



AJI-SHIO®

30 Days Shiok & Simple Recipes

30 Hari Resipi Shiok & Senang



Peppery, savoury, and aromatic

Enhance your cooking with AJI-SHIO®!

Whip up a meal in no time with these **30 AJI-SHIO® Shiok & Simple recipes**, created with convenience in mind. Quick, easy, and simply delicious!

Established for more than 40 years, **AJI-SHIO®** products have been well accepted worldwide, both at home and in restaurants. This is because we always strive to deliver the highest quality products that are convenient to use to our customers.

AJI-SHIO® Flavoured Pepper and Flavoured Black Pepper are made from the best quality pepper with our special recipe, making them suitable for all types of cooking - for marination, during cooking, and as topping.

Available in stores and supermarkets, as well as online on Shopee and Lazada.

For more recipe, visit us at

[AJISHIO.Cooking](#)

[Sedapedia](#)



Rasa lada, masin, dan aroma yang wangi

Tingkatkan rasa masakan anda dengan AJI-SHIO®!

Masak hidangan dalam masa yang singkat dengan **30 resipi AJI-SHIO® Shiok & Senang** berikut, dicipta khas untuk memudahkan masakan anda. Cepat, mudah, dan sememangnya sedap!

Selama lebih daripada 40 tahun, produk **AJI-SHIO®** telah diterima baik, baik di rumah mahupun di restoran. Ini kerana kami sentiasa berusaha untuk menghasilkan produk berkualiti tinggi yang mudah digunakan oleh pelanggan kami.

AJI-SHIO® Lada Berperisa dan Lada Hitam Berperisa diperbuat daripada lada berkualiti terbaik dan juga dari resipi istimewa kami, menjadikannya sesuai untuk semua jenis masakan - untuk perapan, semasa memasak dan juga sebagai topping.

Boleh didapati di kedai runcit dan pasar raya, serta secara online di Shopee dan Lazada.

Untuk lebih banyak resipi lain, sila layari

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Cheesy Omelette



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Poached Egg

Cheesy Omelette

Omelet Berkeju



INGREDIENTS

6 nos	Eggs
1 tsp	AJI-SHIO® Flavoured Pepper
45 g	Butter
½ nos	Onion, diced
1/3 nos	Tomato, seeded and diced
1/3 nos	Red capsicum, diced
¼ nos	Green capsicum, diced
3 nos	Shiitake mushrooms, diced
2 ½ tbsp	Parmesan cheese, grated

METHOD

1. Crack the eggs into a bowl, season with AJI-SHIO® Flavoured Pepper. Mix well.
2. Heat a pan, add in butter.
3. Stir-fry the onion, tomato, capsicums and shiitake mushrooms until fragrant.
4. Lower the heat, add in egg mixture.
5. Stir a bit to create a fluffy texture. Let it cook for a while.
6. Sprinkle parmesan cheese and fold it into a half moon shape. Let it cook. Ready to serve.

BAHAN-BAHAN

6 biji	Telur
1 sudu kecil	AJI-SHIO® Lada Berperisa
45 g	Mentega
½ biji	Bawang besar, dipotong dadu
1/3 biji	Tomato, dibuang biji dan dipotong dadu
1/3 biji	Lada benggala merah, dipotong dadu
¼ biji	Lada benggala hijau, dipotong dadu
3 biji	Cendawan shitake, dipotong dadu
2 ½ sudu besar	Keju parmesan, diparut

CARA MENYEDIAKAN

1. Pecahkan telur di dalam mangkuk, perasakan dengan AJI-SHIO® Lada Berperisa. Kacau sebati.
2. Panaskan kualiti leper, dan masukkan mentega.
3. Tumiskan bawang, tomato, lada benggala dan cendawan shitake sehingga naik bau.
4. Kecilkkan api, masukkan campuran telur.
5. Kacau sedikit untuk mendapatkan tekstur yang gebu. Biarkan sehingga sedikit garing.
6. Taburkan keju parmesan dan lipat menjadi bentuk separa bulan. Biarkan ia masak. Sedia untuk dihidang.

Poached Egg

Telur 'Poach'



INGREDIENTS

2 litre	Water
2 nos	Fresh eggs
To taste	AJI-SHIO® Flavoured Black Pepper

METHOD

1. Use a sauce pan, bring water to a gentle simmer.
2. Crack the egg, strain it and transfer into a bowl.
3. Pour the egg into the pan slowly.
4. Cover with lid and let it simmer for 3 minutes.
5. Remove it from pan, serve on toasted bread with AJI-SHIO® Flavoured Black Pepper.

BAHAN-BAHAN

2 liter	Air
2 biji	Telur segar
Secukupnya	AJI-SHIO® Lada Hitam Berperisa

CARA MENYEDIAKAN

1. Dengan menggunakan kualiti leper, didihkan air dan kecilkan api.
2. Pecahkan telur, tapis dan tuang ke dalam mangkuk.
3. Dengan perlahan-lahan, tuangkan telur.
4. Tutup dengan penutup dan biarkan selama 3 minit.
5. Keluarkan dan hidangkan di atas roti bakar bersama AJI-SHIO® Lada Hitam Berperisa.



Use pan with lid to ease the poached egg cooking process & strain the egg to have more attractive shape of the poached egg.

Gunakan kualiti yang bertutup bagi memudahkan proses memasak telur 'poach' & tapis telur untuk mendapatkan bentuk yang lebih menarik.

Egg Toast Cheese Sandwich



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Egg Toast Cheese Sandwich Sandwic Telur Berkeju



INGREDIENTS A

2 nos	Eggs
½ tsp	AJI-SHIO® Flavoured Pepper
¼ cup	Milk

INGREDIENTS B

½ tbsp	Butter
2 slices	White bread
1 pc	Cheese slice

METHOD

1. Crack eggs in a bowl.
2. Add in all ingredients (A). Mix well.
3. Melt and spread butter on the pan. Turn off the heat.
4. Pour in egg mixture.
5. Coat the bread with egg mixture and arrange nicely in the centre of the pan.
6. Turn on medium heat and let it cook.
7. Flip the bread and egg. Put a slice of cheese.
8. Fold the egg's sides onto bread.
9. Fold the bread and serve.

BAHAN-BAHAN A

2 biji	Telur
½ sudu kecil	AJI-SHIO® Lada Berperisa
¼ cawan	Susu

BAHAN-BAHAN B

½ sudu besar	Mentega
2 keping	Roti putih
1 keping	Kepingan keju

CARA MENYEDIAKAN

1. Pecahkan telur di dalam mangkuk.
2. Masukkan semua bahan (A), kacau sehingga sebati.
3. Cairkan dan ratakan mentega di dalam kualiti leper. Tutupkan api.
4. Tuangkan bancuhan telur.
5. Salutkan roti putih dengan bancuhan telur dan susun di bahagian tengah.
6. Bukakan api sedarhata dan biarkan ia masak.
7. Terbalikkan roti bersama telur dan letakkan kepingan keju.
8. Lipat dan kemaskan telur ke atas roti.
9. Lipat roti kepada dua dan sedia untuk dihidang.



Use a non-stick pan to prevent eggs from sticking to the pan.
Gunakan kualiti tidak melekat supaya telur tidak melekat pada kualiti.

Sandwich Sushi



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Sandwich Sushi

Sandwic Sushi

INGREDIENTS

9 slices	White bread
6 pcs	Salad leaf, stem removed
½ nos	Japanese cucumber, cut into strips
½ nos	Carrot, cut into strips

INGREDIENTS A : TUNA FILLING

60 g	Tuna in can, chopped
1 nos	Shallot, chopped
2 tbsp	Mayonnaise
¾ tsp	AJI-SHIO® Flavoured Pepper

INGREDIENTS B : CRAB FILLING

6 pcs	Crab filament, chopped
2 tbsp	Mayonnaise
½ tsp	AJI-SHIO® Flavoured Pepper

INGREDIENTS C : CHICKEN FILLING

60 g	Minced chicken, boiled
1 tbsp	Mayonnaise
½ tbsp	Chili sauce
¾ tsp	AJI-SHIO® Flavoured Pepper

METHOD

1. Combine all ingredients for each filling in a separate bowl. Mix well.
2. Trim bread crusts and flatten the white breads with a dough rolling pin.
3. Spread some fillings on the breads.
4. Place salad leaves, carrot and cucumber on the filling.
5. Roll neatly and keep in fridge for 10 minutes.
6. Cut into 3 and ready to serve.



BAHAN-BAHAN

9 keping	Roti putih
6 helai	Daun salad, dibuang bahagian keras
½ biji	Timun Jepun, dipotong panjang
½ biji	Lobak merah, dipotong panjang

BAHAN-BAHAN A : INTI TUNA

60 g	Ikan tuna di dalam tin, dicincang
1 biji	Bawang merah, dicincang
2 sudu besar	Mayonis
¾ sudu kecil	AJI-SHIO® Lada Berperisa

BAHAN-BAHAN B : INTI ISI KETAM

6 keping	Filamen ketam, dicincang
2 sudu besar	Mayonis
½ sudu kecil	AJI-SHIO® Lada Berperisa

BAHAN-BAHAN C : INTI AYAM

60 g	Ayam cincang, direbus
1 sudu besar	Mayonis
½ sudu besar	Sos cili
¾ sudu kecil	AJI-SHIO® Lada Berperisa

CARA MENYEDIAKAN

1. Campurkan semua bahan untuk setiap jenis inti di dalam mangkuk berasingan. Gaul sehingga rata.
2. Potongkan bahagian tepi roti dan ratakan roti dengan pencaai doh.
3. Ratakan sedikit inti pada roti.
4. Letakkan daun salad, lobak merah, dan timun di atas inti.
5. Gulungkan dengan kemas dan simpan di dalam peti sejuk selama 10 minit.
6. Potong kepada 3 dan sedia untuk dihidang.

