide the mixture into 5 glasses.
2. Garnish the milk shake with extra corn kernel, and serve immediately.



KOPI TARIK

🕒 PREPARATION TIME: 15 MINS

👤 SERVING SIZE: 5 GLASSES

INGREDIENTS

- 160 g **F&N Vitaminised Sweetened Creamer**
- 100 g **F&N Evaporated Creamer**
- 60 g Coffee powder
- 1 Litre Hot water

METHOD

1. Add coffee powder into a jug over a coffee strainer and pour hot water over the strainer. Steep for 3-5 minutes.
2. Remove the coffee strainer and add in **F&N Vitaminised Sweetened Creamer** and **F&N Evaporated Creamer**. Stir well.
3. Pull the coffee until frothy. Serve immediately.





MANGO LASSI

🕒 PREPARATION TIME: 10-15 MINS 👤 SERVING SIZE: 4-5 GLASSES

INGREDIENTS

- 100 g **F&N Evaporated Creamer**
- 300 g **F&N Magnolia Pasteurised Low Fat Milk**
- 500 g **F&N Fruit Tree Fresh Mango**
- 5 nos Lime juice
- Ice cube

METHOD

1. Mix **F&N Evaporated Creamer** and **F&N Magnolia Pasteurised Low Fat Milk** with lime juice in a jug, stir well.
2. Add in **F&N Fruit Tree Fresh Mango** and ice cube, stir constantly until chilled.
3. Enjoy the Mango Lassi.



MASALA CHAI

🕒 PREPARATION TIME: 30 MINS 👤 SERVING SIZE: 4-6 GLASSES

INGREDIENTS

- 50 g / 3 tbsp **F&N Evaporated Creamer**
- 100 g / ¼ can **F&N Sweetened Creamer with Calcium**
- 600 ml Water
- 3 inch Ginger (Slice)
- 3 pcs Cardamom
- 1 stick Cinnamon stick
- 3 pcs Clove
- 3 pcs Black Pepper
- 6 tsp Tea Dust

METHOD

1. In a pot, add in water and spices then bring it to boil. Prepare a strainer and a jug, add in tea dust and pour the spice water over the strainer. Let it soak for 5 minutes.
2. Once the tea is ready. Transfer it into a teapot, add in **F&N Evaporated Creamer** and **F&N Sweetened Creamer with Calcium**.
3. Enjoy the Masala Chai with festive sweets and biscuits.



For a creamier option, add in another 50 ml or 3 tbsp **F&N Evaporated Creamer** into the tea.





SODA GEMBIRA

🕒 PREPARATION TIME: 5 MINS

👤 SERVING SIZE: 1 GLASS

INGREDIENTS

1 can **F&N Strawberry** 325ml
50 g **F&N Vitaminised Sweetened Creamer**
Ice

METHOD

1. In a large glass, add **F&N Vitaminised Sweetened Creamer** then fill up the glass full of ice.
2. Then add in **F&N Strawberry**, serve.



SPECIAL BANANA LASSI

🕒 PREPARATION TIME: 20 MINS

👤 SERVING SIZE: 3 GLASSES

INGREDIENTS

1 can **F&N Evaporated Creamer**
300 g Ripe banana
½ tsp Cinnamon powder
3 tbsp Lemon juice
3 cup (450 g) Ice
5 tbsp Palm sugar (melted)

METHOD

1. Mix 1 cup of **F&N Evaporated Creamer** and lemon juice together. Keep in the chiller for 40 minutes.
2. After 40 minutes, add in the **F&N Evaporated Creamer** mixture, the remaining **F&N Evaporated Creamer**, banana and palm sugar into the blender and blend evenly.
3. Add in the cinnamon powder and ice into blender and blend until smooth. Serve as it is still cold.



This recipe can be served as ice cream by blending everything together except for ice, pour into a container and freeze for 12 hours.





SPECIAL KATIRA SODA

🕒 PREPARATION TIME: 15 MINS

👤 SERVING SIZE: 5 GLASSES

INGREDIENTS

- | | | | |
|-----------|---|--------|---|
| 1 can | F&N Evaporated Creamer | 5 tbsp | Dates (blended) |
| 6 tbsp | F&N Sweetened Creamer with Calcium | 5 tbsp | Raisins (blended) |
| 3 cup | F&N Ice Cream Soda | 5 tbsp | Almonds (roasted and removed skin then blended) |
| As needed | Green colouring and pandan essence | 5 tbsp | Basil seeds (soaked) |
| 2 cup | Ice | 5 tbsp | Malva nuts (soaked) |
| | | 5 tbsp | Katira (soaked) |

METHOD

1. Mix **F&N Evaporated Creamer, F&N Sweetened Creamer with Calcium, F&N Ice Cream Soda**, green colouring and pandan essence together.
2. Prepare 5 glasses and put 1 tablespoon of blended dates, raisins, almonds, basil seeds, malva nuts and katira into each glass.
3. Pour the mixture in step 1 into the glasses and top with ice. Serve while it is cold.



SUSU KURMA SINARAN

🕒 PREPARATION TIME: 5 MINS

👤 SERVING SIZE: 2 GLASSES

INGREDIENTS

- | | |
|---------|---|
| 250 ml | F&N Evaporated Creamer |
| 160 g | Ice cubes |
| 6 pcs | Soft dates without seeds (finely chopped) |
| 2 tsp | Vanilla essence |
| A pinch | Salt |

METHOD

1. Grind all the ingredients until well blended.
2. Ready to serve.

DECORATION

1. To make it more interesting, you can add chopped dates before serving.



Soak dates in hot water first to produce a softer texture. Dates will taste more delicious.





CARDAMOM ROSE MILK

🕒 PREPARATION TIME: 5 MINS

👤 SERVING SIZE: 2 GLASSES

INGREDIENTS

550 ml **F&N Magnolia Pasteurised Full Cream Milk**
 80 ml **F&N Rose Syrup**
 1 tbsp **F&N Vitaminised Sweetened Creamer**
 ½ tsp Cardamom powder
 As needed Pistachio, chopped (garnish)
 As needed Dried rose petal (garnish)

METHOD

1. In a jug, combine everything together, except for pistachio and rose petal. Mix well.
2. Keep chill for at least 2 hours.
3. Top with some pistachio and dried rose petal.
4. Serve chilled.



EGGNOG MOCKTAIL

🕒 PREPARATION TIME: 10 MINS

👤 COOKING TIME: 5 MINS

👤 SERVING SIZE: 5-6 PAX

INGREDIENTS

750 ml **F&N Magnolia Pasteurised Super Slim™ Skim Milk**
 1 tbsp Vanilla extract
 480 g Cream
 1½ tsp Nutmeg powder
 3 nos Whole egg
 4 nos Egg yolk
 70 g Sugar
 ¼ tsp Salt

METHOD

1. Place cream and nutmeg powder in a large bowl.
2. In a saucepan, combine **F&N Magnolia Pasteurised Super Slim™ Skim Milk** and vanilla extract. Cook over medium heat, until bubbles form around the side and start steaming.
3. In another bowl, mix together whole eggs, egg yolks, sugar and salt. Beat until thickened and pale.
4. Add in the milk slowly and whisk to incorporate.
5. Pour the mixture back into the saucepan and cook over low heat, stirring constantly until the mixture is thickened. Do not overcook else the eggs will be curdled.
6. Immediately strain into the bowl with cream.
7. Let it cool and chill for at least 2 hours before serving.





ICED CHOCOLATE

🕒 PREPARATION TIME: 10 MINS

👤 SERVING SIZE: 2 GLASSES

INGREDIENTS

- 250 ml **F&N Magnolia Pasturised 100% Fresh Milk**
- 100 g **F&N Vitaminised Sweetened Creamer**
- 100 g Cocoa powder
- 300 g Ice

METHOD

1. Combine all ingredients in a blender and blend until smooth.
2. Serve in a glass and top with whipped cream (optional).



