



MARHABAN YAA

Ramadhan

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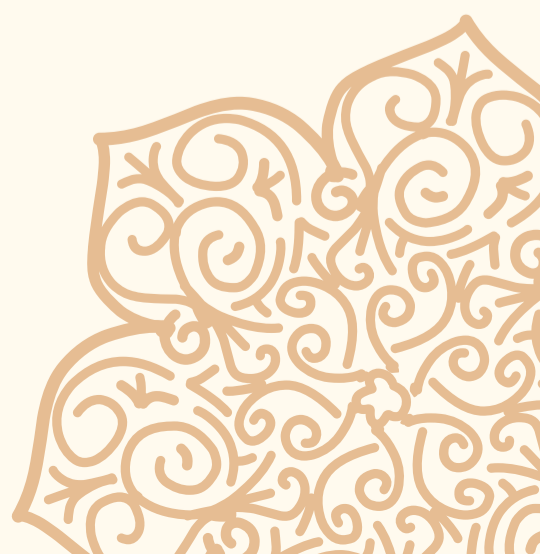


# RAMADAN MUBARAK

This e-book features 20 delicious recipes perfect for Eid Ramadan, made even easier with the use of Thermomix®. From traditional dishes to modern twists, this collection offers a variety of options to please every palate. Thermomix® simplifies the cooking process, from chopping to blending and cooking, making these recipes even more convenient to prepare. These recipes have been specifically designed to take advantage of Thermomix's capabilities, ensuring consistently great results every time.



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*Sides and  
Condiments*



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# KACANG BOTOL GORENG BERCIH

## STIR FRIED FOUR ANGLED BEAN WITH CHILLI

### Ingredients:

2 garlic cloves  
30 g shallots  
2 fresh red chillies,  
deseeded, cut in 3 parts  
20 g dried shrimp, rinsed  
40 g cooking oil  
300 g four angled beans,  
cut in slices (2.5 cm)  
1 pinch salt, adjust to taste



### Preparation

1. Place garlic cloves, shallots, red chillies and dried shrimp in mixing bowl, chop **4 sec/speed 6**. Scrape down sides of mixing bowl with spatula.
2. Add cooking oil, sauté **4 min/120°C/speed 1**.
3. Add four angled beans and salt, stir fry **3 min/120°C/🔄/speed 4**.  
Serve hot.

# SAMBAL KICAP PEDAS

## HOT SOY SAUCE SAMBAL

### Ingredients:

- 15 g cooking oil
- 5 garlic cloves
- 15 bird's eye chillies (chilli padi)
- 20 g fried shallots (see tips)
- 50 g palm sugar (gula Melaka)  
or 50 g brown sugar
- 70 g sweet soy sauce
- 30 g light soy sauce



### Preparation

1. Place cooking oil, garlic cloves and bird's eye chillies in mixing bowl, sauté **7 min/120°C/speed 1**.
2. Add fried shallots, palm sugar, sweet soy sauce and light soy sauce, mix **6 sec/speed 6**. Allow to cool for 10 minutes. Transfer sambal kicap pedas to an airtight jar (250 g) and store in refrigerator for up to 4 weeks.

### Tip

- Use sambal kicap pedas as a condiment for dishes such as soto ayam, soup noodles, fried noodles (mee goreng or bihun goreng) for additional spiciness and flavour; or dipping sauce for deep-fried banana fritters or pan-fried fish.
- Refer to Cookidoo® for the Shallot Oil recipe.