Potato Salad



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Potato Salad Salad Kentang

INGREDIENTS

4 nos /800 g	Potatoes, large size, peeled
2 tbsp	Cooking oil
5 pcs	Chicken ham slice
1 nos	Red onion, cut into cubes
1 stick	Celery, cut into cubes
3 nos	Eggs, boiled and chopped

INGREDIENTS A : SALAD DRESSING

½ cup	Mayonnaise
½ tbsp	Mustard sauce
1 tsp	Lemon juice
1 ½ tsp	AJI-SHIO® Flavoured Black Pepper

METHOD

1. Boil the potatoes for 12-15 minutes, let them cool and cut into cubes.
2. Heat the cooking oil, pan fry the chicken ham slices until golden and chops them. Set aside.
3. Combine all ingredients (A) together with **AJI-SHIO® Flavoured Black Pepper**. Mix well.
4. Mix all the ingredients in a bowl, toss well. Ready to serve.



Boiling potatoes before cutting them can prevent the potatoes from absorbing water. Merebus kentang sebelum dipotong boleh menghalang kentang daripada menyerap air.



BAHAN-BAHAN

4 biji/ 800g	Kentang, saiz besar, dikupas
2 sudu besar	Minyak masak
5 keping	Kepingan ham ayam
1 biji	Bawang besar, dipotong dadu
1 batang	Saderi, dipotong dadu
3 biji	Telur, direbus dan dicincang

BAHAN-BAHAN A : SOS SALAD

½ cawan	Mayonis
½ sudu besar	Sos mustard
1 sudu kecil	Jus lemon
1 ½ sudu kecil	AJI-SHIO® Lada Hitam Berperisa

CARA MENYEDIAKAN

1. Rebuskan kentang selama 12-15 minit, sejukkan dan potong dadu.
2. Panaskan minyak, gorengkan kepingan ayam di dalam pan sehingga keperangan dan cincangkan. Ketepikan.
3. Satukan bahan-bahan (A) bersama **AJI-SHIO® Lada Hitam Berperisa**. Kacau sehati.
4. Satukan kesemua bahan di dalam mangkuk, gaul sehingga sehati. Sedia untuk dihidang.

Mini Pancake Pizza



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Mini Pancake Pizza

Mini Pizza Pankek

INGREDIENTS A : PANCAKE BATTER

1 cup	Wheat flour
1 tsp	Baking powder
½ tsp	Sugar
1 ½ tsp	AJI-SHIO® Flavoured Pepper
1 nos	Egg
¾ cup	Milk
1 ½ tbs	Butter, melted

INGREDIENTS B : TOPPING

Enough	Cooking oil
Some	Button mushrooms, sliced
Some	Sausages, sliced
Some	Capsicums, cut
Some	Cherry tomatoes, cut into wedges

INGREDIENTS C : TOPPING

Some	Chili sauce
Some	Mayonnaise
Some	Mozzarella cheese

METHOD

1. Combine all ingredients (A) and mix well.
2. Heat the cooking oil, stir-fry ingredients (B) until cooked.
3. Heat the non-stick pan, pour the pancake batter. Cook until bubbles appear and then flip it.
4. Lower the heat, top with cooked ingredients (B) and ingredients (C) as per your liking. Close the pan with lid.
5. When the cheese has melted, it's ready to serve.



BAHAN-BAHAN A : BANCUIHAN PANKEK

1 cawan	Tepung gandum
1 sudu kecil	Serbuk penaik
½ sudu kecil	Gula
1 ½ sudu kecil	AJI-SHIO® Lada Berperisa
1 biji	Telur
¾ cawan	Susu segar
1 ½ sudu besar	Mentega, dicairkan

BAHAN-BAHAN B : TOPPING

Secukupnya	Minyak masak
Sedikit	Cendawan butang, dihiris
Sedikit	Sosej, dihiris
Sedikit	Lada bengala, dipotong
Sedikit	Tomato ceri, dipotong

BAHAN-BAHAN C : TOPPING

Sedikit	Sos cili
Sedikit	Mayonis
Sedikit	Keju mozzarella

CARA MENYEDIAKAN

1. Satukan kesemua bahan-bahan (A) dan gaul sehingga sebatu.
2. Panaskan minyak masak, tumis bahan-bahan (B) sehingga masak.
3. Panaskan kualiti tanpa lekat, masukkan sesenduk bancuhan pankek. Masak sehingga buih terhasil dan terbalikkan.
4. Kecilkan suhu dapur, letakkan bahan-bahan (B) yang telah di tumis dan bahan-bahan (C) mengikut kesukaan anda. Tutupkan dengan penutup.
5. Apabila keju telah cair, ia sedia untuk dihidang.

Mushroom & Spinach & Spinach Frittata



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Mushroom & Spinach Frittata

Frittata Cendawan dan Bayam



INGREDIENTS A

10 nos	Eggs
2 tsp	AJI-SHIO® Flavoured Black Pepper
6 tbsp	Parmesan Cheese

INGREDIENTS B

200 g	Chicken meat, diced
2 tsp	AJI-SHIO® Flavoured Black Pepper
20 g	Butter
200 g	Potato, thinly sliced into matchsticks
50 g	Yellow onion, sliced
3 nos	Button mushrooms, sliced
50 g	Baby spinach
15 nos	Cherry tomatoes, halved

METHOD

1. Mix ingredients (A) until well mixed.
2. Marinate chicken meat with 1 tsp of **AJI-SHIO® Flavoured Black Pepper**.
3. Melt the butter, stir-fry the chicken until half cooked.
4. Add in potatoes, stir-fry until slightly golden.
5. Add in onion, button mushrooms, spinach and cherry tomatoes. Mix well.
6. Season with 1 tsp of **AJI-SHIO® Flavoured Black Pepper**.
7. Pour in mixture (A) and spread evenly.
8. Over a slow fire, let the eggs be heated until $\frac{3}{4}$ cooked.
9. Transfer the eggs onto a plate.
10. Flip the eggs into the pan, and let them fully cook. Ready to serve.

BAHAN-BAHAN A

10 biji	Telur
2 sudu kecil	AJI-SHIO® Lada Hitam Berperisa
6 sudu besar	Keju parmesan

BAHAN-BAHAN B

200 g	Isi ayam, dipotong dadu
2 sudu kecil	AJI-SHIO® Lada Hitam Berperisa
20 g	Mentega
200 g	Kentang, dihiris potongan mancis nipis
50 g	Bawang kuning, dihiris
3 biji	Cendawan butang, dihiris
50 g	Bayam muda
15 biji	Tomato ceri, dibelah dua

CARA MENYEDIAKAN

1. Campurgaulkan bahan-bahan (A) sehingga sebati.
2. Perapkan isi ayam bersama 1 sudu kecil **AJI-SHIO® Lada Hitam Berperisa**.
3. Cairkan mentega, kacau goreng ayam sehingga separuh masak.
4. Masukkan kentang, kacau goreng sehingga sedikit keperangan.
5. Masukkan bawang kuning, cendawan butang, bayam dan tomato ceri. Kacau sekata.
6. Perasakan dengan 1 sudu kecil **AJI-SHIO® Lada Hitam Berperisa**.
7. Tuangkan bancuhan (A) dan ratakan.
8. Dengan api perlahan, biarkan sehingga telur $\frac{3}{4}$ masak.
9. Alihkan telur ke atas pinggan.
10. Terbalikkan semula di dalam kualiti dan biarkan ia masak sepenuhnya. Sedia untuk dihidang.



AJI-SHIO® Flavoured Black Pepper can be added as topping.
AJI-SHIO® Lada Hitam Berperisa boleh dijadikan sebagai *topping*.

Quesadilla with Tomato Salsa



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Quesadilla with Tomato Salsa “Quesadilla” dengan Salsa Tomato



INGREDIENTS A : QUESADILLA FILLING

2 tbsp	Cooking oil
½ nos	Shallot, minced
2 cloves	Garlic, minced
200 g	Minced chicken
2 tsp	AJI-SHIO® Flavoured Black Pepper

INGREDIENTS B : SALSA

400 g	Tomato puree
½ nos	Red onion
2 stalks	Coriander leaves
1 tbsp	Lemon juice
½ tsp	AJI-SHIO® Flavoured Black Pepper

INGREDIENTS C

5 pcs	Tortilla
50 g	Baby spinach
5 tbsp	Mozzarella cheese, shredded

METHOD

1. Heat cooking oil, sautéed shallot and garlic until golden.
2. Add in minced chicken and stir-fry until half cooked.
3. Season with **AJI-SHIO® Flavoured Black Pepper**. Cook until juice has reduced. Set aside.
4. Blend all ingredients (B).
5. Heat the blended ingredients until bubbling. Set aside.
6. Add some salsa, minced chicken, baby spinach and mozzarella cheese on top of the tortilla and wrap into half.
7. Grill on a pan until tortilla slightly brown. Ready to serve with the salsa.

BAHAN-BAHAN A : INTI QUESADILLA

2 sudu besar	Minyak masak
½ biji	Bawang merah, dicincang
2 ulas	Bawang putih, dicincang
200 g	Isi ayam kisar
2 sudu kecil	AJI-SHIO® Lada Hitam Berperisa

BAHAN-BAHAN B : SALSA

400 g	Puri tomato
½ biji	Bawang merah
2 tangkai	Daun ketumbar
1 sudu besar	Jus limau nipis
½ sudu kecil	AJI-SHIO® Lada Hitam Berperisa

BAHAN-BAHAN C

5 keping	Tortilla
50 g	Bayam muda
5 sudu besar	Keju Mozzarella, diparut

CARA MENYEDIAKAN

1. Panaskan minyak masak, tumis bawang merah dan bawang putih sehingga garing.
2. Masukkan ayam kisar dan goreng sehingga separuh masak.
3. Perasakan dengan **AJI-SHIO® Lada Hitam Berperisa**. Masak sehingga air kering. Ketepikan.
4. Kisar semua bahan-bahan (B).
5. Panaskan bahan kisar sehingga mendidih. Ketepikan.
6. Letakkan sedikit salsa, isi ayam, bayam dan keju mozzarella di atas tortilla dan lipat jadi separuh.
7. Grillkan di atas kuali leper sehingga tortilla garing. Sedia untuk dihidang dengan salsa.