KURMA ALMOND MILK

🕒 PREPARATION TIME: 5 MINS

👤 SERVING SIZE: 2 GLASSES

INGREDIENTS

- 500 ml **F&N Magnolia Pasturised Full Cream Milk**
- 6 pcs Dates (deseeded)
- 40 g Ground almond
- 30 g Oats

METHOD

1. Combine the ingredients in a blender, blend until fine.
2. Microwave for 1 minute or bring to boil in a saucepan.
3. Serve hot!





PANDAN KATIRA SHAKE

🕒 PREPARATION TIME: 5 MINS

👤 SERVING SIZE: 2 GLASSES

INGREDIENTS

50 g Katira gum (bloomed)

PANDAN KURMA MILKSHAKE

2 tbsp **F&N Vitaminised Sweetened Creamer**
 250 ml **F&N Magnolia Pasturised 100% Fresh Milk**
 ½ tsp Pandan extract
 6 pcs Dates (deseeded)
 As needed Green food colouring (optional)
 300 g Ice

METHOD

1. Combine all the ingredients for pandan kurma milkshake in a blender, blend until smooth.
2. Add katira gum in a glass. Add in pandan kurma milkshake.
3. Enjoy!



THANDAI

🕒 PREPARATION TIME: 10 MINS

👤 SERVING SIZE: 4 GLASSES

INGREDIENTS

1 Litre	F&N Magnolia Pasturised Full Cream Milk	50 g	Sugar
5 tbsp	Almond	1 tsp	Black pepper
2 tbsp	Cashew	¼ tsp	Cardamom powder
2 tsp	Poppy seed	¼ tsp	Nutmeg powder
½ tsp	Fennel powder	½ tsp	Rose essence

METHOD

1. Soak almond, cashew, poppy seeds, and black pepper in hot water for 2 hours. Drain and insert into a blender.
2. In the blender, add 4 tbsp of **F&N Magnolia Pasturised Full Cream Milk**, blend into a paste.
3. In a jug, combine **F&N Magnolia Pasturised Full Cream Milk**, fennel powder, cardamom powder, nutmeg powder, rose essence and sugar.
4. Stir until sugar dissolved.
5. Stir in almond paste. Mix well.
6. Chill for at least 2 hours.
7. Serve chilled.





TROPICAL SMOOTHIES

🕒 PREPARATION TIME: 10 MINS

👤 SERVING SIZE: 3 GLASSES

INGREDIENTS

- 1 cup **F&N Magnolia Pasturised 100% Fresh Milk**
- 1 no Orange, peeled
- ½ no Banana
- 1 cup Mango, frozen
- 1 cup Pineapple, frozen
- ½ cup Ice

METHOD

1. Combine all ingredients in a blender and blend until smooth.
2. Serve immediately in a glass.



APPLE PIE FIZZ

🕒 PREPARATION TIME: 5 MINS

👤 SERVING SIZE: 1 GLASS

INGREDIENTS

- 150 ml **F&N Ice Cream Soda**
- 2 slices Lemon
- 10 ml Apple cider vinegar
- 1/8 tsp Cinnamon powder
- 100 g Ice cubes
- 1 slice Green apple (garnish)
- 1 stick Cinnamon stick (garnish)

METHOD

1. Muddle the lemon in a glass, add ice cubes, cinnamon powder and apple cider vinegar.
2. Top the glass with **F&N Ice Cream Soda**.
3. Lastly, garnish with a cinnamon stick and green apple slice.
4. Serve chilled.





BERRY BANDUNG KATIRA

🕒 PREPARATION TIME: 5 MINS

👤 SERVING SIZE: 8 GLASSES

INGREDIENTS

- 1.5 Litre **F&N Strawberry**
- 1 can **F&N Evaporated Creamer**
- 100 g **F&N Vitaminised Sweetened Creamer**
- 300 g Katira gum, bloomed
- 200 g Grass jelly
- As needed Ice

METHOD

1. Combine all ingredients except **F&N Strawberry** in a jug.
2. Slowly stir in **F&N Strawberry**.
3. Enjoy!



HOLIDAY POMEGRANATE MOCKTAIL

🕒 PREPARATION TIME: 5 MINS

👤 SERVING SIZE: 1 GLASS

INGREDIENTS

- 120 ml **F&N Orange**
- 100 ml **F&N Fruit Tree Fresh Cranberry and Pomegranate Juice**
- 2 sprigs Thyme
- 100 g Ice cubes
- 20 g Pomegranate seeds (garnish)

METHOD

1. Muddle the thyme in a glass. Add in ice cubes.
2. Add in **F&N Fruit Tree Fresh Cranberry and Pomegranate Juice**, top with **F&N Orange**.
3. Lastly, garnish with pomegranate seeds.
4. Serve.





HOT SPICED COLA

🕒 PREPARATION TIME: 5 MINS

👨‍🍳 COOKING TIME: 8 MINS

👤 SERVING SIZE: 5 GLASSES

INGREDIENTS

- 1.5 Litre **Est Cola Brown Sugar**
- 1 no Orange (sliced)
- 1 no Green apple (sliced)
- 3 pcs Cloves
- 1/8 tsp Nutmeg powder
- 1 pc Star anise
- 1 stick Cinnamon stick

METHOD

1. Mix all the ingredients in a pot.
2. Bring to boil. Simmer for 5 minutes.
3. Serve hot.



LYCHEE SPARKLES

🕒 PREPARATION TIME: 5 MINS

👤 SERVING SIZE: 2 GLASSES

INGREDIENTS

- 400 ml **F&N Sarsi**
- 2 scoops **F&N Magnolia Vanilla Ice Cream**
- 20 g Nata de Coco
- 4 pcs Canned lychee
- 40 ml Lychee syrup (from can)
- 10 ml Lemon juice

METHOD

1. Divide nata de coco, lychee, lychee syrup and lemon juice into 2 glasses.
2. Fill the glasses with ice.
3. Add in **F&N Sarsi**.
4. Lastly, top with a scoop of **F&N Magnolia Vanilla Ice Cream**.





PEPPERMINT LEMONADE

🕒 PREPARATION TIME: 5 MINS

👤 SERVING SIZE: 4 GLASSES

INGREDIENTS

4 cans / 220 ml per serving
80 ml / 20 ml per serving
4 g / 1 g per serving
As needed
4 g / 1 g per serving

F&N Ice Cream Soda
Lemon juice
Salt
Ice
Mint leaves

METHOD

1. Mix all the ingredients together, including **F&N Ice Cream Soda** into a glass.
2. Garnish with some lemon slices and mint leaves.
3. Serve!



PINEAPPLE ORANGE

🕒 PREPARATION TIME: 5 MINS

👤 SERVING SIZE: 4 GLASSES

INGREDIENTS

3 cans / 150 ml per serving
120 g
As needed

F&N Orange
Fresh pineapple
Ice

METHOD

1. Chop the pineapple into small cubes, lightly muddle in a glass.
2. Add in ice.
3. Fill the glass with **F&N Orange** and serve away!