# SUP KAMBING

## MUTTON SOUP

### Ingredients:

800 g lamb ribs, cut individually  
 2100 g water  
 1 tsp black peppercorns  
 60 g shallots  
 5 garlic cloves  
 25 g fresh ginger  
 3 cardamom pods  
 1 cinnamon stick  
 90 g yellow onions, cut into halves  
 1 bag sup bunjut (Malay dried bouquet garni spice mix) (see tip)  
 1 bay leaf  
 ½ tsp salt, adjust to taste  
 300 g potatoes, cut into cubes (2.5 cm)  
 120 g carrots, cut into cubes (2.5 cm)  
 1 tbsp deep fried shallots, to garnish  
 1 sprig fresh coriander leaf, chopped, to garnish



### Preparation

1. Place lamb ribs and 1200 g water into mixing bowl, heat **10 min/50°C/🌀/speed ↓** . Discard water and set aside.
2. Place black peppercorns, shallots, garlic cloves, ginger, cardamom pods, cinnamon stick and yellow onions into mixing bowl, blend **10 sec/speed 10**. Scrape down sides of mixing bowl with spatula.
3. Add 900 g water, sup bunjut, bay leaf and salt, cook **10 min/98°C/🌀/speed ↓** .
4. Add reserved ribs, cook **1 h/98°C/🌀/speed ↓** .
5. Add potatoes and carrots, cook **15 min/100°C/🌀/speed ↓** . Garnish with fried shallots and chopped coriander leaf. Serve hot.

Tip: To make your own Malay bouquet garni spice mix, place 10 g of dried spices (coriander seeds, star anise, cinnamon sticks, black peppercorns, cardamom, cloves etc) into a spice bag and tie securely.

# THAI PRAWN SALAD

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## Ingredients:

20 g vegetable oil  
250 g medium-sized prawns, whiskers removed, cleaned and deveined  
40-80 g red onions, thinly sliced  
30 g lime juice (approx. 3 limes)  
30 g fish sauce  
5-10 Thai basil leaves  
2 fresh red chillies, diagonally sliced, to garnish  
¼ tsp toasted white sesame seeds, to garnish  
1 sprig fresh coriander, chopped, to garnish



## Preparation

1. Place vegetable oil in mixing bowl, heat without measuring cup **2 min 30 sec/120°C/speed 4**.
2. Add prawns, sauté **5 min/120°C/🔄/speed 1**. Transfer sautéed prawns to a serving bowl. Add sliced red onions, lime juice, fish sauce and basil leaves to sautéed prawns, mix evenly with a spoon. Garnish with red chilli slices, sesame seeds and chopped coriander. Serve immediately.

## Tip

• You may add some diced mango on top to give a hint of sweetness to the dish.



*Snacks and  
Desserts*



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# BUBUR JAGUNG

## SWEET CORN PORRIDGE

### Ingredients:

250 g sweet corn kernels  
50 g raw cane sugar  
50 g palm sugar (gula Melaka)  
200 g coconut cream  
300 g water  
1 tbsp small sagos  
¼ tsp salt  
2 pandan leaves, tied into knots



### Preparation

1. Place 200 g sweet corn kernels in mixing bowl, chop **Turbo/1 sec/1 times**.
2. Add 50 g sweet corn kernels, cane sugar, palm sugar, coconut cream, water, sagos, salt and pandan leaves, cook **20 min/90°C/speed 1**. Serve hot.

### Tip

• You can also add 1 tbsp of rinsed small sago and 100 g water in step 2.

# CHOCOLATE BATIK COOKIES

## Ingredients:

250 g unsalted butter  
200 g chocolate malt powder (eg. Milo®, Ovaltine® or Vico®)  
125 g condensed milk  
250 g biscuits (eg. Marie® biscuits), roughly crushed



## Preparation

1. Line a baking tray with baking paper. Set aside.
2. Place butter into mixing bowl, melt **3 min/60°C/speed 2**.
3. Add chocolate malt powder and condensed milk, mix **2 min/60°C/speed 2**.
4. Without measuring cup, mix **2 min/🌀/speed ↓**, meanwhile, add biscuits through hole of the mixing bowl lid, mixing with aid of spatula.
5. Transfer cookies batter into prepared baking tray. Wear plastic gloves or use the back of a spoon to flatten the batter by pressing it lightly. Refrigerate for at least 30 minutes before cutting into slices to serve

## Tip

• For stronger chocolate aroma, add ¼ tsp of instant coffee powder in step 3.