Stir-fried Mee Hoon Singapore Style



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Stir-fried Mee Hoon Singapore Style

Bihun Goreng Singapore

INGREDIENTS

350 g	Rice Vermicelli, soaked
½ cup	Cooking oil
7 nos	Shallot, blended
5 cloves	Garlic, blended
150 g	Chicken meat, cut into small pieces
15 pcs	Prawns, cleaned
3 nos	Eggs
3 tsp	AJI-SHIO® Flavoured Pepper
½ tsp	Light soy sauce
1 ½ tsp	Salt
100 g	Mustard green, cut
100 g	Carrot, cut into 3 cm lengthwise
½ cup	Water

METHOD

1. Heat the cooking oil and saute the shallot and garlic.
2. Add in chicken slices and prawn. Stir-fry until cooked.
3. In the pot, set aside the chicken and the prawn. Pour in eggs and stir until cooked.
4. Season with **AJI-SHIO® Flavoured Pepper**, light soy sauce and salt. Stir well.
5. Add in rice vermicelli, vegetables and water. Mix well until the rice vermicelli is cooked. Ready to serve.

BAHAN-BAHAN

350 g	Bihun, direndam
½ cawan	Minyak masak
7 biji	Bawang merah, dikisar
5 ulas	Bawang putih, dikisar
150 g	Isi ayam, dipotong kecil
15 ekor	Udang, dibersihkan
3 biji	Telur
3 sudu kecil	AJI-SHIO® Lada Berperisa
½ sudu kecil	Kicap masin
1 ½ sudu kecil	Garam
100 g	Sawi, dipotong
100 g	Lobak merah, dipotong memanjang 3 cm
½ cawan	Air

CARA MENYEDIAKAN

1. Panaskan minyak masak dan tumiskan bawang merah dan bawang putih.
2. Masukkan isi ayam dan udang. Kacau sehingga masak.
3. Tepikan isi ayam dan udang di dalam kuali, masukkan telur dan kacau sehingga masak.
4. Perasakan dengan **AJI-SHIO® Lada Berperisa**, kicap masin dan garam. Kacau rata.
5. Masukkan bihun, sayur-sayuran dan air. Kacau sehingga bihun lembut. Sedia untuk dihidang.



Do not boil the mee hoon before frying, it will become mushy.
Jangan rebus bihun sebelum menggoreng, ianya akan menjadi lembik.



Fried Black Pepper Yee Mee



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Fried Black Pepper Yee Mee Yee Mee Goreng Lada Hitam



INGREDIENTS

200 g	Chicken meat, cut
2 tsp	AJI-SHIO® Flavoured Black Pepper
4 tbsp	Cooking oil
3 cloves	Garlic
5 nos	Button mushrooms, sliced
1 ½ cup	Water
2 tsp	Sweet soy sauce
200 g	Yee mee
2 stalks	Spring onion, diced

METHOD

1. Mix chicken meat with 1 tsp **AJI-SHIO® Flavoured Black Pepper**.
2. Heat cooking oil, stir-fry garlic until golden.
3. Add in chicken meat, stir-fry until half cooked.
4. Add in mushrooms.
5. Add in water and season with 1 tsp **AJI-SHIO® Flavoured Black Pepper** and sweet soy sauce, mix well.
6. Add in yee mee and let it boil. Cover the wok until yee mee has softened.
7. Sprinkle spring onions, mix well and serve.

BAHAN-BAHAN

200 g	Isi ayam, dipotong
2 sudu kecil	AJI-SHIO® Lada Hitam Berperisa
4 sudu besar	Minyak masak
3 ulas	Bawang putih
5 biji	Cendawan butang, dihiris
1 ½ cawan	Air
2 sudu kecil	Kicap manis
200 g	Yee mee
2 batang	Daun bawang, dipotong dadu

CARA MENYEDIAKAN

1. Gaulkan isi ayam dengan 1 sudu kecil **AJI-SHIO® Lada Hitam Berperisa**.
2. Panaskan minyak masak, tumis bawang putih sehingga keperangan.
3. Masukkan ayam dan gorengkan sehingga separuh masak.
4. Masukkan cendawan butang.
5. Masukkan air dan perasakan dengan 1 sudu kecil **AJI-SHIO® Lada Hitam Berperisa** dan kicap manis, gaul sehati.
6. Masukkan yee mee dan biarkan air mendidih. Tutup kualiti sehingga mee lembut.
7. Taburkan daun bawang, kacang dan sedia hidangkan.



Do not boil the yee mee for too long, it may cause it to become soggy.
Jangan rebus yee mee terlalu lama, ia boleh mengakibatkan mee menjadi lembik.

Seafood Carbonara Spaghetti



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Seafood Carbonara Spaghetti

Spageti Karbonara Makanan Laut



INGREDIENTS

Enough	Water to boil
1 tsp	Salt
450 g	Spaghetti
4 tbsp	Olive oil
100 g	Yellow onion, chopped
2 cloves	Garlic, chopped
¼ tsp	Dried Oregano
20 nos	Prawns, cleaned
6 nos	Calamari, remove skin and ring cut
1 cup	Cooking cream
1 cup	Fresh milk
50 g	Parmesan cheese, grated
2 tsp	AJI-SHIO® Flavoured Black Pepper
1 ½ tsp	Salt or to taste
3 nos	Egg yolks
1 string	Parsley, chopped

METHOD

1. Boil the water with salt. Add in spaghetti and let it boil for 15 minutes, drain.
2. Heat olive oil. Stir-fry the yellow onion, garlic and oregano.
3. Add in prawn and calamari, sauté them for a while. Pour in cooking cream and fresh milk. Let it simmer.
4. Add in parmesan cheese and mix well.
5. Add in cooked spaghetti. Season with **AJI-SHIO® Flavoured Black Pepper** and salt. Mix well.
6. Add in the egg yolks and mix well.
7. Sprinkle the parsley and ready to serve.

BAHAN-BAHAN

Secukupnya	Air
1 sudu kecil	Garam
450 g	Spageti
4 sudu besar	Minyak zaitun
100 g	Bawang kuning, dicincang halus
2 ulas	Bawang putih, dicincang halus
¼ sudu kecil	Oregano kering
20 ekor	Udang, dibersihkan
6 ekor	Sotong putih, dibuang kulit dan dipotong bulat
1 cawan	Krim masakan
1 cawan	Susu segar
50 g	Keju parmesan, diparut
2 sudu kecil	AJI-SHIO® Lada Hitam Berperisa
1 ½ sudu kecil	Garam, atau secukupnya
3 biji	Telur kuning
1 helai	Daun parsley, dicincang

CARA MENYEDIAKAN

1. Didihkan air bersama garam. Masukkan spageti dan didihkan selama 15 minit, toskannya.
2. Panaskan minyak zaitun. Tumiskan bawang kuning, bawang putih dan oregano.
3. Masukkan udang dan sotong, tumiskan sebentar. Tuangkan krim masakan dan susu segar. Biarkan ia mereneh.
4. Masukkan keju parmesan dan kacau sebat.
5. Masukkan spageti, perasakan dengan **AJI-SHIO® Lada Hitam Berperisa** dan garam. Kacau sebat.
6. Masukkan telur kuning dan kacau sebat.
7. Taburkan daun parsley dan sedia untuk dihidang.

Baked Cheesy Macaroni



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Baked Cheesy Macaroni

Makaroni Keju Bakar

INGREDIENTS A

3 litres	Water
1 tbsp	Cooking oil
1 tsp	Salt
250 g	Macaroni

INGREDIENTS B

50 g	Butter
100 g	Yellow onion, diced
3 cloves	Garlic, chopped
100 g	Chicken meat, diced
100 g	Carrot, diced
5 nos	Button mushrooms, diced
3 tsp	AJI-SHIO® Flavoured Black Pepper
¼ tsp	Italian herbs
2 tbsp	Wheat flour
1 cup	Water
1 cup	Cooking cream
250 g	Mozzarella cheese, grated

METHOD

1. Boil water, season with salt and cooking oil.
2. Add in macaroni and boil until cooked, drain and set aside.
3. Melt butter, stir-fry onion and garlic until slightly brown.
4. Add in chicken meat, sear the chicken until slightly brown.
5. Add in carrot and button mushrooms, stir until slightly cook.
6. Season with **AJI-SHIO® Flavoured Black Pepper** and Italian herbs.
7. Add in wheat flour and stir until well combined.
8. Add water, cooking cream and half of mozzarella cheese. Let it simmer until slightly thickened.
9. Add in cooked macaroni and mix well.
10. Topping with remaining half of mozzarella cheese.
11. Bake it for about 15 min in 180°C oven.
12. Remove from oven and ready to serve.



BAHAN-BAHAN A

3 liter	Air
1 sudu besar	Minyak masak
1 sudu kecil	Garam
250 g	Makaroni

BAHAN-BAHAN B

50 g	Mentega
100 g	Bawang kuning, dipotong dadu
3 ulas	Bawang putih, dicincang
100 g	Isi ayam, dipotong dadu
100 g	Lobak merah, dipotong dadu
5 biji	Cendawan butang, dihiris
3 sudu kecil	AJI-SHIO® Lada Hitam Berperisa
¼ sudu kecil	Rempah Itali
2 sudu besar	Tepung gandum
1 cawan	Air
1 cawan	Krim masakan
250 g	Keju mozzarella, diparut

CARA MENYEDIAKAN

1. Didihkan air, perasakan dengan garam dan minyak masak.
2. Masukkan makaroni dan didihkan sehingga masak, tapis dan ketepikan.
3. Cairkan mentega, kacau goreng bawang kuning dan bawang putih sehingga sedikit keperangan.
4. Masukkan isi ayam, goreng sehingga sedikit keperangan.
5. Masukkan lobak merah dan cendawan butang, goreng sehingga masak.
6. Perasakan dengan **AJI-SHIO® Lada Hitam Berperisa** dan rempah Itali.
7. Masukkan tepung gandum dan kacau sehingga rata.
8. Masukkan air, krim masakan dan separuh daripada keju mozzarella. Didihkan sehingga pekat.
9. Masukkan makaroni yang telah di masak dan kacau sehati.
10. Taburkan lebihan keju mozzarella.
11. Bakar pada suhu 180°C selama 15 min.
12. Keluarkan dari ketuhar dan sedia untuk dihidang.

