



檳城亞參叻沙

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

TalentCook 檳城亞參叻沙醬是特別為減輕食品服務業者而準備的。它能更有效,更有創意的在短時間內讓您煮出美味的菜色。它可幫您增加顧客的選擇,讓食譜更豐富,多元化。方便烹調之余,它讓您為顧客帶出原味的特色佳肴。

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

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

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

我們很榮幸的可以讓 **TalentCook** 這個品牌為您帶來了檳城亞參叻沙醬。它把酸甜香辣味溶合為一體,為您調製了色香味俱全的精致醬料。

TalentCook 醬料可以靈活的被使用。你可以有創意的把醬料加入所烹調的食品,調製至自己喜歡的味道。

為了讓顧客享受美味及邁向健康的生活方式, **TalentCook** 檳城亞參叻沙醬是沒有添加任何的味精,防腐劑,人造色素及香精,並且以新鮮的材料製成,符合衛生標準。



增加顧客的選擇,讓食譜更豐富,多元化 Increase your variety of menus

更有效的在同一時間增加產量 Increase your productivity

只須少許的額外工作量 Minimum work load

一致的味道與品質 Consistent quality

方便烹調 Easy to prepare

節省時間 Save time



檳城亞參叻沙

LAKSOUP™

- ✓ Restaurants 餐馆、小食店、火锅店
- ✓ Hotels 酒店
- ✓ Catering 厨业、食堂、大牌档
- ✓ Hawker 小贩、经济餐档

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.

SOUP TYPE

For 3-4 servings 汤类酱



Soup Preparation



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

● Fish Preparation (either one)

- a. Mackerel Fish 鲭鱼
Steam fish, remove & discard bones, flake the fish meat.
- b. Sardine 沙丁鱼
Wash away the sardine sauce, discard bone & flake the fish meat.
- c. Tuna 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

Penang Assam Laksa
檳城亞參叻沙

1. 加入 500 g LAKSOUP + 2500 ml 水。(1份叻沙酱: 5份水)。搅均。
Add in 500 g LAKSOUP + 2500 ml water. (1 part of paste : 5 parts of water) Stir well.
2. 加入其他配料, 煮沸及享用。
Put in all desired ingredients, bring to boil & serve.

● Food



Also suitable for:
Seafood Soup - add in seafood



Laksa Soup Base
Steamboat
叻沙火锅



Spicy Tamarind Soup
酸辣汤

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

● Food

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



Also suitable for:
Dipping for Popiah

LAKSOUP

Specifications

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





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 Fried Noodle
叻沙炒面



Laksa Noodle
叻沙干捞面



1. 先把锅子烧热, 加入油。加入蒜米及切碎的洋葱。
Heat wok, add some cooking oil. Stir fry garlic & onion.

2. 叻沙意大利面: 加入其他配料 (蘑菇、鸡肉、虾) 及 LAK-SPECIAL 拌炒。将搅拌均匀的食材放在煮熟的意大利面上。
For spaghetti, fry & mix ingredients (e.g. mushroom, chicken, prawn) with LAK-SPECIAL. Serve on top of the cooked spaghetti.

3. 叻沙炒米粉/面/饭: 加入其他配料 (蔬菜、鸡肉、虾、海鲜) 及 LAK-SPECIAL 拌炒。加入米粉/面/饭搅拌均匀。
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 Fried Prawn
叻沙炸虾



Laksa Bun
叻沙味面包鱼馅



Laksa Steamed Fish
叻沙蒸鱼



Laksa Baked Fish
叻沙烧鱼



1. 用适量 LAK-SPECIAL 腌海鲜例如: 虾、墨鱼等。

Marinate seafood eg. prawn, squid & etc with the LAK-SPECIAL.

2. 沾上玉蜀黍粉、面粉 & 蛋浆。Coat the marinated seafood with corn flour, wheat flour & dip briefly into beaten egg.

3. 油锅烧至八分热, 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.

1. 把吞拿鱼肉, 美奶滋及切丝的洋葱, 搅均。

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

2. 加入 LAK-SPECIAL 搅拌。Mix well with LAK-SPECIAL.

3. 把叻沙味鱼馅放入面包。Serve bread as filling.

1. 水烧开后将鱼放入蒸笼, 三分钟后取出, 将盘中鱼汤倒掉。然后

再放入蒸笼继续蒸至熟。Steam fish over rapidly boiling water for 3 minutes, take out & discard the fish soup. Steam it till cooked.

2. 把 LAK-SPECIAL 加入适量的水, 加热。

Heat up LAK-SPECIAL with some water.

3. 将加热的 LAK-SPECIAL 淋上蒸熟的鱼。加入切丝的大葱、黄梨、薄荷叶、辣椒及叻沙花。

Pour the preheated LAK-SPECIAL onto the cooked fish. Garnish with onions, pineapple, mint leaves, chilli or ginger buds.

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

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

LAK-Special

Penang
Assam Laksa Paste
檳城亞參叻沙醬

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