



Party-Perfect Peranakan Bites



A people of mixed Chinese and Malay heritage, the Peranakans are known for their outstanding cuisine. Traditionally prepared by the womenfolk, or Nyonyas, the cuisine combines the best cooking styles and ingredients from the Chinese and Malay kitchens.

Renowned Peranakan chef Philip Chia takes Peranakan cooking to the next level by styling traditional Peranakan dishes on small plates and presenting them as light bites perfect for entertaining and get-togethers. The all-time favourite *buah keluak* is transformed into delicate canapés topped with fish roe while the crowd-pleasing *otak otak* is presented in bite-size cubes garnished with fragrant kaffir lime leaves and turmeric leaves. Complete with innovative plating ideas, these Peranakan bites will make any occasion fun and unforgettable.

visit our website at:
www.marshallcavendish.com/genref

mc Marshall Cavendish
Cuisine



PHILIP CHIA

Party-Perfect Peranakan Bites

Marshall Cavendish
Cuisine

mc

Party-Perfect Peranakan Bites

PHILIP CHIA



Little Nyonya Dishes for All Occasions

A GOURMAND WORLD COOKBOOK AWARDS WINNER

Party-Perfect Peranakan Bites



*Little Nyonya Dishes
for All Occasions*

PHILIP CHIA



Marshall Cavendish
Cuisine

For Review Only

CONTENTS

Editor: Melissa Tham
Designer: Bernard Go Kwang Meng
Photographer: Lua Hwa Beng, Filmtech Photography

Copyright © 2016 Marshall Cavendish International (Asia) Private Limited
Reprinted 2016

Published By Marshall Cavendish Cuisine
An imprint of Marshall Cavendish International

All rights reserved

No part of this publication may be reproduced, stored in a retrieval system or transmitted, in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the prior permission of the copyright owner. Request for permission should be addressed to the publisher, Marshall Cavendish International (Asia) Private Limited, 1 New Industrial Road, Singapore 536196. Tel: (65) 6213 9300
Email: genref@sg.marshallcavendish.com Online bookstore: www.marshallcavendish.com/genref

Limits of liability/disclaimer of warranty: the author and publisher of this book have used their best efforts in preparing this book. The publisher makes no representation or warranties with respect to the contents of this book and is not responsible for the outcome of any recipe in this book. While the publisher has reviewed each recipe carefully, the reader may not always achieve the results desired due to variations in ingredients, cooking temperatures and individual cooking abilities. The publisher shall in no event be liable for any loss of profit or any other commercial damage, including but not limited to special, incidental, consequential, or other damages.

Other Marshall Cavendish offices:
Marshall Cavendish Corporation. 99 White Plains Road, Tarrytown NY 10591-9001, USA •
Marshall Cavendish International (Thailand) Co Ltd. 253 Asoke, 12Th Floor, Sukhumvit 21 Road,
Klongroey Nua, Wattana, Bangkok 10110, Thailand • Marshall Cavendish (Malaysia) Sdn Bhd, Times Subang,
Lot 46, Subang Hi-Tech Industrial Park, Batu Tiga, 40000 Shah Alam, Selangor Darul Ehsan, Malaysia.

Marshall Cavendish is a trademark of Times Publishing Limited

National Library Board, Singapore Cataloguing-in-Publication Data

Chia, Philip, 1960- author.
Party-perfect Peranakan bites : little Nyonya dishes for all occasions / Philip Chia. –
Singapore : Marshall Cavendish Cuisine, [2015]
pages cm
ISBN : 978-981-4677-90-5 (paperback)