Pan-fried Salmon Fillet With Sautéed Pasta



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Pan-fried Salmon Fillet With Sautéed Pasta

Filet Salmon Goreng Bersama Pasta



INGREDIENTS

4 pcs	Salmon fillet
1 tbsp	Lemon juice
1 tsp	AJI-SHIO® Flavoured Pepper
1 tsp	Salt
3 tbsp	Olive oil
1 tbsp	Unsalted butter

INGREDIENTS A : SAUTÉED PASTA

2 tbsp	Olive oil
6 cloves	Garlic, minced
190 g	Spaghetti, boiled and drained
10 nos	Cherry tomatoes, halved
1 tbsp	AJI-SHIO® Flavoured Black Pepper
1 tbsp	Parsley, chopped

METHOD

1. Season the salmon with **AJI-SHIO® Flavoured Pepper**, lemon juice and salt.
2. Heat olive oil in a non-stick pan and melt the butter.
3. Place the salmon fillets on the pan, skin side facing down. Pan fry until golden and crisp, about 4 minutes.
4. Then flip the fillets and reduce the heat to medium. Continue pan frying for about 4 to 5 minutes until the meat sides are golden and crisp.
5. Turn off the heat and set aside.
6. For pasta, heat the olive oil and sauté garlic.
7. Add in spaghetti and cherry tomatoes, mix well.
8. Season with **AJI-SHIO® Flavoured Black Pepper**.
9. Sprinkle the parsley and ready to serve with fried salmon fillet.

BAHAN-BAHAN

4 keping	Filet ikan salmon
1 sudu besar	Jus lemon
1 sudu kecil	AJI-SHIO® Lada Berperisa
1 sudu kecil	Garam
3 sudu besar	Minyak zaitun
1 sudu besar	Mentega tanpa garam

BAHAN-BAHAN A : PASTA

2 sudu besar	Minyak zaitun
8 ulas	Bawang putih, dicincang
190 g	Spageti, rebus dan toskan
10 biji	Tomato ceri, dipotong separuh
1 sudu besar	AJI-SHIO® Lada Hitam Berperisa
1 sudu besar	Daun parsley, potong halus

CARA MENYEDIAKAN

1. Perap salmon dengan **AJI-SHIO® Lada Berperisa**, jus lemon dan garam.
2. Panaskan minyak zaitun di dalam kuali anti lekat dan cairkan mentega.
3. Letakkan filet salmon di atas kuali, bahagian kulit menghadap ke bawah. Goreng sehingga keemasan dan garing, selama 4 minit.
4. Kemudian terbalikkan filet dan kecilkan api kepada sederhana. Teruskan menggoreng selama 4 hingga 5 minit sehingga bahagian daging berwarna keemasan dan garing.
5. Tutup api dan ketepikan.
6. Untuk menyediakan pasta, panaskan minyak zaitun dan tumis bawang putih.
7. Masukkan spageti dan tomato ceri, gaul sehati.
8. Perasakan dengan **AJI-SHIO® Lada Hitam Berperisa**.
9. Taburkan daun parsley dan sedia untuk dihidang bersama ikan salmon.

Mix Grill



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Mix Grill Gril Aneka

INGREDIENTS

600 g	Lamb slices
600 g	Chicken pieces
600 g	Prawn

INGREDIENTS A : MARINATE

2 tbsp	AJI-SHIO® Flavoured Black Pepper
1 ½ tbsp	Paprika powder
1 tbsp	Garlic powder
½ tsp	Dried oregano
½ tsp	Dried thyme
1 ½ tbsp	Lemon Juice
6 tbsp	Olive oil

METHOD

1. Mix all ingredients (A) together until well combined.
2. Marinate all the meats with mixture (A) for 2 hours or overnight.
3. Heat the pan and grill the meats until cooked.



To make sure the meat is cooked perfectly, poke the centre part of the meat with a small knife and feel the heat on hand. If the knife is hot, it indicates that the meat is already cooked.
Untuk memastikan daging masak, cucukkan pisau ke dalam daging dan rasa pada tangan.
Jika pisau tersebut panas, maka daging telah masak.



BAHAN-BAHAN

600 g	Kepingan daging kambing
600 g	Potongan ayam
600 g	Udang

BAHAN-BAHAN A : PERAPAN

2 sudu besar	AJI-SHIO® Lada Hitam Berperisa
1 ½ sudu besar	Serbuk paprika
1 sudu besar	Serbuk bawang putih
½ sudu kecil	Herba oregano kering
½ sudu kecil	Herba thyme kering
1 ½ sudu kecil	Jus lemon
6 sudu besar	Minyak zaitun

CARA MENYEDIAKAN

1. Campurgaulkan kesemua bahan-bahan (A) sehingga sebati.
2. Perapkan daging dengan bahan perapan (A) selama 2 jam atau semalaman.
3. Panaskan kualiti leper dan panggangkan daging sehingga masak.

Black Pepper Chicken



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Black Pepper Chicken

Ayam Lada Hitam



INGREDIENTS

750g	Chicken, cut to pieces
6 tsp	AJI-SHIO® Flavoured Black Pepper
3 tsp	Sweet soy sauce
3 tbsp	Cooking oil
4 cloves	Garlic, sliced
2 nos	Onion, thickly sliced
2 nos	Carrots, sliced
1 ½ cups	Water
1 tbsp	Corn starch, mix with some water
2 stalks	Spring onion, sliced

METHOD

1. Marinate chicken with **AJI-SHIO® Flavoured Black Pepper** and sweet soy sauce.
2. Heat the oil, fry the chicken until slightly brown.
3. Add in garlic and onion.
4. Pour in carrots and water. Simmer for a while.
5. When the chicken is cooked, add in corn starch mixture. Mix well.
6. Add in spring onion. Stir for a while and ready to serve.

BAHAN-BAHAN

750 g	Ayam, dipotong kecil
6 sudu kecil	AJI-SHIO® Lada Hitam Berperisa
3 sudu kecil	Kicap manis
3 sudu besar	Minyak masak
4 ulas	Bawang putih, dihiris
2 biji	Bawang besar, dihiris tebal
2 biji	Lobak merah, dihiris
1 ½ cawan	Air
1 sudu besar	Tepung jagung, di gaul bersama sedikit air
2 tangkai	Daun bawang, dihiris

CARA MENYEDIAKAN

1. Perapkan ayam bersama **AJI-SHIO® Lada Hitam Berperisa** dan kicap manis.
2. Panaskan minyak, goreng ayam sehingga sedikit garing.
3. Masukkan bawang putih dan bawang besar.
4. Masukkan lobak merah dan air. Didihkan sebentar.
5. Apabila ayam telah masak, masukkan campuran tepung jagung. Gaul sehati.
6. Masukkan daun bawang. Kacau dan sedia untuk dihidang.



Marinate your chicken with **AJI-SHIO®** longer, it will hold the flavour better when cooking. Perap ayam anda dengan **AJI-SHIO®** lebih lama, ia akan mengekalkan rasa yang lebih baik apabila dimasak.

Sautéed Garlic Butter Mushroom



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Sautéed Garlic Butter Mushroom

Cendawan Tumis Mentega dan Bawang Putih



INGREDIENTS

30 g	Salted butter
½ nos	Holland onion, small dice
3 cloves	Garlic, minced
200 g	White button mushroom, cleaned
½ tsp	AJI-SHIO® Flavoured Pepper
1 tsp	Parsley, chopped

METHOD

1. Melt butter in the heated pan, stir-fry onion and garlic.
2. Add in mushrooms and stir fry until both sides of mushrooms have turned brown.
3. Season with **AJI-SHIO® Flavoured Pepper**.
4. Add in chopped parsley and stir well. Ready to serve.

BAHAN-BAHAN

30 g	Mentega
½ biji	Bawang kuning, dipotong dadu kecil
3 ulas	Bawang putih, dicincang halus
200 g	Cendawan butang putih, dibersihkan
½ sudu kecil	AJI-SHIO® Lada Berperisa
5 g	Daun parsley, dicincang