# KUTIH BINGKA

## UBI

### BAKED TAPIOCA CAKE

#### Ingredients:

100 g butter, softened, plus extra for greasing  
 1000 g tapioca, peeled and cut in chunks (2.5 cm)  
 100 g water  
 200 g brown sugar  
 2 eggs  
 1 egg yolk  
 450 g coconut milk  
 60 g fresh grated coconut  
 1 pinch salt



#### Preparation

1. Preheat oven to 170°C. Grease a square baking tray (17 cm x 17 cm) and set aside.
2. Place tapioca and water in mixing bowl, blend **10 sec/speed 8**. Transfer blended tapioca into a fine mesh strainer and drain off excessive liquid. Reserve tapioca pulp and set aside. Clean mixing bowl.
3. Place reserved tapioca pulp, brown sugar, eggs, egg yolk, coconut milk, grated coconut, 45 g butter and salt in mixing bowl, mix **30 sec/speed 2**.
4. Pour the batter into prepared baking tray. Bake for 60-70 minutes (170°C). After 20 minutes or when cake surface forms a crust, take out baking tray and brush 55 g butter on cake surface with pastry brush. Continue to bake until surface is golden brown or until a cake tester skewer comes out clean when it is inserted in the centre of the cake. Let it cool completely before slicing and serve.

# KUIH BAKAR

# KEMBOJA

## BAKED PANDAN CAKE

### Ingredients:

6 pandan leaves, cut into strips (2.5 cm)  
 120 g water  
 2 eggs, A-sized  
 170 g plain flour  
 100 g sugar  
 200 g coconut milk  
 ¼ tsp salt  
 20 g virgin coconut oil, plus extra for greasing  
 1 tsp sesame seeds



### Preparation

1. Grease 2 kuih bakar moulds (Ø 13 cm) with coconut oil. Place the greased cake moulds in oven. Preheat oven to 150°C.
2. Place pandan leaves and water into mixing bowl, blend **30 sec/speed 10**. Strain pandan juice through a fine mesh strainer. Clean mixing bowl.
3. Place eggs, plain flour, sugar, coconut milk, salt, coconut oil and reserved pandan juice into mixing bowl, mix **2 min 30 sec/speed 3**. Transfer batter into heated moulds. Sprinkle with sesame seeds.
4. Bake in preheated oven (150°C) for 60 minutes or until a cake tester skewer comes out clean when it is inserted in the centre of the cakes. Allow the cakes to cool in moulds then transfer to a cooling rack to cool completely. Cut and serve.

### Tip

- Replace kuih bakar mould with 1 round cake tin (Ø 20 cm).
- Prolong baking time in step 4 for golden brown surface.

# KUTIH

## KETAYAP

### CRÊPES WITH SWEET COCONUT FILLING

#### Ingredients:

600 g water  
6 pandan leaves, cut in strips (2.5 cm)  
300 g plain flour  
1 tsp cornflour (starch)  
1 tsp salt  
20 g virgin coconut oil  
1 egg  
oil, for greasing  
300 g sweet coconut filling



#### Preparation

1. Place water and pandan leaves in mixing bowl, blend **1 min/speed 10**.
2. Add plain flour, cornflour, salt, coconut oil and egg, mix **30 sec/speed 4**.
3. Grease and heat a non-stick flat pan over medium fire. Once pan is hot, pour  $\frac{3}{4}$  measuring cup batter onto the pan, swirl to completely cover the bottom of the pan. When the crêpe is cooked, transfer to a plate. Divide sweet coconut filling into 10 equal portions. Place 1 portion sweet coconut filling onto centre of crêpe, form it into a log shape. Pull the bottom (the part closest to you) of the crêpe up and over the filling, tucking it under a little bit to pull the filling closer together. Gently pull the left side of the wrapper over the middle, and then the right, to close up the ends of the roll. Continue rolling until you reached the end. Repeat with remaining batter and filling. Serve immediately.