1. Cooking, Peranakan. 2. Entertaining. 3. Cookbooks. I. Title.

TX724.5.S55
641.59595 -- dc23 OCN919859628

Printed in Malaysia by Times Offset (M) Sdn Bhd

INTRODUCTION 4

ACKNOWLEDGEMENTS 7

MEAT AND POULTRY

Umeboshi Pork Belly 8

Babi Assam Pedas 10

Babi Pangang with Pickled Mustard 12

Babi Pongtay on Shiitake Mushroom 14

Babi Taukyew Lada on Rice 16

Sliced Pork Belly with
Sun-dried Tomato Chilli Dip 18

Chicken Ngoh Hiang 20

Ayam Goreng Kunyit Halia with
Mashed Potatoes 22

Enche Kabin Skewers 24

Satay Ayam Goreng on Poppadom 26

Itek Sio Wrap 28

FISH AND SEAFOOD

Bakwan Kepiting Cake 30

Fish Cake Lemak 32

Fish Fingers with
Turmeric Dip 34

Ikan Tempura 36

Steamed Red Snapper in
Peranakan Thai Sauce 38

Ikan Assam Pedas with
Fried Dough Crullers 40

Sambal Prawn with
Turmeric Rice 42

Laksa Prawn Cocktail 44

Ikan Kuah Lada 46

Udang Assam Pedas Nanas 48

Udang Chilli Garam 50

Otak Otak Cubes
with Nasi Lemak 52

Buah Keluak Canapé 54

EGGS, VEGETABLES AND BEAN CURD

Nyonya Egg and Prawn Salad 56

Steamed Tofu with Fish Roe
in Nyonya Sauce 58

Telor Dadar Roll 60

Zucchini Chilli Garam 62

Zucchini Pork Floss 64

Pongtahu Goreng 66

GLOSSARY OF INGREDIENTS 68

WEIGHTS AND MEASURES 71

ABOUT THE AUTHOR 72

INTRODUCTION

Being a Straits-born Chinese or more commonly known as Peranakan, I grew up in an entirely Peranakan family and that has certainly led to my lifelong interest and passion in Peranakan cuisine. Ever since I started doing cooking demonstrations and conducted classes to the public, I have received many requests from my friends and fans to do a new book and so I did!

In this book, I would like to emphasize that although the recipes have been presented in a

more modern manner, the authenticity of the recipes remains and I have not altered much of the original flavours. Instead, I have sought to present Peranakan food as finger food or little bites that are ideal for parties and gatherings as I feel that the concept of fine dining will appeal greatly to the younger generation.

As times change, I feel that it is time for our heritage cuisine to become more innovative! In recent years of teaching freelance, I have noticed

that the younger culinary students have much interest in our Asian cuisine especially Peranakan cuisine. Therefore, by presenting our food in a tasteful and more appealing manner but at the same time, retaining the original flavours and essence of the ingredients, I hope to encourage young culinary graduates to learn more about ethnic cuisine and to inject their own sense of identity into Peranakan cuisine. After all, our local food and cuisine is what makes us Singaporeans and we must keep our heritage foods alive.

I hope this book will inspire the young to be successful entrepreneurs and develop their own identity and love for local ethnic cuisine so that the unique food and cultures in Singapore can be shared worldwide. I have come a long way and I am proud to say that I am a Peranakan from Singapore. I hope that my culinary knowledge and skills will be passed down to many generations after.

Happy reading and happy cooking!



SLICED PORK BELLY WITH SUN-DRIED TOMATO CHILLI DIP

For Review Only

Serves 8

400 g pork belly,
cut into 2–3-mm pieces

Marinade

1 large tomato,
peeled and mashed

1 tsp salt

1 tsp sugar

Sun-dried Tomato Chilli Dip

30 g sun-dried tomatoes

5 cloves shallots,
peeled and sliced

2 cloves garlic,
peeled and sliced

3–5 bird's eye chillies

2 Tbsp organic
coconut oil

salt, to taste

1. Preheat oven to 180°C. Line a baking tray with parchment paper. Set aside.
2. Prepare marinade. In a mixing bowl, combine marinade ingredients. Add sliced pork belly and rub marinade into the meat. Set aside for 15–30 minutes.
3. Prepare sun-dried tomato chilli dip. Using a food processor, blend sun-dried tomatoes, shallots, garlic and chillies into a paste.
4. Heat coconut oil in a small frying pan over medium heat. Sauté tomato chilli paste for 3 minutes.
5. Remove from heat. Adjust with salt to taste. Set aside.
6. Place marinated sliced pork on prepared baking tray. Grill pork at 180°C for 3 minutes. Turn pork over to the other side and grill for another 20 minutes.
7. Repeat until sliced pork is cooked.
8. Allow pork to cool, then roll each piece individually and place on a plate.
9. Serve with sun-dried tomato chilli dip.