PURPLE CITRUS PUNCH

🕒 PREPARATION TIME: 5 MINS

👤 SERVING SIZE: 8 GLASSES

INGREDIENTS

- 1.5 Litre **F&N Grape**
- 600 ml **Sunkist Orange Juice**
- 1 no Lemon (sliced)
- 1 no Lime (sliced)
- 15 g Mint leaves
- 1 kg Ice cube

METHOD

1. Muddle lemon, lime, and mint leaves in a jug.
2. Add in the remaining ingredients, stir well.
3. Enjoy!



Featuring Sunkist



SODA GEMBIRA FRUIT COCKTAIL

🕒 PREPARATION TIME: 20 MINS

👨🍳 COOKING TIME: 10 MINS

👤 SERVING SIZE: 8 SERVINGS

INGREDIENTS - CONDIMENTS

- 1 Litre **F&N Strawberry**
- 1 can Canned longan (drained)
- 200 g Nata de coco (drained)
- 2 cans Canned mixed fruit cocktail (drained)

CUSTARD

- 1 can **IDEAL® Full Cream Evaporated Milk**
- 40 g Custard powder
- 30 g Sugar

METHOD

1. To make custard, combine the ingredients in a pot. Heat over low heat. Keep whisking while heating.
2. Heat until the mixture thickened and becomes custard. Remove from heat, set aside to let cool.
3. After the custard completely cooled down, mix half of the **F&N Strawberry** with the custard. Stir until no lumps.
4. Keep the mixture in refrigerator for at least 4 hours to chill.
5. Add in the remaining ingredients before serving.
6. Mix well and enjoy!



Featuring ideal



SODA HERB

🕒 PREPARATION TIME: 5 MINS

👤 SERVING SIZE: 1 GLASS

INGREDIENTS

- To fill **F&N Ice Cream Soda**
- 10 ml **F&N Cordial (Rose/Grape/Orange)**
- 2 pcs Calamansi
- 6 pcs Mint leaves
- 1 pc Sour Plum
- 1 stalk Lemongrass
- 30 ml Hot Water

METHOD

1. Soak sour plum and hot water in a bowl. Set aside.
2. In a glass, muddle mint leaves and calamansi. Fill the glass with ice.
3. Add in **F&N Cordial** and **F&N Ice Cream Soda**
4. Add in lemongrass, sour plum and the water. Serve.



SPARKLING BERRY PUNCH

🕒 PREPARATION TIME: 10 MINS

👤 SERVING SIZE: 6 GLASSES

INGREDIENTS

- 1 can (325 ml) **F&N Ginger Ade**
- 325 ml Pineapple juice
- 10 g Mint leaves
- 50 g Blueberry
- 2 nos Lime (sliced)
- 80 g (8-10pcs) Strawberry (quartered)
- 1 can (565 g) Canned lychee (with syrup)
- 100 g Pineapple (cubed)
- 500 g Ice cubes

METHOD

1. Muddle mint leaves, half amount of the blueberry and half amount of the lime in a jug.
2. Add in the remaining ingredients.
3. Stir well and serve.





SPARKLING RUBY

🕒 PREPARATION TIME: 5 MINS

👤 SERVING SIZE: 2 GLASSES

INGREDIENTS

- 1 can (325 ml) **F&N Ice Cream Soda**
- 2 scoops **F&N Magnolia Vanilla Ice Cream**
- 80 ml Fresh watermelon juice
- 2 pcs Calamansi , halved
- 20 g Grass jelly
- 2 g Mint leaves
- As needed Ice

METHOD

1. Lightly muddle mint leaves and calamansi into two individual glasses.
2. Add in watermelon juice, grass jelly and ice.
3. Fill the glasses with **F&N Ice Cream Soda**.
4. Lastly, top with a scoop of **F&N Magnolia Vanilla Ice Cream**.
5. Enjoy!



3 LAYER BANDUNG

🕒 PREPARATION TIME: 5 MINS

👤 SERVING SIZE: 4 GLASSES

INGREDIENTS

- 50 ml **F&N Evaporated Creamer**
- 50 ml **F&N Rose Syrup**
- 100 ml Tea (concentrated)
- As needed Ice Cube

METHOD

1. In a glass, pour **F&N Rose Syrup**.
2. Next fill the glass with ice, slowly pour **F&N Evaporated Creamer** on the ice to prevent mixing of the syrup.
3. Lastly pour the tea over the ice again to fill up the glass.





PURPLE FAIRY

🕒 PREPARATION TIME: 5 MINS

👤 SERVING SIZE: 8 GLASSES

INGREDIENTS

- 4 cans (325 ml) **F&N Ice Cream Soda**
- 120 ml **F&N Grape Cordial**
- 1 Litre **Sunkist Apple Juice**
- 1 no Lemon (½ juiced, ½ sliced)
- 15 g Mint leaves
- As needed Ice
- 1 no Apple (sliced)

METHOD

1. Lightly muddle mint leaves in a jug.
2. Add in remaining ingredients and stir.
3. Serve in individual glasses.
4. Enjoy!



Featuring



RED AMBER COOLER

🕒 PREPARATION TIME: 10 MINS

🍲 COOKING TIME: 5 MINS

👤 SERVING SIZE: 8 PAX

INGREDIENTS

- 240 ml **F&N Rose Syrup**
- 60 g Basil seed, bloomed
- 120 ml Gula melaka syrup
- 1 Litre Water
- 10 nos Calamansi
- As needed Gula melaka jelly
- As needed Ice

GULA MELAKA JELLY

- 80 g Gula melaka
- 5 g Agar-agar powder
- 400 ml Water

METHOD

1. To make gula melaka jelly, combine the ingredients in a saucepan.
2. Bring to boil, stir until agar-agar powder completely dissolve.
3. Transfer the mixture into a mold, let it set.
4. Muddle calamansi in a jug, add in all other ingredients.
5. Enjoy!





ROSE FIZZ

🕒 PREPARATION TIME: 15 MINS 🍲 COOKING TIME: 5 MINS 👥 SERVING SIZE: 8 PAX

INGREDIENTS

1.5 Litre **F&N Ice Cream Soda**
 As needed Rose jelly
 8 pcs Sour plum
 1.5 nos Lime, juiced
 As needed Ice

ROSE JELLY

100 ml **F&N Rose Syrup**
 5 g Agar-agar powder
 400 ml Water

METHOD

1. To make Rose Jelly, combine the ingredients in a saucepan.
2. Bring to boil, stir until agar-agar powder completely dissolve.
3. Transfer the mixture into a mold, let it set then cut into pieces.
4. Combine lime juice and sour plum in a jug, let sit for 5 minutes.
5. Add in remaining ingredients, mix well.
6. Enjoy!



RUT B SOUR PUNCH

🕒 PREPARATION TIME: 5 MINS 👥 SERVING SIZE: 4 GLASSES

INGREDIENTS

120 ml **F&N Rut B Cordial**
 4 pcs Sour plum
 60 ml Calamansi juice
 5 g Mint leaves
 800 ml Water

METHOD

1. Muddle mint leaves in jug, add in remaining ingredients.
2. Chill for at least 2 hours.
3. Serve with some ice in individual glasses.
4. Enjoy!





BUBUR CHA CHA

🕒 PREPARATION TIME: 15 MINS 🍲 COOKING TIME: 20 MINS 👤 SERVING SIZE: 4 PAX

INGREDIENTS

200 g **F&N Evaporated Filled Milk**
 150 g Taro (cut cube)
 100 g Purple sweet potato (cubed)
 150 g Sweet potato (cubed)
 3 nos Pandan leaves
 50 g Sago, soaked and drained
 500 ml Water
 80 g Sugar
 ½ tsp Salt

METHOD

1. Steam the taro, purple sweet potatoes, and sweet potatoes until soft and cooked. Set aside.
2. In a pot, add in water, sago, pandan leaves, sugar, salt. Bring to boil or until sago is cooked.
3. Add in taro and both sweet potatoes, cook for another 5 minutes.
4. Lastly add in **F&N Evaporated Filled Milk**, bring to a boil and remove from heat.
5. Serve.