# *Mains*



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# ASAM PEDAS

## TIKAN

### SPICY TAMARIND FISH

#### Ingredients:

30 g tamarind paste  
 550 g water  
 30 g dried chillies, deseeded,  
 soaked to soften  
 120 g shallots  
 4 garlic cloves  
 20 g fresh ginger  
 10 g fresh turmeric  
 20 g shrimp paste  
 80 g cooking oil  
 80 g ladies' fingers (approx. 7  
 ladies' fingers)  
 1 tsp salt, adjust to taste  
 1 tsp sugar  
 700 g red snapper (1 whole fish),  
 cut into slices (2 cm)



#### Preparation

1. Place a bowl onto mixing bowl lid, weigh in tamarind paste and 500 g water. Mix, deseed and set aside. Place dried chillies, shallots, garlic cloves, ginger, turmeric, shrimp paste, cooking oil and 50 g water into mixing bowl, blend **30 sec/speed 10**. Scrape down sides of mixing bowl with spatula.
2. Blend **30 sec/speed 10**. Scrape down sides of mixing bowl with spatula.
3. Sauté **8 min/120°C/speed 1**.
4. Add reserved tamarind-water mixture, set Varoma dish into position, weigh in ladies' fingers. Close Varoma lid and steam **5 min/Varoma/speed 1**. Set Varoma aside.
5. Add salt, sugar, red snapper and steamed ladies' fingers, cook **2 min/Varoma/↻/speed 1**. Let it stand for 2 minutes before serving.

# AYAM MASAK MERAH

## SPICY TOMATO CHICKEN

### Ingredients:

1500 g whole chicken, with skin and bone, cut in 16 pieces  
 1 tsp ground turmeric  
 2 tsp salt  
 220 g water  
 1 tsp tamarind paste  
 15 dried chillies, deseeded, soaked to soften  
 4 garlic cloves  
 80 g shallots  
 1 stalk fresh lemongrass, white part only  
 2½ cm fresh ginger  
 2½ cm fresh galangal  
 80 g cooking oil  
 200 g tomato purée  
 2 tbsp sugar  
 120 g yellow onions, cut in slices



### Preparation

1. Place a bowl on mixing bowl lid, weigh in chicken. Add ground turmeric and 1 tsp salt then mix. Marinate for 30 minutes. Place another bowl on mixing bowl lid, weigh in 200 g water. Add tamarind paste. Mix, deseed and set aside. Preheat oven to 200°C.
2. Transfer reserved marinated chicken on a roasting pan with rack. Bake in preheated oven (200°C) for 30 minutes. Set aside.
3. Place dried chillies, garlic cloves, shallots, lemongrass, ginger, galangal and 20 g water in mixing bowl, blend **30 sec/speed 10**. Scrape down sides of mixing bowl with spatula.
4. Add cooking oil, sauté **10 min/120°C/speed 4**.
5. Add reserved tamarind-water mixture, tomato purée, sugar and 1 tsp salt, cook **2 min/100°C/speed 1**.
6. Add yellow onions and reserved baked chicken, cook **2 min/100°C/speed 4**. Serve hot.



# CHICKEN BIRYANI RICE

## Ingredients:

60 g shallots  
 3 garlic cloves  
 15 g fresh ginger slices  
 10 g coriander leaves  
 10 g cooking oil  
 20 g ghee  
 2 cinnamon sticks  
 3 cardamom pods  
 5 cloves  
 600-700 g chicken, with skin and bone, cut in pieces (5-6 cm)  
 40 g yoghurt  
 30 g tomato purée  
 20 g honey  
 10 g salt  
 120 g tomato (approx 1 tomato), cut in quarters  
 ¼ tsp ground turmeric  
 ¼ tsp ground coriander seeds  
 ½ tsp ground black pepper  
 1 tsp garam masala  
 1 bird's eye chilli (chilli padi)  
 350 g water  
 300 g Basmati rice, rinsed  
 80 g raisins, rinsed  
 2-3 tbsp deep fried shallots  
 3 tbsp cashew nuts, toasted