TIP:

The sliced pork belly makes for great finger food and will go really well with beer.



UDANG CHILLI GARAM

Prawns in Spicy Lime Gravy

Makes 12

15 red chillies, seeded

5 Tbsp cooking oil

5 kaffir lime leaves;
1 julienned,
for garnishing

1 tsp salt

12 large prawns,
heads intact,
peeled and deveined

1 large onion,
peeled and sliced

5 calamansi limes,
juice extracted

2 tsp sugar

1. Using a food processor, blend red chillies into a paste.
2. Heat 3 Tbsp oil in a wok over medium heat. Fry chilli paste, 4 kaffir lime leaves and salt for 5 minutes until fragrant.
3. Remove from heat. Set chilli paste aside.
4. Add remaining oil to wok. Stir-fry prawns until cooked.
5. Remove prawns from heat and set aside.
6. Return chilli paste to wok. Add sliced onion and stir-fry for 1 minute.
7. Add lime juice and sugar. Mix well.
8. Place cooked prawns on a serving plate. Drizzle 1 tsp sauce over prawns.
9. Garnish with kaffir lime leaves. Repeat for remaining servings.
10. Serve.

TIP:

Adjust the level of spiciness accordingly to individual preference.



NYONYA EGG AND PRAWN SALAD

Review Only

Makes 15

- 8 quail eggs, hard-boiled and cut into halves
 - 1 Japanese cucumber, peeled and sliced
 - 2 tomatoes, sliced
 - 15 cooked prawns, peeled and deveined
 - 2 sprigs coriander leaves (cilantro)
1. Prepare chilli sauce. Using a food processor, blend red chillies into a paste.
 2. In a mixing bowl, add chilli paste, roasted peanuts, lime juice and sugar. Mix well and adjust taste accordingly.
 3. To serve, place a slice of cucumber on a serving plate. Top with a slice of tomato, followed by quail egg. Spoon 1 tsp chilli sauce over egg, then place cooked prawn on top. Garnish with coriander.
 4. Repeat until all ingredients are used up.
 5. Serve.

TIP:

This dish is best served chilled and can be prepared one day in advance.

Chilli Sauce

- 10 red chillies, seeded
- 50 g caramelised roasted peanuts (*khong tng*)
- 5 calamansi limes, juice extracted
- 1 Tbsp sugar



For Review Only

ABOUT THE AUTHOR

Philip Chia

www.rice.sg



Philip Chia is a fourth generation Chinese Peranakan. He began his love affair with cooking from the age of six when he was taught to pound spices for *sambal belacan* using the *batu lesong* (mortar and pestle). As a teenager, he was invited to participate in a cooking competition where he emerged among the top eight in the finals judged by the late Mrs Lee Chin Koon, herself a doyenne of Peranakan cuisine. This event spurred him on to hone his cooking skills further. Throughout his growing years, Philip picked up tips and secrets of authentic Peranakan cooking from the older generation of Peranakans. Being an active member of The Peranakan Association also allowed him to develop a greater appreciation for the Peranakan culture. Today, Philip is highly sought-after as a Peranakan chef and cooking instructor. He is

often invited as a guest chef to do Peranakan food promotions both locally and abroad. He has also appeared on several television programmes to promote Peranakan cooking. Philip Chia is also the author of *Peranakan Heritage Cooking* and *Delightful Nyonya Treats*.