DESSERTS



CARAMEL BANANA & COCONUT PANCAKES

🕒 PREPARATION TIME: 5 MINS 🍳 COOKING TIME: 20 MINS 👥 SERVING SIZE: 4-6 PAX

INGREDIENTS

½ can + 3 tbsp **F&N Full Cream Sweetened Condensed Milk**
 ¼ cups Butter
 2 tbsp Brown sugar
 2 nos Ripe bananas
 ¾ cup Grated coconut
 ¼ cup Flour
 ¼ cup Oil for drizzling
 2 nos Banana for topping, sliced

METHOD

1. To make the caramel, melt the butter and brown sugar in a pan. Add 1/2 can of **F&N Full Cream Sweetened Condensed Milk** and cook on medium heat for about 6 minutes until the caramel bubbles and thicken. When it browns, remove from flame and set aside.
2. Mash the ripe bananas very briefly in a bowl.
3. Add the grated coconut & flour and mix well.
4. Put in 3 tbsp **F&N Full Cream Sweetened Condensed Milk** and mix again.
5. Drizzle some oil over a heated flat pan.
6. Drop 2 tbsp of the banana mixture over the pan.
7. When one side of the pancake is golden brown, flip it over to cook the other side.
8. Serve with banana slices and caramel topping.



ALTERNATIVE METHOD TO MAKE CARAMEL:
 Simmer an unopened can of **F&N Full Cream Sweetened Condensed Milk** in a big pot of water for 3 hours. Constantly monitor and refill water during simmering. Remove the can from the boiling water and allow the can to cool completely before opening it to use as caramel.



CARAMEL SQUARES

🕒 PREPARATION TIME: 25 MINS 🍳 COOKING TIME: 20 MINS 👥 SERVING SIZE: 12 PAX

INGREDIENTS - PASTRY

½ cup **F&N Evaporated Creamer**
 220 g Flour
 165 g Butter
 90 g Castor sugar

TOPPING

1 can **F&N Sweetened Creamer with Calcium**
 125 g Butter
 30 g Golden syrup
 375 g Dark cooking chocolate

METHOD - PASTRY PREPARATION

1. Cream the butter with sugar using a cake mixer until fluffy.
2. Stir in the flour and **F&N Evaporated Creamer**. Knead it until smooth and form dough.
3. Press the dough into the 20cm x 20cm mold and poke the surface with a fork.
4. Bake in a preheated oven at 190°C for 15 minutes or until golden brown. Set it aside to cool.

METHOD - TOPPING PREPARATION

1. Add in **F&N Sweetened Creamer with Calcium**, butter and golden syrup to saucepan and bring to a boil. Then lower the heat and let it simmer for 5 minutes.
2. Pour the sauce over the crust that has cooled to room temperature and refrigerate for 3-4 hours.
3. Melt the chocolate in double boiler or microwave for 30 seconds and keep stirring it until completely melt.
4. Pour the melted chocolate on the surface of the caramel that is slightly harden and let it set again in the chiller for another 2 hours.
5. Cut the chilled caramel square into smaller cubes and serve.





CENDOL PUDDING WITH PANDAN SAUCE

🕒 PREPARATION TIME: 2 HR 30 MINS 🍲 COOKING TIME: 15 MINS 👤 SERVING SIZE: 10 PAX

INGREDIENTS - CENDOL LAYER - A

- 1 can **F&N Evaporated Creamer**
- ¾ can **F&N Sweetened Creamer with Calcium**
- 750 ml Water
- 4 tsp Agar agar powder
- A pinch Salt
- 200 g Cendol

GULA MELAKA LAYER- B

- 400 g Gula Melaka
- 3 tsp Agar agar powder
- 1000 ml Water

PANDAN SAUCE

- 1 can **F&N Evaporated Creamer**
- ½ can **F&N Sweetened Creamer with Calcium**
- 400 ml Pandan Water
- 2 tbsp Custard Powder

METHOD

1. Combine all the ingredients A, bring to a boil.
2. Add cendol into a tray followed by ingredients A and let it cool.
3. Bring ingredients B to a boil, then pour over cendol layer and let it set for a while and chill it for 2 hours.
4. To prepare the sauce, simmer the all ingredients until thicken. Serve the Pandan Sauce together with Cendol Pudding.



For best results, pour layer B before layer A gets solidify completely.



COCONUT CANDY

🕒 PREPARATION TIME: 5 MINS 🍲 COOKING TIME: 30 - 40 MINS 👤 SERVING SIZE: 40 PCS

INGREDIENTS

- 150 ml **F&N Evaporated Filled Milk**
- 200 g **F&N Sweetened Creamer with Calcium**
- 100 g Dried desiccated coconut
- 100 g Sugar
- 30 g Butter/ ghee
- 2 tsp Vanilla essence
- 1 ½ tsp Food colouring
- 40 pcs Candy wrapper

METHOD

1. Combine together all the ingredients listed. Cook and mix well on medium heat.
2. Stir constantly until sugar dissolves and coconut clumps together, about 30-40 minutes till it forms into dough.
3. Transfer mixture to prepared container. Level surface evenly. Press firmly with cling wrap. Set candy aside to cool.
4. Cut candy to desire size once it's cool and set.
5. Wrap individual candy with candy wrapper and store in air tight jar.



To check if the candy is ready, place a wooden spoon into the middle of the coconut candy dough and wooden spoon should held upright and doesn't fall back.





CRYSTAL JELLY

🕒 PREPARATION TIME: 20 MINS 🍲 COOKING TIME: 15 MINS 👥 SERVING SIZE: 6 PAX

INGREDIENTS - CRYSTAL JELLY

10 g Agar-agar powder
800 ml Water
120 g Sugar
2 drop Blue, red and green coloring
2 tsp Pineapple, strawberry and apple flavoring

MILK JELLY

200 g **F&N Evaporated Creamer**
10 tbsp **F&N Vitaminised Sweetened Creamer**
10 g Agar-agar powder
600 ml Water
50 g Sugar
2 tsp Lychee flavoring

METHOD

1. To make crystal jelly, bring water to boil in a pot. Combine agar-agar powder and sugar then slowly add into the boiling water while stirring.
2. Divide mixture into 3 equal portions and add in blue, red and green coloring into each mixture.
3. Then add in pineapple flavoring for blue mixture, strawberry flavoring for red mixture and apple flavoring for green mixture.
4. Let it cool completely before chilling. Cut the crystal jelly into small cubes and gently mix all the colored jelly together in an 8 inches mold. Set aside in the chiller.
5. To prepare milk jelly, bring water and **F&N Evaporated Creamer** to boil in a pot. Combine agar-agar powder and sugar then slowly add into the boiling water while stirring.
6. Add in **F&N Vitaminised Sweetened Creamer** and lychee flavoring. Stir well.
7. Let it cool slightly then pour the milk mixture into the 8 inches mold until the colored jelly is well combined.
8. Set in room temperature before chilling. Chill for at least 3 hours in the chiller before serving.



DURIAN ICE CREAM

🕒 PREPARATION TIME: 10 MINS 👥 SERVING SIZE: 4-6 PAX

INGREDIENTS

½ can **F&N Evaporated Creamer**
½ can **F&N Vitaminised Sweetened Creamer**
1 cup Durian flesh
3 nos Egg yolk
1 cup Whipping cream

METHOD

1. Beat egg yolk in a bowl until pale. Add in **F&N Vitaminised Sweetened Creamer** and mix well.
2. Blend durian flesh in a blender with **F&N Evaporated Creamer**.
3. Combine the mixture in the bowl and double boil until thicken. Remove the bowl from the boiling water and allow it to cool completely.
4. Beat whipping cream until stiff.
5. Fold the whipping cream in the durian mixture, and pour the durian mixture into a container.
6. Freeze overnight before serving.