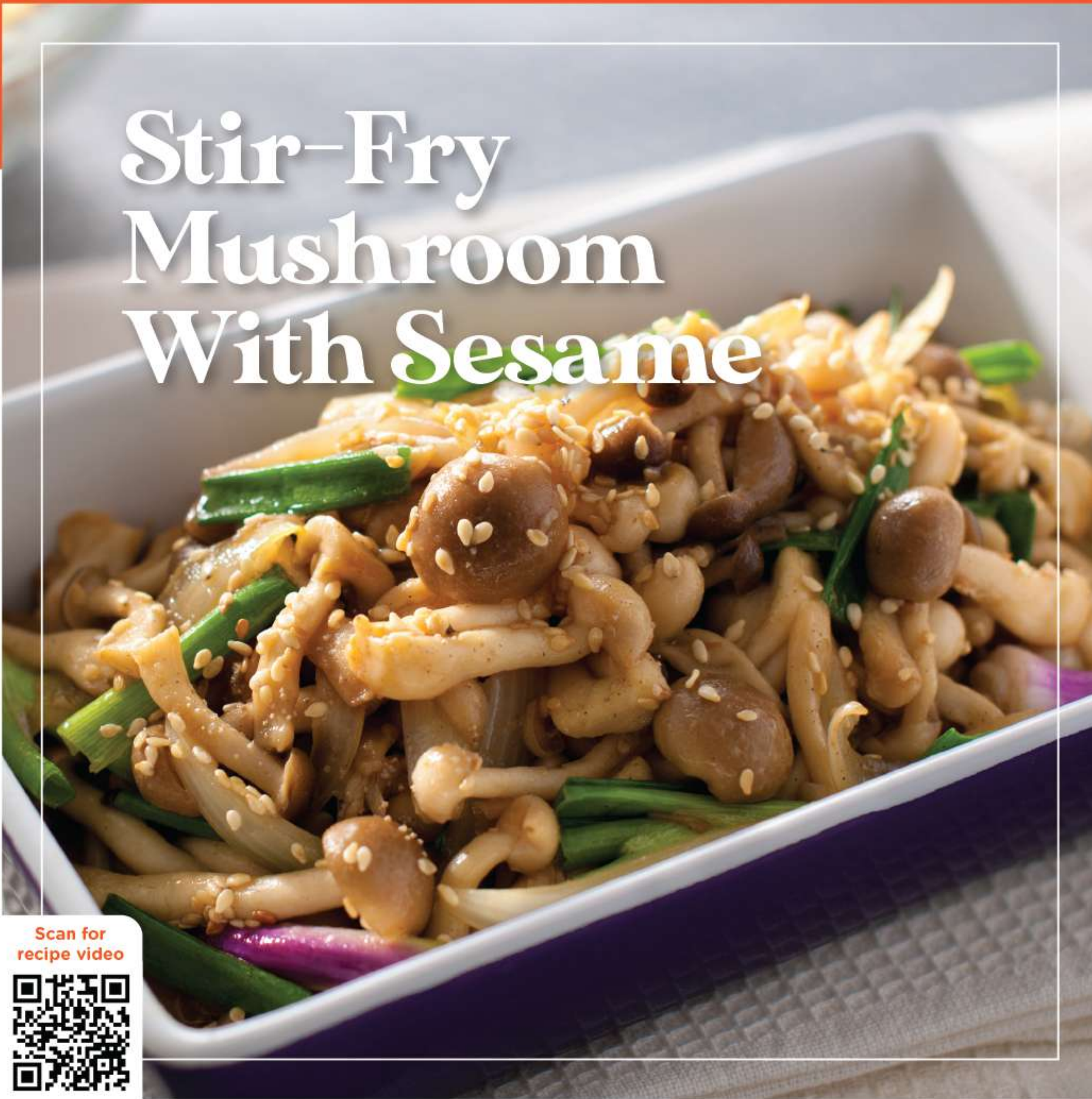
CARA MENYEDIAKAN

1. Cairkan mentega di dalam kualiti panas dan tumis bawang dan bawang putih.
2. Masukkan cendawan dan kacau sehingga setiap permukaan cendawan masak atau menjadi coklat keperangan.
3. Perasakan dengan **AJI-SHIO® Lada Berperisa**.
4. Masukkan daun parsley dan gaul rata. Sedia untuk dihidang.



When cleaning white button mushrooms, brush away any visible dirt with a kitchen towel until clean.
Apabila membersihkan cendawan butang, sapukan kotoran dengan tisu dapur sehingga bersih.

Stir-Fry Mushroom With Sesame



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Stir-Fry Mushroom With Sesame Cendawan Goreng Bijan



INGREDIENTS

200 g	Shimeji mushroom
¼ nos	Holland onion (sliced)
1 tsp	Ginger (minced)
3 cloves	Garlic (minced)
1 tbsp	Oyster sauce
1 tbsp	Sesame oil
1 stalk	Scallion (sliced in 2 cm)
2 tsp	Sesame (stir-fry without cooking oil)
½ tsp	Sugar
1 tsp	AJI-SHIO® Flavoured Pepper
2 tbsp	Cooking oil

METHOD

1. Heat the cooking oil.
2. Sauté ginger and garlic.
3. Add in Holland onion and stir-fry for a while.
4. Add in Shimeji mushrooms and stir-fry until fragrant and soft.
5. Pour in the oyster sauce and sesame oil.
6. Add in the sugar and **AJI-SHIO® Flavoured Pepper**.
7. Remove from heat, garnish with scallions and sesame seeds.

BAHAN-BAHAN

200 g	Cendawan shimeji
¼ biji	Bawang holland (dihiris)
1 sudu kecil	Halia (dicincang)
3 ulas	Bawang putih (dicincang)
1 sudu besar	Sos tiram
1 sudu besar	Minyak bijan
1 tangkai	Daun bawang (dipotong 2cm)
2 sudu kecil	Bijan (yang telah digoreng tanpa minyak)
½ sudu kecil	Gula
1 sudu kecil	AJI-SHIO® Lada Berperisa
2 sudu besar	Minyak masak

CARA MENYEDIAKAN

1. Panaskan minyak masak.
2. Tumiskan halia dan bawang putih.
3. Masukkan bawang Holland dan goreng seketika.
4. Masukkan cendawan Shimeji dan masak sehingga naik bau wangi dan lembut.
5. Tuangkan sos tiram bersama minyak bijan.
6. Masukkan sedikit gula dan **AJI-SHIO® Lada Berperisa**.
7. Tutup api dan hiaskan bersama hirisan daun bawang dan bijan.



Avoid over-cooking the Shimeji mushrooms as it will eliminate the sweetness and make the mushrooms mushy.

Elakkan memasak cendawan Shimeji terlalu lama kerana ia akan kehilangan kemanisan dan menjadi lembik.

Mushroom Egg Drop Soup



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Mushroom Egg Drop Soup

Sup Cendawan Telur



INGREDIENTS

1 tbsp	Cooking oil
1 clove	Garlic, minced
¼ nos	Holland onion, small dice
150 g	Oyster mushroom, tear into smaller pieces
700 ml	Water
2 nos	Eggs
½ tsp	AJI-SHIO® Flavoured Pepper
1 tsp	Salt

METHOD

1. Heat cooking oil, stir-fry garlic and onion.
2. Add in oyster mushrooms and sauté until slightly soft.
3. Pour in water and bring to boil.
4. Lower the heat and slowly pour in the eggs, and stir a bit.
5. Season with **AJI-SHIO® Flavoured Pepper** and salt. Ready to serve.

BAHAN-BAHAN

1 sudu besar	Minyak masak
1 ulas	Bawang kuning, dipotong dadu kecil
¼ biji	Bawang putih, dicincang halus
150 g	Cendawan tiram, dikoyak menjadi saiz kecil
700 ml	Air
2 biji	Telur
½ sudu kecil	AJI-SHIO® Lada Berperisa
1 sudu kecil	Garam

CARA MENYEDIAKAN

1. Panaskan minyak, tumis bawang kuning dan bawang putih.
2. Masukkan cendawan tiram dan tumis sehingga sedikit lembut.
3. Kemudian masukkan air dan biarkan sehingga mendidih.
4. Kecilkan api dan tuang telur perlahan-lahan ke dalam periuk, dan kacau sedikit.
5. Perasakan dengan **AJI-SHIO® Lada Berperisa** dan garam. Sedia untuk dihidang.



When cleaning oyster mushrooms, avoid rinsing them for too long as they absorb water easily.
Apabila membersihkan cendawan tiram, elakkan membilasnya terlalu lama kerana ia akan menyerap air.

Mushroom Soup



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Mushroom Soup Sup Cendawan

INGREDIENTS

6 tbsp	Butter
1 nos	Yellow onion, sliced
5 clove	Garlic, sliced
15 nos	Button mushrooms, sliced
3 tbsp	Wheat flour
5 cups	Water
1 tsp	AJI-SHIO® Flavoured Black Pepper
1 ½ tbsp	TUMIX® Chicken Stock
½ cup	Cooking cream

METHOD

1. Melt the butter. Fry the yellow onion, garlic and mushrooms until soft.
2. Add in wheat flour and mix until even.
3. Add in 1 cup of water. Blend the mixture until it turns into fine paste.
4. Pour into the pot, pour in remaining water.
5. Season with **AJI-SHIO® Flavoured Black Pepper** and **TUMIX® Chicken Stock**.
6. Simmer until the soup thickens.
7. Pour in cooking cream. Stir well. Ready to serve.

BAHAN-BAHAN

6 sudu besar	Mentega
1 biji	Bawang kuning, dihiris
5 ulas	Bawang putih, dihiris
15 biji	Cendawan butang segar, dihiris
3 sudu besar	Tepung gandum
5 cawan	Air
1 sudu kecil	AJI-SHIO® Lada Hitam Berperisa
1 ½ sudu besar	TUMIX® Perencah Pati Ayam
½ cawan	Krim masakan

CARA MENYEDIAKAN

1. Cairkan mentega. Tumiskan bawang kuning, bawang putih dan cendawan butang sehingga lembut.
2. Masukkan tepung gandum dan kacau sehingga sebat.
3. Masukkan 1 cawan air dan kacau sehingga sebat.
4. Kisarkan sup sehingga halus. Masukkan semula ke dalam periuk. Tambahkan lebih air.
5. Perasakan dengan **AJI-SHIO® Lada Hitam Berperisa** dan **TUMIX® Perencah Pati Ayam**.
6. Renehkan sehingga sup sedikit pekat.
7. Masukkan krim masakan. Kacau rata. Sedia untuk dihidang.



Do not boil the soup after adding the cooking cream to prevent the soup from curdling.
Jangan didihkan sup selepas menambah krim masakan untuk mengelakkan sup daripada mengental.



Roti John Bun



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Roti John Bun Bun Roti John

INGREDIENTS A

4 nos	Eggs
2 tbsp	Mayonnaise
100 g	Canned tuna flakes
2 tsp	AJI-SHIO® Flavoured Black Pepper
30 g	Onion, diced
1 stalk	Spring onion, diced
1 string	Red chili, chopped

INGREDIENTS B

Some	Butter
3 pcs	Roti John Bun
Some	Chili sauce
Some	Mayonnaise
Some	AJI-SHIO® Flavoured Black Pepper
½ nos	Cucumber, sliced
150 g	Cabbage, shredded
1 nos	Tomato, sliced

METHOD

1. Beat eggs with mayonnaise until fluffy.
2. Add in the rest of the ingredients (A). Mix well.
3. Melt some butter in a pan, pour some of the egg mixture.
4. Place bun on the egg mixture and let it cook. Flip over the bread and let it toast. Remove from pan.
5. Add chili sauce and mayonnaise, top with **AJI-SHIO® Flavoured Black Pepper**.
6. Arrange some cucumber, cabbage and tomato.
7. Cover the bread, cut and ready to serve.