## Preparation

1. Place shallots, garlic cloves, ginger and coriander leaves in mixing bowl, chop **4 sec/speed 6**. Scrape down sides of mixing bowl with spatula.
2. Add cooking oil, ghee, cinnamon sticks, cardamom pods and cloves, sauté **4 min/120°C/speed 2**.
3. Add chicken, yoghurt, tomato purée, honey, salt, tomato, ground turmeric, ground coriander seed, ground black pepper, garam masala and bird's eye chilli, stir fry **5 min/120°C/🔄/speed ↓**.
4. Add water, cook **5 min/100°C/🔄/speed ↓**.
5. Add rice and raisins, place simmering basket instead of measuring cup to prevent splashing, start **Rice Cooker** 🍛. Let stand for 15-25 minutes. Garnish with fried shallots and toasted cashew nuts. Serve warm.

# GOLDEN PILLOW

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## BIG BUN WITH NYONYA CURRY

### CHICKEN FILLING

#### Ingredients:

##### Bread dough

120 g water  
50 g sugar  
2 tsp dried instant yeast  
350 g high protein flour (bread flour)  
30 g milk powder  
1 egg (50 g)  
40 g butter, softened at room temperature  
½ tsp salt

##### Nyonya curry chicken filling

1200 g whole chicken legs (approx. 3 legs, with skin and bone, cut into pieces (3 cm)  
150 g Nyonya spice paste, homemade or store bought  
20 g meat curry powder  
½ tsp salt  
oil, for greasing  
200 g coconut milk  
1 egg, lightly beaten



#### Preparation

##### Bread dough

1. Place water, sugar and yeast in mixing bowl, mix **1 min/37°C/speed 2**.  
2. Add high protein flour, milk powder, egg, butter and salt to mixing bowl, mix **30 sec/speed 3**. Knead **Dough** /5 min. Transfer to a pastry mat. Shape into a smooth ball and wrap with pastry mat. Allow to proof until doubled in size (approx. 45 minutes). Clean mixing bowl.

##### Nyonya curry chicken filling

3. Place a bowl onto mixing bowl lid, weigh in chicken, Nyonya spice paste and meat curry powder. Add salt and mix. Set aside for 15 minutes.

4. Grease a sheet of baking paper (approx. 50 cm x 50 cm, layered by 2 pieces of 30 cm x 30 cm) with oil. Line a large bowl with greased baking paper.

5. Place marinated chicken and coconut milk in mixing bowl, cook **15 min/120°C/ /speed** . Transfer to prepared bowl, carefully wrap into a parcel and twist the knot tightly. Bend the knot to form a round shape parcel and set aside.

6. Line a baking tray with a second sheet of greased baking paper. Flatten risen bread dough with a rolling pin, roll into a big flat round shape of ½ cm thickness (Ø 40 cm). Place curry chicken parcel on baking tray, then cover with flattened bread dough and carefully tuck the dough under the chicken parcel. Set aside to proof for another 45 minutes or until dough doubled in size. During the last 10 minutes of proofing, preheat oven to 170°C.

7. Brush bun with lightly beaten egg. Bake for 20-25 minutes (170°C) or until golden brown. Serve hot.

# GUJAJITTIK SALAI

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## Ingredients:

2 tsp coriander seeds  
1 tsp fennel seeds  
1 tsp cumin seeds  
120 g fresh red chillies, deseeded  
80 g shallots  
5 garlic cloves  
20 g fresh ginger, cut in slices  
20 g fresh galangal, cut in slices  
2 candlenuts  
530 g water  
70 g cooking oil  
5-8 bird's eye chillies  
15 g chicken stock powder  
3 stalks fresh lemongrass, white part only, bruised  
3 salam leaves (Indonesian bay leaves)  
800 g smoked duck, with skin and bone, cut in pieces (4 cm) or 800 g smoked duck breast, cut in pieces (3-4 cm)  
100 g coconut milk  
1 tsp salt, adjust to taste  
300 g round brinjals, cut in chunks (3 cm)