KOLAK UBI

🕒 PREPARATION TIME: 10 MINS

👨‍🍳 COOKING TIME: 1 HR

👤 SERVING SIZE: 4 PAX

INGREDIENTS

- 300 g **F&N Evaporated Creamer**
- 150 g Sweet potato, cut cube
- 150 g Yellow sweet potato, cut cube
- 650 ml Water
- 100 g Gula Melaka
- ½ tsp Salt
- 2 pcs Pandan leaves

METHOD

1. Cook everything except **F&N Evaporated Creamer** for 45 minutes.
2. Add **F&N Evaporated Creamer**, and continue to cook for 15 minutes.
3. Serve warm.



MANGOLICIOUS KHULFI

🕒 PREPARATION TIME: 20 MINS

👤 SERVING SIZE: 20 STICKS

INGREDIENTS

- 1 can **F&N Evaporated Filled Milk**
- 500 g/ 1 can **F&N Sweetened Creamer with Calcium**
- 250 ml Whipping Cream
- 3 nos Cardamoms (powdered)
- 2 nos Mangoes (pureed)
- 1 no Mangoes (diced)

METHOD

1. Combine together all the ingredients listed. Mix well.
2. Gently, pour it into cups/ moulds. Freeze overnight until frozen.
3. Once set. Serve mango khulfi.



May garnish and served with some chopped pistachio nuts.





MARTABAK

🕒 PREPARATION TIME: 1 HR

🕒 COOKING TIME: 10 MINS

👤 SERVING SIZE: 3 PCS OF 8"

INGREDIENTS

250 g **F&N Evaporated Creamer**
 250 ml Water
 4 tbsp Sugar
 ½ tsp Instant yeast
 400 g Flour
 2 nos Eggs
 ¼ tsp Soda bicarbonate
 ¼ tsp Salt

FILLING

2 tbsp / pcs **F&N Vitaminised Sweetened Creamer**
 1 tbsp / pcs Margarine
 2 tbsp / pcs Grated cheddar cheese
 2 tbsp / pcs Chocolate rice

METHOD

1. Mix water, **F&N Evaporated Creamer**, sugar and instant yeast. Stir and set aside for 10 minutes.
2. Add flour, soda and salt in a mixing bowl. Then mix in the yeast mixture and egg. Start stirring until it is free of lump and form a thick batter. Set aside to proof for 45 minutes, until it is double in side.
3. Heat an 8" non-stick frying pan with low heat, coat the entire pan with the batter. Cover and cook with a lid on, until there's no visible liquid batter.
4. Unmould it, and spread the entire martabak with margarine, followed by **F&N Vitaminised Sweetened Creamer**, and finally sprinkle cheese and chocolate.
5. Fold in half then cut it into pieces.



MEAT FLOSS COOKIES

🕒 PREPARATION TIME: 15 MINS

🕒 COOKING TIME: 15 MINS

👤 SERVING SIZE: 80 PCS

INGREDIENTS

200 g **F&N Sweetened Condensed Filled Milk**
 250 g Butter
 180 g All Purpose Flour
 200 g Corn Starch
 40 g Rice flour
 120 g Chicken / Beef Floss

METHOD

1. Preheat oven to 170°C. Line a sheet pan (or two) with baking parchment.
2. In a mixing bowl, beat butter and **F&N Sweetened Condensed Filled Milk** until fluffy.
3. Mix in all the remaining ingredients slowly beat the ingredient until a dough is formed.
4. Shape cookies into balls. Next, use a fork to flatten the cookie dough.
5. Bake cookies at 170°C for 15 minutes until golden brown.
6. Let it cool before storing into an air tight container.



Avoid beating the ingredients for too long as the dough will be tough and chewy.





MOIST CARROT CAKE WITH CHOCOLATE GANACHE

🕒 PREPARATION TIME: 30 MINS 🍳 COOKING TIME: 1 HR 👥 SERVING SIZE: 12 PAX

INGREDIENTS - CAKE

½ cup **F&N Evaporated Creamer**
 250 ml Butter (melted)
 400 g Castor sugar
 4 nos Egg
 3 nos Medium size carrot (peeled and grated)
 300 g Wheat flour
 1 tbsp Baking powder
 1 tsp Vinegar

CHOCOLATE GANACHE

5 tbsp **F&N Sweetened Condensed Full Cream Milk**
 2 tbsp Butter
 150 g Cooking chocolate

METHOD - CAKE PREPARATION

1. Combine **F&N Evaporated Creamer** and vinegar together and store in the refrigerator for 20 minutes.
2. In a separate bowl, beat eggs and castor sugar together then add in melted butter and mix well.
3. Sift wheat flour and baking powder together twice then mix into the egg mixture bit by bit to prevent lumps until smooth.
4. Add in **F&N Evaporated Creamer** mixture in step 1 and mix well then add in grated carrot and mix.
5. Brush a thin layer of butter in the cake mold and dust with some flour (to prevent the cake from sticking once baked). Then pour the batter into it.
6. Bake the cake in a preheated oven at 180°C for 40 minutes.

METHOD - CHOCOLATE GANACHE

1. To prepare ganache, you have to use the "double-boiler" method. Boil water in the bottom part of the "double-boiler" then lower down the heat.
2. Combine cooking chocolate, butter and **F&N Sweetened Condensed Full Cream Milk** in the top part of the "double-boiler" and slowly stir until chocolate fully melted.
3. Let it cool for 15 minutes and then pour it over the cake that was prepared earlier.



PANDAN LAYERED PUDDING

🕒 PREPARATION TIME: 10 MINS 🍳 COOKING TIME: 10 MINS 👥 SERVING SIZE: 7" SQUARE TRAY

INGREDIENTS - PANDAN LAYER

30 g Pandan leaf
 650 ml Water
 85 g Sugar
 8 g Agar-agar powder

MILK LAYER

1 can **F&N Evaporated Creamer**
 85 g Sugar
 250 ml Water
 10 g Agar-agar powder

METHOD

1. To make pandan layer, blend pandan leaves and water. Strain the mixture.
2. Heat the mixture over medium heat, simmer until the sugar and agar-agar powder fully dissolved. Pour 1/3 of the mixture into a 7" tray. Keep the remaining mixture warm over low heat.
3. To make milk layer, heat water, sugar, and agar-agar powder over medium heat, simmer and stir until the sugar and agar-agar powder are fully dissolved. Add in **F&N Evaporated Creamer** into the mixture, stir well.
4. Pour 1/3 of the milk mixture into the tray, on top of the pandan layer. Keep the remaining mixture warm over low heat.
5. Repeat step 2 to 4 until all the pudding mixture is finished.
6. Keep the pudding in the chiller for at least 4 hours before serving.
7. Enjoy!





PEANUT & BLACK SESAME SOUP

🕒 PREPARATION TIME: 3 MINS 🍲 COOKING TIME: 2 MINS 👤 SERVING SIZE: 1 PAX

INGREDIENTS - PEANUT SOUP

2 tbsp **F&N Vitaminised Sweetened Creamer**
 2 tbsp **F&N Evaporated Filled Milk**
 80 g Peanut butter
 3 tsp Corn Starch
 200 ml Water

BLACK SESAME SOUP

3 tbsp **F&N Vitaminised Sweetened Creamer**
 2 tbsp **F&N Evaporated Filled Milk**
 25 g Grounded black sesame
 4 tsp Corn starch
 200 ml Water

METHOD - PEANUT SOUP

1. Mix **F&N Vitaminised Sweetened Creamer**, peanut butter, corn starch and water in a blender, blend until fine.
2. Microwave for 1 minute, give it a stir.
3. Repeat step 2, add in **F&N Evaporated Filled Milk** and stir well.
4. Enjoy!