BAHAN-BAHAN A

4 biji	Telur
2 sudu besar	Mayonis
100 g	Isi ikan tuna dalam tin
2 sudu kecil	AJI-SHIO® Lada Hitam Berperisa
30 g	Bawang besar, dipotong dadu
1 batang	Daun bawang, dipotong dadu
1 batang	Cili merah, dicincang

BAHAN-BAHAN B

Sedikit	Mentega
3 biji	Bun Roti John
Sedikit	Sos Cili
Sedikit	Mayonis
Sedikit	AJI-SHIO® Lada Hitam Berperisa
½ biji	Timun, dihiris
150 g	Kubis, dihiris
1 biji	Tomato, dihiris

CARA MENYEDIAKAN

1. Pukul telur bersama mayonis sehingga kembang.
2. Masukkan kesemua bahan-bahan (A). Gaul sebati.
3. Cairkan mentega di dalam kualiti, tuangkan sedikit bancuhan telur.
4. Letakkan roti pada bancuhan telur dan biarkan ia masak. Terbalikkan dan biarkan roti menggaring. Keluarkan dari kualiti.
5. Letakkan sos cili dan mayonis, tambahkan **AJI-SHIO® Lada Hitam Berperisa**.
6. Susun sedikit timun, kubis dan tomato.
7. Tutupkan roti, potong dan sedia untuk dihidang.



AJI-SHIO® Special Burger



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AJI-SHIO® Special Burger

AJI-SHIO® Burger Istimewa



INGREDIENTS

5 slices	Chicken burger patties
½ cup	Wheat flour
2 nos	Eggs
1 ½ tsp	AJI-SHIO® Flavoured Pepper
1½ cup	Bread crumbs
Enough	Cooking oil to fry
5 pcs	Burger buns

INGREDIENTS A : SAUCE

1 ½ tsp	AJI-SHIO® Flavoured Pepper
4 tbsp	Mayonnaise
3 tbsp	Chili sauce

INGREDIENTS B : TOPPING

5 nos	Shiitake mushrooms, sliced and sautéed
5 pcs	Cheese slices
5 pcs	Salad leaves
1 nos	Tomato, sliced
1 nos	Yellow onion, sliced

METHOD

1. Add **AJI-SHIO® Flavoured Pepper** in egg mixture. Mix until even.
2. Coat the patties with flour. Then, dip in egg mixture. Next, coat with bread crumbs.
3. Heat the cooking oil. Fry the breaded patties on slow fire until golden brown. Set aside.
4. To prepare the sauce, combine **AJI-SHIO® Flavoured Pepper** with mayonnaise and chili sauce in a bowl and mix well.
5. To prepare the burger, cut the bun into two.
6. Arrange the toppings based on preferences. Put the fried patty.
7. Spread the sauce on the patty and top with bun. Ready to serve.

BAHAN-BAHAN

5 keping	Kepingan burger ayam
½ cawan	Tepung gandum
2 biji	Telur
1 ½ sudu kecil	AJI-SHIO® Lada Berperisa
1 ½ cawan	Serbuk roti
Secukupnya	Minyak masak
5 biji	Roti burger

BAHAN-BAHAN A : SOS

1 ½ sudu kecil	AJI-SHIO® Lada Berperisa
4 sudu besar	Mayonis
3 sudu besar	Sos cili

BAHAN-BAHAN B : TOPPING

5 biji	Cendawan Shiitake, Dihiris dan ditumis
5 keping	Keju
5 helai	Daun salad
1 biji	Tomato, dihiris bulat
1 biji	Bawang Kuning, dihiris bulat

CARA MENYEDIAKAN

1. Masukkan **AJI-SHIO® Lada Berperisa** ke dalam telur. Kacau sehingga sehati.
2. Salutkan kepingan burger dengan tepung. Celupkan dengan bancuhan telur. Kemudian, salutkan dengan serbuk roti.
3. Panaskan minyak masak, gorengkan kepingan burger dengan api sederhana sehingga keemasan. Ketepikan.
4. Untuk membuat sos, satukan **AJI-SHIO® Lada Berperisa** bersama mayonis dan sos cili. Kacau sehingga rata.
5. Untuk menyediakan burger, potongkan roti.
6. Susunkan bahan-bahan tambahan mengikut kreativiti anda. Letakkan kepingan burger ayam.
7. Sapukan sos di atas kepingan burger dan tutupkan dengan roti. Sedia untuk dihidang.

Stuffed Tofu



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Stuffed Tofu

Tauhu Bergedil

INGREDIENTS A : FILLING

Enough	Cooking oil
200 g	Chicken meat, minced
½ tsp	AJI-SHIO® Flavoured Pepper
2 nos	Russet potatoes, skin removed, thinly sliced
1 stalk	Spring onion
4 tbsp	Fried onion
2 ½ tsp	AJI-SHIO® Flavoured Pepper

INGREDIENTS B

18 pcs	Fried tofu
2 nos	Eggs
½ tsp	AJI-SHIO® Flavoured Pepper
8 nos	Bird's eye chilies, sliced

INGREDIENTS C : SAUCE

10 nos	Bird's eye chilies
2 cloves	Garlic
½ cup	Sweet soy sauce
1 tsp	Lime juice

METHOD

1. Heat 3 tbsp cooking oil and stir-fry the minced chicken.
2. Season with **AJI-SHIO® Flavoured Pepper** and stir-fry until well cooked. Set aside.
3. Prepare enough cooking oil to deep fry potatoes until soft over low heat.
4. Mash the potatoes until fine.
5. Add minced chicken, spring onion, fried onion and **AJI-SHIO® Flavoured Pepper**. Mix well.
6. Cut open fried tofu and fill the tofu with filling.
7. Beat the eggs with **AJI-SHIO® Flavoured Pepper**.
8. Coat the stuffed tofu with egg mixture and fry until golden.
9. To prepare the sauce, blend all ingredients (C) until fine.
10. Sprinkle bird's eye chilies on top of the tofu. Ready to serve.



BAHAN-BAHAN A : INTI

Secukupnya	Minyak masak
200 g	Isi ayam, dicincang
½ sudu kecil	AJI-SHIO® Lada Berperisa
2 biji	Kentang russet, dibuang kulit dan dipotong nipis
1 batang	Daun bawang, dihiris
4 sudu besar	Bawang goreng
2 ½ sudu kecil	AJI-SHIO® Lada Berperisa

BAHAN-BAHAN B

18 biji	Tauhu goreng
2 biji	Telur, dipukul
½ sudu kecil	AJI-SHIO® Lada Berperisa
8 tangkai	Cili padi, dihiris

BAHAN-BAHAN C : SOS

10 batang	Cili padi
2 ulas	Bawang putih
½ cawan	Kicap manis
1 sudu kecil	Jus limau nipis

CARA MENYEDIAKAN

1. Panaskan 3 sudu besar minyak masak dan tumiskan isi ayam.
2. Perasakan dengan **AJI-SHIO® Lada Berperisa**, kacau sehingga masak. Ketepikan.
3. Panaskan secukupnya minyak masak, gorengkan kentang sehingga lembut dengan api perlahan.
4. Lenyapkan kentang sehingga lumat.
5. Masukkan isi ayam, daun bawang, bawang goreng dan **AJI-SHIO® Lada Berperisa**. Gaul sehingga sebatu.
6. Potong permukaan tauhu kering dan masukkan inti kedalam tauhu.
7. Pukul telur bersama **AJI-SHIO® Lada Berperisa**.
8. Salutkan tauhu dengan bancuhan telur dan goreng sehingga keperangan.
9. Untuk membuat sos, kisarkan kesemua bahan (C) sehingga lumat.
10. Taburkan cili padi pada tauhu. Sedia untuk dihidang.

Chicken Roll



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recipe video



Chicken Roll

Roti Gulung Ayam

INGREDIENTS A : FILLING

1 ½ tbsp	Cooking oil
2 nos	Shallots, chopped
2 cloves	Garlic, chopped
1 nos	Red chili, chopped
8 pcs	Laksa leaf
200 g	Chicken meat, minced
2 tsp	AJI-SHIO® Flavoured Pepper
1 tsp	Sugar
1 tsp	Lime juice

INGREDIENTS B

2 nos	Eggs
½ tsp	AJI-SHIO® Flavoured Pepper
6 pcs	White breads
Enough	Cooking oil

METHOD

1. Heat the cooking oil, stir-fry shallots, garlic and red chili until golden.
2. Add laksa leaves and minced chicken, stir-fry until half cooked.
3. Season with **AJI-SHIO® Flavoured Pepper** and sugar. Stir-fry until well cooked.
4. Add in lime juice, mix well and set aside.
5. Beat eggs with **AJI-SHIO® Flavoured Pepper** until well mixed.
6. Roll the white bread to flatten. Place some filling in centre of the bread.
7. Brush some egg mixture on the edges of the bread and roll neatly.
8. Dip the bread in the egg mixture.
9. Fry with hot oil until golden. Ready to serve.



BAHAN-BAHAN A : INTI

1 ½ sudu besar	Minyak masak
2 biji	Bawang merah, dicincang
2 biji	Bawang putih, dicincang
1 batang	Cili merah, dicincang
8 helai	Daun kesum
200 g	Isi ayam, dicincang
2 sudu kecil	AJI-SHIO® Lada Berperisa
1 sudu kecil	Gula
1 sudu kecil	Jus limau nipis

BAHAN-BAHAN B

2 biji	Telur
½ sudu kecil	AJI-SHIO® Lada Berperisa
6 keping	Roti putih
Secukupnya	Minyak masak

CARA MENYEDIAKAN

1. Panaskan minyak masak, tumis bawang merah, bawang putih dan cili merah sehingga keperangan.
2. Masukkan daun kesum dan isi ayam, kacau sehingga separuh masak.
3. Perasakan dengan **AJI-SHIO® Lada Berperisa** dan gula. Kacau sehingga masak.
4. Masukkan jus limau nipis, gaul sebati dan ketepikan.
5. Pukul telur bersama **AJI-SHIO® Lada Berperisa** sehingga rata.
6. Gulung roti sehingga leper. Letakkan sedikit inti di tengah roti.
7. Sapukan sedikit bancuhan telur di hujung roti dan gulung dengan kemas.
8. Celupkan gulungan roti ke dalam bancuhan telur.
9. Gorengkan dengan minyak yang panas sehingga keperangan. Sedia untuk dihidang.

