



Cook for your loved ones

www.talentcook.com

TalentCook Penang Assam Laksa Paste is extremely versatile. It creatively helps the Laksa lovers to prepare the desired meal through most effective, convenient and easy way without compromising its original great taste. With little efforts & time, you will have created something fantastic.

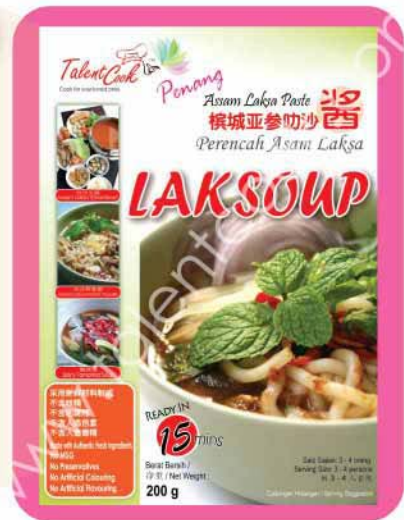
Try it today & share with your family and friends.

TalentCook 亚参叻沙酱美味及多用途。它让您更有创意,更简便,更快速的煮出具有叻沙风味的小食及佳肴。现在,您可省时,省力,更有效的煮出原汁原味的本地特色美食。

现在就发挥您的创意厨艺,与您的家人,朋友一起分享!



★ 1 LAKSOUP™ SOUP TYPE 汤类酱



Assam Laksa Dong-Fen
叻沙冬粉



Spicy Tamarind Soup
酸辣汤



Laksa Soup Base Steamboat
叻沙火锅



Popiah @ Assam Laksa Soup
叻沙薄饼



Penang Assam Laksa
檳城亚参叻沙

- ▶ Made with Authentic Fresh Ingredients 采用新鲜材料制成
- ▶ No Added MSG 不含味精
- ▶ No Added Preservatives 不含防腐剂
- ▶ No Added Artificial Colouring & Flavouring 不含人造色素及香精
- ▶ Hygienically Processed 符合卫生标准
- ▶ Convenient & Easy to Cook in Minutes 简易烹调

D.I.Y for surprise !!!

Penang
Assam Laksa Paste
檳城亚参叻沙 酱

蒸炒腌类酱

★ 2 LAK-Special™

STEAM @ FRY @ MARINATE TYPE



Laksa Fried Noodle
叻沙炒面



Laksa Noodle
叻沙干捞面



Laksa Fried Bihun
叻沙炒米粉



Laksa Spaghetti
叻沙意大利面



Laksa Fried Prawn
叻沙炸虾



Laksa Bar
叻沙味面包



Laksa Baked Fish
叻沙烧鱼



Laksa Steamed Fish
叻沙蒸鱼

EpicFood™
Manufacturing

益彼食品制造有限公司
Epic Food Manufacturing Sdn. Bhd. (799955-P)

Tel: 604-626 4849 / 6012-535 7065

Email: epicfood@talentcook.com

11, Jalan Perusahaan Jelutong 1, 11600 Georgetown, Pulau Pinang, Malaysia. Fax: 604-626 4153 epicfood@talentcook.com

1 LAKSOUP™ SOUP TYPE 汤类酱 For 3-4 servings



Penang Assam Laksa
檳城亞參叻沙

- 加入 200 g LAKSOUP, 100 g 煮熟的鱼肉 & 800 ml 水。搅匀及煮沸。(1份叻沙酱: 4份水)
Add in 200 g LAKSOUP, 100 g flaked cooked fish & 800 ml water. Stir well and bring to boil (1 part of paste : 4 parts of water).
- 将亚参叻沙汤倒入已盛装叻沙面的碗里。加入其他配料。为增添口味, 可加入虾膏。
Pour the laksa soup onto precooked laksa noodles and garnish as desired. Add in prawn paste to enhance and enrich the taste as desired.

Fish Preparation (either one)

- Mackerel Fish 鲭鱼**
Steam fish, remove & discard bones, flake the fish meat.
- Sardine 沙丁鱼**
Wash away the sardine sauce, discard bone & flake the fish meat.
- Tuna 金枪鱼**
Press away the water, flake the fish meat.

Garnishing 其他配料

- Onion / 洋葱
- Cucumber / 黄瓜
- Chili / 辣椒
- Pineapple / 黄梨
- Ginger Bud / 姜花
- Mint Leave / 薄荷叶
- Lettuce / 生菜



Note:-
To get stronger taste:
1 part of paste : 3 parts of water

Also suitable for:

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



Laksa Soup Base Steamboat
叻沙火锅

- 加入 200 g LAKSOUP + 1000 ml 水。(1份叻沙酱: 5份水)。搅匀。
Add in 200 g LAKSOUP + 1000 ml water. (1 part of paste : 5 parts of water) Stir well.
- 加入其他配料, 煮沸及享用。
Put in all desired ingredients, bring to boil & serve.



- Food**
- Fish / 鱼
 - Prawn / 虾
 - Squid / 墨鱼 / 乌贼
 - Crab / 蟹
 - Fish Ball / 鱼丸
 - Crab Ball / 蟹丸
 - Crab Meat / 蟹肉
 - Vegetables / 生菜

Also suitable for:
Seafood Soup - add in seafood



Spicy Tamarind Soup
酸辣汤

Also suitable for:
Dipping for Popiah

- 加入 200 g LAKSOUP + 800 ml 水。(1份叻沙酱: 4份水)。搅匀及煮沸。
Add in 200 g LAKSOUP + 800 ml water. Stir well & bring to boil. (1 part of paste : 4 parts of water).
- 加入鱼、黄梨、洋葱及叻沙叶。煮沸备用。
Add in fish, pineapple, onions & some polygonum leaves, bring to boil.



- Food**
- Fish (Mackerel) / 鲭鱼
 - Polygonum Leaves / 叻沙叶
 - Pineapple / 黄梨
 - Onion / 洋葱

2 LAK-Special™ For 3-4 servings

STEAM @ FRY @ MARINATE TYPE 蒸炒腌类酱

Laksa Spaghetti
叻沙意大利面



Laksa Fried Bihun
叻沙炒米粉



Laksa Noodle
叻沙干捞面



Laksa Fried Noodle
叻沙炒面



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

Laksa Steamed Fish
叻沙蒸鱼



Laksa Fried Prawn
叻沙炸虾



Laksa Baked Fish
叻沙烧鱼



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

- 用适量 LAK-SPECIAL 腌海鲜。例如: 虾、墨鱼等。
Marinate seafood eg. prawn, squid & etc with the LAK-SPECIAL.
- 沾上玉蜀黍粉、面粉 & 蛋浆。
Coat the marinated seafood with corn flour, wheat flour & dip briefly into beaten egg.
- 油锅烧至八分熟, 投入沾上玉蜀黍粉、面粉 & 蛋浆的虾, 炸至酥脆捞出。
Deep fry in clean oil, drain well.

- 用适量 LAK-SPECIAL 腌鱼。
腌约 30 分钟后, 把鱼放进锅内烧烤。
Marinate fish with some LAK-SPECIAL. Bake / grill the fish after 30 mins.

Penang Assam Laksa Paste 酱
檳城亞參叻沙

Specifications LAKSOUP & LAK-Special

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