METHOD - BLACK SESAME SOUP

1. Mix grounded black sesame, **F&N Vitaminised Sweetened Creamer**, corn starch and water in a blender, blend until fine.
2. Microwave for 1 minute, give it a stir.
3. Repeat step 2 twice, add in **F&N Evaporated Filled Milk** and stir well.
4. Enjoy!



PENGAT PISANG WARISAN

🕒 PREPARATION TIME: 15 MINS 🍲 COOKING TIME: 20 MINS 👤 SERVING SIZE: 5-6 PAX

INGREDIENTS

¼ tin, **F&N Evaporated Filled Milk**
 ½ tin, 200 g Cream Corn (ingredient A)
 1 Litre Water (ingredient A)
 250 g Gula Melaka (ingredient A)
 4 pcs Pandan Leaf
 100 g Sago, Soak in water for 2 hours
 1 tsp Salt
 7 pcs Barangan Pisang, Chopped

METHOD

1. Put ingredients A into a pot and leave it to simmer.
2. Next with light heat, stir in **F&N Evaporated Filled Milk** and let it simmer.
3. Add in the drained sago. Lastly, add in the banana and let it simmer for a while.
4. Serve the pengat pisang directly or let it chill in refrigerator over night.



Drizzle with additional **F&N Evaporated Filled Milk** to your liking in every serving to enjoy richer taste.





SAGO PAYASAM

🕒 PREPARATION TIME: 30 MINS 🍲 COOKING TIME: 20 MINS 👥 SERVING SIZE: 4-5 PAX

INGREDIENTS

1 can **F&N Evaporated Filled Milk**
100 g **F&N Vitaminized Sweetened Creamer**

INGREDIENTS - A

250 g Sago
1 Litre Water
1/2 no Ginger, sliced

INGREDIENTS - B

1 tbsp Ghee
1 tbsp Raisin
1 tbsp Nuts (Cashew or Almonds)
1/2 tsp Cardamom powder

METHOD

1. Rinse sago with water once to clear off any dirt.
2. In a pot with medium heat, pour in A. Simmer sago with water until it is translucent but not dissolve.
3. Add in **F&N Evaporated Filled Milk** and **F&N Vitaminized Sweetened Creamer** into the sago mixture.
4. Once it is boiled, turn off the heat.
5. In another pan, add B and fry until fragrant.
6. Add B and cardamom powder into the payasam.
7. Stir, gently to incorporate the mixture.
8. Serve.



SPICED SEMOLINA PUDDING

🕒 PREPARATION TIME: 20 MINS 🍲 COOKING TIME: 25 MINS 👥 SERVING SIZE: 4-6 PAX

INGREDIENTS

330 ml F&N Evaporated Creamer	220 g Semolina flour
270 ml Water	50 g Almond powder
1/2 tsp Rose essence	50 g Raisin
5 nos Cardamom	50 g Cashew nuts
150 g Caster sugar	4 tbsp Ghee

METHOD

1. Combine **F&N Evaporated Creamer**, water, rose essence and cardamom together then bring to boil. Stir in the caster sugar until fully dissolve.
2. Strain off the cardamom and bring the mixture to boil again.
3. Stir in the semolina flour bit by bit to prevent lumps formed then follow by almond powder.
4. Keep at medium heat and mix well. Remove from heat and set aside.
5. In a pan, heat up the ghee and sauté the cashew nuts and raisin until fragrant.
6. Pour the ghee together with half of the cashew nuts and raisin into the semolina mixture and mix evenly.
7. Place the semolina pudding into a serving dish and top with the other half of the cashew nuts and raisin.
8. Chill in the refrigerator for at least 3 hours before serve.





APPLE & BERRY COBBLER

🕒 PREPARATION TIME: 20 MINS 🍳 COOKING TIME: 60 MINS 👥 SERVING SIZE: 5 PAX

INGREDIENTS - FILLING

500 g Green apple, peeled & diced
400 g Strawberries, cut half
200 g Raspberries
150 g Sugar
50 g All-purpose flour
50 g Butter

TOPPINGS

120 g **F&N Magnolia Pasturerised 100% Fresh Milk**
150 g All-purpose flour
2 tsp Baking powder
60 g Cold butter, cut cubes
60 g Sugar

METHOD

1. Preheat the oven to 190°C.
2. Combine apple, strawberries and sugar in a bowl and let it sit for 10 minutes.
3. Melt butter in a pan over medium heat. Add in apple and strawberries, cook for 15 minutes.
4. Add in flour and cook for 5 minutes. Remove from heat and stir in raspberries. Transfer to baking dish and set aside.
5. Combine flour, baking powder and sugar in a bowl. Add in butter and rub in with fingers until crumb like texture. Add in **F&N Magnolia Pasturerised 100% Fresh Milk** and stir until well combined.
6. Ladle the batter individually around the baking dish and baking for 40 minutes or until golden brown.
7. Serve the cobbler warm with vanilla ice cream (optional).



BAKED CHEESECAKE

🕒 PREPARATION TIME: 45 MINS 🍳 COOKING TIME: 1 HR 25 MINS
👥 SERVING SIZE: 12 PAX (9" ROUND MOULD) 🕒 CHILLING TIME: AT LEAST 4 HOURS

INGREDIENTS

180 ml **F&N Magnolia Pasteurised Full Cream Milk**
150 g Chocolate hazelnut wafer biscuit
900 g Cream cheese
200 g Granulated sugar
1 tsp Vanilla extract
3 nos Egg

METHOD - CRUST

1. Preheat the oven to 160°C.
2. In a food processor, pulse chocolate hazelnut wafer biscuit into fine crumbs.
3. Press firmly into the bottom of the mould. Bake for 5 minutes.
4. Remove the crust from oven and heat up the oven to 170°C.

METHOD - FILLING

1. Beat the cream cheese and granulated sugar together in a large bowl until the mixture is smooth and creamy.
2. Add the **F&N Magnolia Pasteurised Full Cream Milk** and vanilla extract, beat until fully combined.
3. Add the eggs one at a time, beat after each addition until just blended.
4. Bake with water bath for 20 minutes, then cover the top with aluminum foil.
5. Continue to bake for another 1 hour.
6. Cool down and chill the cake for at least 4 hours before serving.





CARROT HALWA

🕒 PREPARATION TIME: 10 MINS 🍲 COOKING TIME: 30 MINS 👥 SERVING SIZE: 4 PAX

INGREDIENTS

500 ml	F&N Magnolia Pasteurised Full Cream Milk
500 g	Carrot, grated
100 g	Sugar
½ tsp	Cardamom powder
2 tbsp	Ghee
As needed	Mixed nuts, roasted
2 tbsp	Raisin

METHOD

1. In a pot, bring **F&N Magnolia Pasteurised Full Cream Milk** to boil then add in carrots.
2. Cook until the milk boils, add in sugar.
3. Simmer half of the liquid off.
4. Add in ghee. Once thicken, add in cardamom powder.
5. Top with some nuts and serve.



COCONUT LADOO

🕒 PREPARATION TIME: 5 MINS 🍲 COOKING TIME: 20 MINS 👥 SERVING SIZE: 12 PCS

INGREDIENTS

300 ml	F&N Magnolia Pasteurised Full Cream Milk
1 cup (60 g)	Desiccated coconut
¼ tsp	Cardamom powder
10 g	Cashew
75 g	Sugar
½ tsp	Ghee
60 g	Milk powder

METHOD

1. Melt ghee in a pan over medium heat, fry cashew to golden colour. Scoop into a plate and set aside.
2. In the same pan, combine desiccated coconut and **F&N Magnolia Pasteurised Full Cream Milk**. Turn off the heat and let sit for 15 minutes.
3. Bring the pan back to low heat, cook until the mixture is half dried.
4. Stir in milk powder and sugar. Mix well and continue to cook over low heat until the mixture sticky and incorporated.
5. Add in cardamom powder and cashew nuts. Mix well and let cool to warm.
6. Scoop a bit of the mixture and press with palm to bind, roll into round ball.
7. Roll the laddoo in extra desiccated coconut to coat.
8. Enjoy!