Satay on Lemongrass Stick

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Satay on Lemongrass Stick

Sate Lilit



INGREDIENTS

1.5 kg	Chicken breast, coarsely chopped
2 tsp	AJI-SHIO® Flavoured Black Pepper
Some	Cooking oil
12 stalks	Lemongrass
Sufficient	Sweet chilli sauce

INGREDIENTS A : FINELY BLEND

1 inch	Ginger
2 stalks	Lemongrass
1 pc	Onion
½ pc	Red chilli
3 cloves	Garlic
1 tsp	Sugar
2 tsp	Salt

METHOD

1. Mix chicken thoroughly with blended ingredients (A) and AJI-SHIO® Flavoured Black Pepper.
2. With wet hands, wrap the chicken mixture around each lemongrass stick. Set aside in refrigerator for 30 minutes.
3. Heat oil in a grill pan. Grill the satay for 3 minutes on each side or until golden brown.
4. Ready to serve with side of sweet chilli sauce.

BAHAN-BAHAN

1.5 kg	Dada ayam, dicincang kasar
2 sudu kecil	AJI-SHIO® Lada Hitam Berperisa
Sedikit	Minyak masak
12 batang	Batang serai
Secukupnya	Sos cili manis

BAHAN-BAHAN A : DIKISAR HALUS

1 inci	Halia
2 batang	Serai
1 biji	Bawang besar
½ biji	Cili merah
3 ulas	Bawang putih
1 sudu kecil	Gula
2 sudu kecil	Garam

CARA MENYEDIAKAN

1. Gaulkan ayam bersama- sama dengan bahan-bahan kisaran (A) dan AJI-SHIO® Lada Hitam Berperisa sehingga rata.
2. Dengan tangan yang basah, bentukkan adunan ayam tadi disekeliling batang serai. Kemudian simpan di dalam peti sejuk selama 30 minit.
3. Panaskan kualiti grill dengan sedikit minyak. Panggang sate selama 3 minit untuk setiap bahagian atau sehingga warna perang keemasan.
4. Sedia untuk dihidangkan dengan sos cili manis.



Make sure the grinded mixture is sticky, so it is easy to be molded around lemongrass. Pastikan adunan yang dikisar itu melekat, supaya senang dibentuk di sekeliling serai.

Mushroom Muffin



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Mushroom Muffin Mufin Cendawan



INGREDIENTS

6 nos	Eggs
4 nos	White button mushrooms, diced
1 nos	Tomato, diced
½ nos	Holland onion, chopped
½ cup	Baby spinach, sliced
½ cup	Fresh milk
½ cup	Grated mozzarella cheese
½ tbsp	AJI-SHIO® Flavoured Pepper

METHOD

1. Mix all ingredients together well with **AJI-SHIO® Flavoured Pepper**.
2. Scoop the mixture inside a muffin tray or muffin cup.
3. Bake the mushroom muffins in the preheated oven for 10 minutes at 180°C. Ready to serve.

BAHAN-BAHAN

6 biji	Telur
4 biji	Cendawan butang putih, dipotong dadu
1 biji	Tomato, dipotong dadu
½ biji	Bawang kuning, dicincang
½ cawan	Bayam muda, dihiris
½ cawan	Susu segar
½ cawan	Keju mozzarella parut
½ sudu besar	AJI-SHIO® Lada Berperisa

CARA MENYEDIAKAN

1. Campur sekata ke semua bahan bersama dengan **AJI-SHIO® Lada Berperisa**.
2. Sendukkan adunan ke dalam dulang mufin atau cawan mufin.
3. Bakar mufin di dalam ketuhar panas selama 10 minit pada suhu 180°C. Sedia untuk dihidangkan.



Fill each muffin case $\frac{3}{4}$ full with the mixture.
Isikan setiap bekas mufin dengan $\frac{3}{4}$ adunan.

Crispy Fried Mushroom



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Crispy Fried Mushroom Cendawan Goreng Rangup



INGREDIENTS

1 nos	Egg
2 tbsp	Rice flour
1 tsp	AJI-SHIO® Flavoured Pepper
300 g	Oyster mushroom
1 cup	Potato starch
Enough	Cooking oil

METHOD

1. Combine the egg, **AJI-SHIO® Flavoured Pepper** and rice flour, mix well.
2. Tear the mushrooms into bite-sized pieces.
3. Add in the egg batter and mix well.
4. Sprinkle potato starch over the mushrooms and mix well.
5. Heat the cooking oil and fry until golden.
6. Sprinkle **AJI-SHIO® Flavoured Pepper** and ready to serve.

BAHAN-BAHAN

1 biji	Telur
2 sudu besar	Tepung beras
1 sudu kecil	AJI-SHIO® Lada Berperisa
300 g	Cendawan tiram
1 cawan	Kanji ubi kentang
Secukupnya	Minyak masak

CARA MENYEDIAKAN

1. Satukan telur, **AJI-SHIO® Lada Berperisa** dan tepung beras, kacau sehingga sebati.
2. Bahagikan cendawan kepada kepingan kecil.
3. Masukkan ke dalam bancuhan telur dan gaul rata.
4. Taburkan kanji ubi kentang dan gaul rata.
5. Panaskan minyak dan goreng sehingga keperangan.
6. Taburkan **AJI-SHIO® Lada Berperisa** dan sedia untuk dihidang.



Shake off excess flour on mushrooms before frying to prevent them sticking together in the oil.

Goncangkan lebihan tepung pada cendawan sebelum menggoreng untuk mengelakkan ia melekat bersama didalam minyak.

Fried Calamari



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Fried Calamari

Sotong Goreng Tepung

INGREDIENTS

1 kg	Calamari (clean the bodies and dry)
½ cup	Evaporated milk
1 nos	Egg (beaten)
1 tsp	Salt
1 tsp	AJI-SHIO® Flavoured Pepper
½ cup	Corn Flour
2½ cups	Wheat Flour
2 cups	Bread Crumbs
Enough	Cooking Oil

INGREDIENTS A : TARTAR SAUCE

1 cup	Mayonnaise
½ cup	Gherkin pickle (finely chopped)
1 tsp	Capers (finely chopped)
2 tsp	Mustard
1 clove	Shallot (finely chopped)
2 tsp	Lemon juice
6 drops	Tabasco sauce
½ tsp	AJI-SHIO® Flavoured Pepper
To taste	Salt

METHOD

1. Mix the evaporated milk, egg, salt and **AJI-SHIO® Flavoured Pepper** into a bowl.
2. Cut the calamari into rings of 2cm.
3. Put the calamari into the mix and let it marinate for 20 minutes.
4. Mix the corn flour and wheat flour in another bowl.
5. Heat the oil.
6. Dip the calamari into the flour mix.
7. Dip the calamari again into the marinade mixture.
8. Then dip the calamari into the bread crumbs.
9. Fry the coated calamari until crispy and golden brown.
10. Remove the calamari and dry off the excessive oil with kitchen towel.
11. Serve it with the tartar sauce.

BAHAN-BAHAN

1 kg	Sotong (dibersihkan kulitnya dan keringkan)
½ cawan	Susu Cair
1 biji	Telur (dipukul)
1 sudu kecil	Garam
1 sudu besar	AJI-SHIO® Lada Berperisa
½ cawan	Tepung Jagung
2½ cawan	Tepung Gandum
2 cawan	Serbuk Roti
Secukupnya	Minyak

BAHAN-BAHAN A : SOS TARTAR

1 cawan	Mayonis
½ cawan	Jeruk Gherkin (dicincang halus)
1 sudu kecil	Capers (dicincang halus)
2 sudu kecil	Mustard
1 ulas	Bawang Kecil (dicincang halus)
2 sudu kecil	Jus Lemon
6 titisan	Sos Tabasco
½ sudu kecil	AJI-SHIO® Lada Berperisa
Secukup rasa	Garam

CARA MENYEDIAKAN

1. Campurkan susu cair, telur, garam dan **AJI-SHIO® Lada Berperisa**.
2. Potongkan sotong menjadi bentuk cincin selebar 2cm.
3. Masukkan sotong ke dalam campuran dan perapkan selama 20 minit.
4. Campurkan tepung jagung dan tepung gandum ke dalam mangkuk lain.
5. Panaskan minyak.
6. Salutkan sotong dengan campuran tepung.
7. Masukkan sotong itu ke dalam perapan yang sudah disediakan.
8. Salutkan sotong dengan serbuk roti.
9. Gorengkan sotong bersalut tepung dan serbuk roti sehingga garing dan emas kekuningan.
10. Angkat sotong dan tepapkan lebih minyak dengan tisu dapur.
11. Hidangkan bersama sos tartar.



Mashed Potato



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Mashed Potato Kentang Putar

INGREDIENTS A

550 g	Russet potato, steamed
1 ½ tsp	AJI-SHIO® Flavoured Black Pepper
3 tbsp	Cooking cream
20 g	Unsalted butter

INGREDIENTS B

4 tbsp	Cooking oil
2 sticks	Sausage, cubed
4 tbsp	Cooking cream
2 stalks	Spring onion, diced

METHOD

1. Mash all ingredients (A) until well combined. Set aside.
2. Heat cooking oil, fry the sausages until half crispy. Drain, cool them down and fry again until crispy.
3. To serve, place some mashed potato in individual casings.
4. Pour some cooking cream, sprinkle sausage and spring onion. Ready to serve.

TOPPING VARIATION

1. Sprinkle **AJI-SHIO® Flavoured Black Pepper**.
2. Spoon some red pasta sauce with minced chicken on top of mashed potato.



1. Double-frying provides crispier fried food.
2. To serve, use piping bag with nozzle to provide more interesting shape.
 1. Cara menggoreng dua kali dapat menghasilkan sosej yang lebih rangup.
 2. Cara menghidang dengan menggunakan beg paip bernozel dapat menghasilkan corak yang lebih menarik.



BAHAN-BAHAN A

550 g	Kentang russet, dikukus
1 ½ sudu kecil	AJI-SHIO® Lada Hitam Berperisa
3 sudu besar	Krim masakan
20 g	Mentega tanpa garam

BAHAN-BAHAN B

4 sudu besar	Minyak masak
2 batang	Sosej, dipotong dadu
4 sudu besar	Krim masakan
2 tangkai	Daun bawang, dipotong dadu

CARA MENYEDIAKAN

1. Lenyapkan ke semua bahan-bahan (A) sehingga sehati. Ketepikan.
2. Panaskan minyak masak, gorengkan sosej sehingga separuh garing. Tos, sejukkan dan goreng semula sehingga garing.
3. Cara menghidang, letakkan sebahagian kentang putar di dalam bekas individu.
4. Tuangkan sedikit krim masakan, taburkan sosej dan daun bawang. Sedia untuk dinikmati.

