

Kari Daging Sunquick

by Datuk Ismail Ahmad

Viewer: Puan Noriah Zulkifly

<i>Minyak Sayuran</i>	<i>60 ml</i>
<i>Bawang Besar</i>	<i>1 biji</i>
<i>Bunga Cengkih</i>	<i>3-4 biji</i>
<i>Cardamon</i>	<i>4 helai</i>
<i>Bunga Lawang</i>	<i>4 biji</i>
<i>Cili Hijau</i>	<i>4 biji</i>
<i>Cili Merah</i>	<i>2 biji</i>
<i>Serbuk Kari</i>	<i>3 sudu besar</i>
<i>Serbuk Kunyit</i>	<i>1 sudu teh</i>
<i>Daging</i>	<i>450 g</i>
<i>Sunquick Lemon</i>	<i>60 ml</i>
<i>Daun Ketumbar</i>	<i>1 helai</i>
<i>Garam</i>	
<i>Gula</i>	



Acar Buah Sunquick

by Datuk Ismail Ahmad

Kismis	150 g
Dried Prune	150 g
Kurma	150 g
Cerry	100 g
Cili Merah	3 tangkai, dipatah
Lemon Sunquick	4 sudu besar
Orange Sunquick	4 sudu besar
Jus Apple	50 ml

Bahan kisar

Cili Kering	20 tangkai
Bawang Putih	3 ulas
Bawang Kecil	15 biji
Kunyit Basah	2 ½ cm
Serai	2 batang
Lengkuas	2 cm

Perasa

Gula, garam dan cuka secukup rasa



Crème Brûlée

by Chef Kim Lund

<i>Kuning Telur</i>	<i>4 biji</i>
<i>Sunquick Mango</i>	<i>6 ml</i>
<i>Vanilla Pod</i>	<i>1/3 tangkai</i>
<i>Krim Putar</i> <i>(Whipping Cream)</i>	<i>300 g</i>
<i>Gula</i>	<i>30 g</i>



Sunquick Jambu Merah & Strawberry Milkshake

by Didie Alias

Pisang

Strawberry

Limau (Lemon)

Susu

Ketulan Ice

Sunquick Merah Jambu & Strawberry