DOUBLE KA MEETHA

🕒 PREPARATION TIME: 15 MINS 🍳 COOKING TIME: 20 MINS 👥 SERVING SIZE: 4 PAX

INGREDIENTS

500 ml	F&N Magnolia Pasteurised Full Cream Milk
¼ tsp	Cardamom powder
50 g	Sugar
120 ml	Water
1 tbsp	Cashew nuts, chopped
½ tbsp	Raisins
1 tbsp	Sliced Almonds
6 pcs	Bread slices
As needed	Ghee, for shallow frying

METHOD

1. Heat **F&N Magnolia Pasteurised Full Cream Milk** in a non-stick pan over medium heat.
2. When it comes to a boil, lower the heat and cook until the milk quantity reduced to half and turns thick. Keep stirring to avoid from burning.
3. Add in cardamom powder and mix well. Transfer the mixture into a bowl and let cool and chill.
4. Combine water and sugar in a pan, boil until thicken. Sugar syrup is ready.
5. Cut away the edge of the bread, cut each bread into triangles
6. Brush bread pieces with ghee. Shallow fry them in a non-stick pan over medium heat until crispy and golden brown on both sides.
7. Dip the bread pieces into sugar syrup. Arrange in a plate.
8. Pour thickened milk over the bread. Garnish with some almond slices, raisins and chopped cashews.
9. Enjoy!



GINGER BREAD MUFFIN

🕒 PREPARATION TIME: 10 MINS 🍳 COOKING TIME: 15 MINS 👥 SERVING SIZE: 14 MUFFINS

INGREDIENTS

150 ml	F&N Magnolia Pasteurised Chocolate Milk	2 tsp	Cinnamon powder
300 g	All-purpose flour	¼ tsp	Salt
150 g	Brown sugar	2 nos	Large egg
1 tsp	Baking powder	1 tsp	Vanilla extract
1 tsp	Ginger powder	60 g	Vegetable oil
		120 g	Honey

METHOD

1. Preheat the oven to 170°C.
2. In a large bowl, combine the flour, sugar, baking powder, cinnamon powder, ginger powder and salt.
3. In another bowl, combine eggs, vanilla extract, oil, honey and **F&N Magnolia Pasteurised Chocolate Milk**.
4. Add the wet ingredients to the dry and mix until just combined.
5. Evenly distribute the batter among 14 muffin cups. Bake for 15 minutes.
6. Enjoy!





HOLIDAY CHOCOLATE TART

🕒 PREPARATION TIME: 20 MINS 🍳 COOKING TIME: 5 MINS

👤 SERVING SIZE: 12 PAX 2 (9" ROUND MOULD) ⌚ CHILLING TIME: AT LEAST 2 HOURS

INGREDIENTS - CRUST

250 g Digestive biscuit
100 g Butter

FILLING

120 g **F&N Magnolia Pasturised 100% Fresh Milk**
300 g Dark chocolate (coarsely chopped)
40 g Milk chocolate (coarsely chopped)
120 g Cream
56 g Butter
10 g Gelatin powder
2 tbsp Water
1 tsp Salt

METHOD - CRUST

1. To make crust, pulse the cookies in a food processor until finely ground. Add in melted butter to combine.
2. Divide the crumbs into 2 even portions and press onto the bottom and up to the sides of each 9-inch tart pan. Put the crust into freezer for at least 10 minutes to set.
3. To make filling, place chopped dark chocolate and milk chocolate in a bowl. Bloom the gelatin powder in 2tbsp of water.
4. In a saucepan, bring cream, **F&N Magnolia Pasturised 100% Fresh Milk** and butter to low boil over medium heat then add in bloomed gelatin powder, stir to dissolve.
5. Pour milk mixture over the chocolate. Stir until chocolate melted.
6. Pour filling over the crusts and chill for at least 2 hours until set.
7. Decorate with some strawberries and blueberries to serve!



KHEER

🕒 PREPARATION TIME: 10 MINS 🍳 COOKING TIME: 25 MINS

👤 SERVING SIZE: 4 PAX

INGREDIENTS

500 ml **F&N Magnolia Sterilised Low Fat Milk**
450 ml Coconut milk
3 tbsp Sugar
100 g Basmati rice
40 g Raisin
½ tsp Cardamom powder
½ tsp Rose water
20 g Sliced almonds, toasted
25 g Pistachio, chopped

METHOD

1. In a large saucepan, bring coconut milk, **F&N Magnolia Sterilised Low Fat Milk** and sugar to boil.
2. Add in rice, and simmer over low heat until the mixture thickens and the rice is tender.
3. Stir in raisins, cardamom and rose water, cook for few more minutes.
4. Lastly, garnish with some almond slices and chopped pistachio.





LEMON POPPY SEED LOAF

🕒 PREPARATION TIME: 15 MINS 🍳 COOKING TIME: 1 HR 👤 SERVING SIZE: 9" LOAF

INGREDIENTS

½ cup	F&N Magnolia Pasturised 100% Fresh Milk	2 nos	Large eggs
1 ¾ cup	All-purpose flour	2 nos	Lemon zest
2 tsp	Baking powder	1 no	Lemon juice
½ cup	Butter, softened	1 tsp	Vanilla essence
1 cup	Caster sugar	¼ tsp	Salt
		2 tbsp	Poppy seed

LEMON GLAZE

1 cup	Icing sugar
2 tbsp	Lemon juice

METHOD

1. Preheat the oven to 180°C. Butter a 9-inch loaf pan and set aside.
2. Sift all-purpose flour and baking powder. Set aside.
3. Using a mixer, beat the butter and sugar, until light and fluffy.
4. Add in egg, one at a time, beat well each time.
5. Add in lemon zest, lemon juice, vanilla essence, salt and poppy seed. Mix well.
6. Add in half the milk and half the flour, mix on a low speed. Once combined, add in the remaining milk and flour, mix until well combined.
7. Pour the batter into the loaf pan and bake for 1 hour or until a skewer inserted into the centre of the cake comes out clean.
8. Let it cool completely in the pan before unmoulding.



MILK BURFI

🕒 PREPARATION TIME: 5 MINS 🍳 COOKING TIME: 15 MINS 👤 SERVING SIZE: 18 PCS

INGREDIENTS

250 ml	F&N Magnolia UHT Full Cream Milk
65 g	Ghee
375 g	Milk Powder
150 g	Sugar
¼ tsp	Cardamom powder
2 tbsp	Almonds

METHOD

1. Heat ghee in a pan. Add in **F&N Magnolia UHT Full Cream Milk** and bring to boil over low heat. Keep stirring to avoid from burning.
2. Once the milk start bubbling, add the milk powder by 3 times and whisk until no lumps. Continue stirring over low heat for 2 to 3 minutes.
3. Add in sugar and mix well. Continuously stirring until the mixture forms like a dough and ghee starts separating from the pan.
4. Add cardamom powder, mix and remove from heat.
5. Transfer the dough to a greased pan, smooth the surface.
6. Garnish with nuts and let set for 2 hours. Once it sets cut into desired shape.
7. Enjoy!