VARIASI TOPPING

1. Taburkan **AJI-SHIO® Lada Hitam Berperisa**.
2. Letakkan sedikit sos pasta merah bersama ayam kisar di atas kentang putar.

Cheesy Mashed Potato Stuffed Mushroom



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Cheesy Mashed Potato Stuffed Mushroom

Cendawan Berinti Kentang Berkeju



INGREDIENTS

100 g	Russet potato, boiled
5 g	Chive, chopped
2 tbsp	Melted butter
1 ½ tsp	AJI-SHIO® Flavoured Black Pepper
200 g	Cremini mushroom (stem to mix with mashed potato)
50 g	Grated mozzarella cheese

METHOD

1. Heat up the oven to 180°C.
2. Mash the potatoes, add in chives, mushroom stems, 1 tbsp of melted butter and season with 1 tsp **AJI-SHIO® Flavoured Black Pepper** and set aside.
3. Marinate the mushrooms with 1 tbsp melted butter and ½ tsp **AJI-SHIO® Flavoured Black Pepper**.
4. Scoop in mashed potato on top of the mushroom cap and arrange the mushrooms on a baking tray.
5. Sprinkle on top of all mushrooms with mozzarella cheese.
6. Bake the mushrooms in the oven for 25 minutes at 180°C. Ready to serve.

BAHAN-BAHAN

100 g	Kentang russet, direbus
5 g	Daun kucai, dicincang
2 sudu besar	Mentega cair
1 ½ sudu kecil	AJI-SHIO® Lada Hitam Berperisa
200 g	Cendawan butang (batang untuk dicampur bersama kentang)
50 g	Keju mozzarella, diparut

CARA MENYEDIAKAN

1. Panaskan ketuhar pada suhu 180°C.
2. Lenyek kentang rebus dan masukkan daun kucai, batang cendawan, 1 sudu besar mentega cair, dan satu sudu kecil **AJI-SHIO® Lada Hitam Berperisa** dan ketepikan.
3. Perap cendawan bersama 1 sudu besar mentega cair dan ½ sudu kecil **AJI-SHIO® Lada Hitam Berperisa**.
4. Sumbat kentang lenyek tadi kedalam setiap cendawan dan susun cendawan di atas dulang pembakar.
5. Taburkan keju mozzarella di atas setiap cendawan.
6. Bakar cendawan di dalam ketuhar selama 25 minit pada suhu 180°C. Sedia untuk dihidang.



When cleaning cremini mushroom, brush away any visible dirt with a kitchen towel until it's clean.
Apabila membersihkan cendawan butang, sapukan kotoran dengan tisu dapur sehingga bersih.

Potato And Mushroom Au Gratin



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Potato And Mushroom Au Gratin Kentang Dan Cendawan 'Au Gratin'



INGREDIENTS

2 tbsp	Olive oil
100 ml	Fresh milk
200 ml	Cooking cream
1 pc	Bay leaf
1 tsp	Fresh thyme
2 cloves	Garlic, minced
1 tsp	AJI-SHIO® Flavoured Pepper
500 g	Russet potato, peel and thinly slice into a round shape
60 g	White button mushroom, sliced
100 g	Mozzarella cheese, grated
200 g	Cheddar cheese, grated

METHOD

1. Preheat the oven to 180°C. Lightly brush oil on a casserole or ceramic baking dish.
2. Pour the fresh milk, cream, bay leaf, fresh thyme and garlic in a pan and heat it until simmering.
3. When it begins to simmer, season with **AJI-SHIO® Flavoured Pepper**, turn off the heat. Set aside and let it cool down.
4. Arrange the potatoes and mushroom slices in the casserole, layer by layer until finish. Pour over the cream mixture and gently press down the potatoes and mushrooms to submerge them in the cream.
5. Finish it off with mozzarella and cheddar cheese on top.
6. Bake in the oven at 180°C for 35 minutes or until the potatoes are golden brown and tender.
7. Let it set for few minutes before serving.

BAHAN-BAHAN

2 sudu besar	Minyak zaitun
100 ml	Susu segar
200 ml	Krim masakan
1 helai	Daun salam kering
1 sudu kecil	Daun thyme segar
2 ulas	Bawang putih, dicincang
1 sudu kecil	AJI-SHIO® Lada Berperisa
500 g	Kentang russet, dikupas dan dihiris nipis bentuk bulat
60 g	Cendawan butang putih, dihiris
100 g	Keju mozzarella, diparut
200 g	Keju cheddar, diparut

CARA MENYEDIAKAN

1. Panaskan ketuhar pada suhu 180°C. Sapu sedikit minyak pada kaserol atau bekas pembakar seramik.
2. Tuangkan susu segar, krim, daun salam, daun thyme dan bawang putih ke dalam kualiti dan panaskan sehingga mereneh.
3. Apabila ia mula mereneh perasakan dengan **AJI-SHIO® Lada Berperisa**, tutup api. Ketepikan dan biarkan ia sejuk.
4. Susun hirisan kentang dan cendawan dalam kaserol, susun lapis demi lapis sehingga habis dan tuangkan campuran krim ke atas dan tekan perlahan-lahan kentang dan cendawan untuk menenggelamkannya ke dalam krim.
5. Taburkan keju mozzarella dan keju cheddar di atasnya.
6. Bakar dalam ketuhar pada suhu 180°C selama 35 minit atau sehingga kentang berwarna perang keemasan dan empuk.
7. Biarkan selama beberapa minit sebelum dihidangkan.

Mushroom and Potato Wellington



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Mushroom & Potato Wellington With Shiitake Creamy Sauce



Wellington Cendawan & Kentang Bersama Sos Shiitake Berkrim

INGREDIENTS

1 nos	Egg yolk
2 tbsp	Fresh milk
2 tbsp	Olive oil
3 cloves	Garlic, minced
½ nos	Holland onion, chopped
150 g	Shiitake mushroom, sliced
100 g	Baby spinach
2 tsp	AJI-SHIO® Flavoured Pepper
1 tsp	Salt
300 g	Russet potato, boiled and mashed
2 sheets	Frozen puff pastry sheet, defrost

INGREDIENTS A : CREAMY SAUCE

2 tbsp	Unsalted butter
2 cloves	Garlic, minced
½ nos	Holland onion, chopped
50 g	Shiitake mushroom, chopped
200 ml	Cooking cream
50 ml	Water
½ tsp	Dried oregano
2 tsp	AJI-SHIO® Flavoured Pepper

METHOD

- Mix well the egg yolk with the milk and set aside (egg-wash). Preheat the oven to 180°C.
- Heat oil in a frying pan, stir-fry garlic and onion.
- Add in shiitake mushrooms and continue frying until slightly soft. Add in baby spinach and stir-fry until wilted.
- Season with AJI-SHIO® Flavoured Pepper and salt.
- Turn off the heat and then mix it well with the mashed potatoes. Shape it into a loaf then set aside. Place a pastry sheet layering a loaf baking mold.
- Transfer the mashed potato mixture to the loaf baking mold layered with pastry sheet.
- Wrap the mashed potatoes to form a pastry loaf. Brush the top layer with egg-wash.
- Bake it in the oven at 180°C for 30 minutes or until the top part is golden brown.
- For creamy sauce, melt butter in a heated pan, sauté garlic and onion until fragrant.
- Add in mushrooms and continue to cook for 2 minutes. Add in cooking cream and water.
- Simmer for 5 minutes or until the sauce thickens. Add in dried oregano and season with AJI-SHIO® Flavoured Pepper.

BAHAN-BAHAN

1 biji	Kuning telur
2 sudu besar	Susu segar
2 sudu besar	Minyak zaitun
3 ulas	Bawang putih, dicincang
½ biji	Bawang kuning, dicincang
150gm	Cendawan shiitake, dihiris
100gm	Bayam muda
2 sudu kecil	AJI-SHIO® Lada Berperisa
1 sudu kecil	Garam
300 g	Kentang russet, direbus dan dilenyekkan
2 keping	Kulit pastry sejukbeku, dinyahbeku

BAHAN-BAHAN A : SOS BERKRIM

2 sudu besar	Mentega tanpa garam
2 ulas	Bawang putih, dicincang
½ biji	Bawang kuning, dicincang
50 g	Cendawan shiitake, dihiris
200 ml	Krim masakan
50 ml	Air
½ sudu kecil	Oregano kering
2 sudu kecil	AJI-SHIO® Lada Berperisa

CARA MENYEDIAKAN

- Gaul rata kuning telur bersama susu dan ketepikan (egg-wash). Panaskan ketuhar pada suhu 180°C.
- Panaskan minyak dalam kuali, tumis bawang putih dan bawang kuning.
- Masukkan cendawan shiitake dan teruskan menggoreng sehingga agak lembut. Masukkan bayam muda dan tumis hingga layu.
- Perasakan dengan AJI-SHIO® Lada Berperisa dan garam.
- Tutup api dan gaul rata bersama kentang lenyek. Bentukkannya menjadi lof kemudian ketepikan. Letakkan kepingan pastrri dan lapis acuan pembakar roti.
- Pindahkan adunan kentang ke dalam acuan pembakar roti yang telah dilapis dengan kepingan pastrri.
- Balut adunan kentang mengikut bentuk acuan pembakar roti. Sapu lapisan atas dengan egg-wash.
- Bakar dalam ketuhar pada suhu 180°C selama 30 minit atau sehingga bahagian atas berwarna perang keemasan.
- Untuk menyediakan sos berkrim, cairkan mentega di dalam kuali yang panas, tumis bawang putih dan bawang kuning sehingga naik bau.
- Masukkan cendawan dan masak selama 2 minit. Masukkan krim masakan dan air.
- Renoh selama 5 minit atau sehingga sos pekat. Masukkan oregano kering dan perasakan dengan AJI-SHIO® Lada Berperisa.

AJI-SHIO®



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