MILK MOCHI

🕒 PREPARATION TIME: 5 MINS 🍲 COOKING TIME: 25 MINS 👥 SERVING SIZE: 4 PAX

INGREDIENTS - A

200 ml **F&N Magnolia Pasteurised Full Cream Milk**
 120 g Glutinous rice flour
 30 g Sugar
 A pinch Salt
 20 g Oil

INGREDIENTS - B

50 g Black sesame powder
 20 g Sugar

METHOD

1. Combine all the ingredients in (A), stir until no lumps.
2. Cover with cling wrap and steam for 20-25 minutes.
3. Mix the ingredients in (B) together.
4. Lastly, coat the mochi with the sesame mixture before serve.



SEMIYA PAYASAM

🕒 PREPARATION TIME: 5 MINS 🍲 COOKING TIME: 20 MINS 👥 SERVING SIZE: 4 PAX

INGREDIENTS

1 bottle (890ml) **F&N Magnolia UHT Full Cream Milk**
 2 tbsp Ghee
 15 nos Cashew
 2 tbsp Raisin
 1 cup Vermicelli
 4 tbsp Sugar
 ½ tsp Cardamom powder

METHOD

1. Melt ghee in a pan, fry the cashew to golden color. Remove cashew from pan, set aside.
2. In the same pan, fry raisin until they swell up. Set aside.
3. Break the vermicelli into half, add into the same pan and roast to golden color.
4. Add in **F&N Magnolia UHT Full Cream Milk**, simmer to soften the vermicelli.
5. Stir in sugar and cardamom powder, simmer for another 3 minutes.
6. Lastly, sprinkle the cashews and raisins on top.
7. Serve warm.





ORANGE CUPCAKE

🕒 PREPARATION TIME: 10 MINS 🍳 COOKING TIME: 35 MINS 👤 SERVING SIZE: 12 CUPCAKE

INGREDIENTS - CUPCAKE

150 ml **F&N Orange**
 170 g Butter
 150 g Sugar
 2 nos Egg
 ½ tsp Salt
 180 g Self-rising flour

FLAVOUR BASE FOR BUTTERCREAM

500 ml **F&N Orange**
 1 ½ tbsp Lemon Juice
 1 nos Egg
 15 g Cornstarch
 30 g Sugar

BUTTERCREAM

200 g Butter (soften)
 80 g Icing Sugar

METHOD

1. To make cupcakes, cream the butter and sugar with an electric mixer until pale and fluffy.
2. Add in eggs, and **F&N Orange**, give it a stir until combined. Follow by folding in self-rising flour and salt, mix until well combined.
3. Equally divide the batter into 12 cupcake mold/cup. Bake in a preheated oven at 180°C for 15 minutes.
4. To make flavour base, simmer **F&N Orange** in a pot for 7 minutes or reduce until ¼ of the volume.
5. Cool down the F&N Orange, stir in the remaining custard ingredients, heat over low heat until the mixture thickens. Set aside and let it cool completely.
6. To make butter cream, whip the butter and icing sugar until pale and fluffy.
7. Combine flavour base and butter cream together, mix until fully combined and no lumps.
8. Pipe the final buttercream on top of the cupcakes. Serve.



BUKO ROSE

🕒 PREPARATION TIME: 10 MINS 🍳 COOKING TIME: 10 MINS 👤 SERVING SIZE: 8 PAX

INGREDIENTS - ROSE JELLY

300 g **F&N Rose Syrup**
 10 g Agar-agar powder
 700 ml Water

MILK BASE

200 g **F&N Evaporated Creamer**
 160 g **F&N Vitaminised Sweetened Creamer**
 160 g **F&N Rose Syrup**
 600 g Cream
 250 g Nata de Coco
 250 g Young coconut flesh

METHOD

1. To make rose jelly, combine the ingredients in a pot. Boil until the agar-agar powder are completely dissolved.
2. Transfer the jelly mixture into a square tray, let cool and chill for at least 2 hours to set.
3. Cut the jelly into cubes, combine with the ingredients for milk base in a jug.
4. Stir well, chill for at least 4 hours before serving.





GRAPE MOUSSE CAKE

🕒 PREPARATION TIME: 2 HR 🍳 COOKING TIME: 20 MINS 👤 SERVING SIZE: 7" ROUND CAKE MOULD

INGREDIENTS - CRUST

150 g Digestive biscuit
70 g Butter (melted)

GRAPE MOUSSE

180 g **F&N Grape cordial**
250 g Whipped cream
10 g Gelatin powder
2 tbsp Water
50 g Cream cheese (soften)

JELLY

80 ml Water
40 g Sugar
3 g Gelatin powder
100 g Grape (thinly sliced)

METHOD

1. To make the crust, crush and mix digestive biscuit and melted butter together. Pour the digestive mix into the cake mould and press to the bottom of the mould until tightly packed. Keep in the chiller for 1 hour.
2. To make grape mousse, ready a bowl, add gelatin powder into the water to let it bloom. Heat the bloomed gelatin in microwave over high heat for 30 seconds. Add **F&N Grape Cordial** into the melted gelatin, mix well.
3. In another bowl, whip the whipping cream and cream cheese till stiff. Fold the gelatin mixture into the whipped cream.
4. Pour the mousse mixture into the cake mould. Flatten the surface, keep in chiller for at least 4 hours.
5. To make jelly layer, combine water, sugar, and gelatin powder in pot. Set aside for 5 minutes to bloom the gelatin. Boil the mixture until sugar and gelatin are fully dissolved. Set aside to cool down.
6. When the jelly mixture is completely cooled down. Line the thinly sliced grape onto the surface of grape mousse. Pour the jelly mixture on top of it. Keep the cake in refrigerator for at least 4 hours before serving.



ORANGE CARAMEL PUDDING

🕒 PREPARATION TIME: 20 MINS 🍳 COOKING TIME: 25 MINS
👤 SERVING SIZE: 6 PAX 🕒 CHILLING TIME: AT LEAST 4 HOURS

INGREDIENTS - CARAMEL

50 ml Water
80 g Sugar

EGG PUDDING

150 ml **F&N Magnolia Pasturised 100% Fresh Milk**
150 ml **F&N Orange Cordial**
150 g Whipping cream
2 nos Whole egg
4 nos Egg yolk
4 tbsp Sugar

TOPPING

1 slice / serving Orange slice
½ tsp / serving Sugar

METHOD

1. To make caramel, combine sugar and water in a pot. Heat over low heat, keep swirling the pot until the sugar dissolves and turn into amber color.
2. Evenly distribute the caramel into 6 ramekins. Set aside.
3. Combine all the ingredients for egg pudding in a jug. Evenly distribute into the ramekins with caramel.
4. Cover each ramekin with aluminum foil. Steam the puddings for 15 minutes. Turn off the heat, leave the puddings cover in the steamer for another 10 minutes.
5. Remove from heat, let cool and keep in refrigerator to chill for at least 4 hours.
6. Before serving, place an orange slice on the pudding, sprinkle the sugar on top of the orange. Torch until the sugar caramelised.





ROSE CHEESEKUT

🕒 PREPARATION TIME: 15 MINS 🍲 COOKING TIME: 10 MINS 👥 SERVING SIZE: 6.5" SQUARE CONTAINER

INGREDIENTS

- 150 g **F&N Vitaminised Sweetened Creamer**
- 80 ml **F&N Rose Syrup**
- 50 g **F&N Evaporated Creamer**
- 100 g Cream Cracker
- 300 g Cream Cheese

METHOD

1. Melt the cream cheese in a bowl using double boiling method.
2. When the cream cheese is fully melted, add in **F&N Vitaminised Sweetened Creamer** in 4 batches. Whisk until well combined.
3. Add in the remaining ingredients, stir well.
4. Pour a thin layer of the cream cheese mixture into the container, top with a layer of cream cracker.
Repeat until all the cream crackers and cream cheese mixture are finished.
5. Keep in refrigerator to chill overnight before serving.