## Preparation

1. Please ensure you have a Thermomix® blade cover before starting this recipe.
2. Place coriander seeds, fennel seeds and cumin seeds in dry mixing bowl, grind **1 min/speed 10**.
3. Add red chillies, shallots, garlic cloves, ginger, galangal, candlenuts and 30 g water, blend **30 sec/speed 10**. Scrape down sides of mixing bowl with spatula.
4. Blend again **30 sec/speed 10**. Scrape down sides of mixing bowl with spatula.
5. Add cooking oil, bird's eye chillies, chicken stock powder, lemongrass and salam leaves, sauté **8 min/120°C/speed 1**. Transfer to a bowl and set aside.
6. Insert blade cover. Place duck, 500 g water, coconut milk, salt and reserved sautéed chilli mixture, cook **25 min/98°C/🔄 /speed 0.5**.
7. Add brinjals, cook **10 min/98°C/🔄 /speed 0.5**. Serve hot.

# MEE HAIAM

## Ingredients:

3 garlic cloves  
 40 g shallots  
 1-2 bird's eye chillies  
 30 g cooking oil  
 250 g water  
 70 g light soy sauce  
 5 g dark soy sauce  
 ¼ tsp white pepper powder  
 200 g baby bak choy,  
 horizontally halved, rinsed  
 200 g medium-sized  
 prawns, deshelled  
 300 g squid, cleaned and  
 cut in rings  
 500 g yellow noodles  
 100 g fish cakes, cut in thin  
 slices



## Preparation

1. Place garlic cloves, shallots, bird's eye chillies in mixing bowl, chop **5 sec/speed 5**. Scrape down sides of mixing bowl with spatula.
2. Add cooking oil, sauté **4 min/120°C/speed 1**.
3. Add water, light soy sauce, dark soy sauce and white pepper powder, cook **4 min/100°C/speed 1**.
4. Add baby bak choy, prawns, squid, yellow noodles and fish cakes, cook **3 min/Varoma/🌀/speed 1**. Let it stand for 2 minutes before serving.

## Tip

• Fresh noodles work best for this recipe. If you use chilled noodles, thaw it in room temperature for 20 minutes, blanch in hot water for 1 minute and drain with Varoma dish before step 4.

# OPOR DAGING PEKAN

## BRAISED BEEF IN COCONUT MILK

### Ingredients:

#### Opor spice powder

- 15-20 dried chillies, deseeded
- 3 tbsp coriander seeds
- 1 tsp black cumin seeds
- 2 tsp fennel seeds
- 8 cardamom pods
- 1 tsp black caraway seeds (sajira)
- ½ tsp ground nutmeg

#### Beef opor

- 5-7 garlic cloves
- 100 g shallots
- 3 stalks fresh lemongrass, white part only, cut in slices (1 cm)
- 20 g galangal, peeled
- 20 g fresh ginger
- 1-3 bird's eye chillies (chilli padi) (optional)
- 10 dried chillies, deseeded and soaked to soften
- 100 g cooking oil
- 1 cinnamon stick
- 2 star anise
- 3 cardamom pods
- 1000 g beef chuck, cut in slices (2 cm x 4 cm)
- 500 g coconut cream
- 100 g toasted coconut paste (kerisik)
- 60-80 g palm sugar (gula Melaka), cut in chunks (1 cm)
- 2 dried tamarind pieces (asam keping)



### Preparation

#### Opor spice powder

1. Preheat oven to 150°C. Scatter dried chillies, coriander seeds, black cumin seeds, fennel seeds, cardamom pods and caraway seeds on a baking tray. Roast for 10 minutes (150°C). Let cool completely.
2. Place cooled chilli-spice mixture and ground nutmeg in clean and dry mixing bowl, pulverise **1 min/speed 10**. Transfer to a fine mesh strainer and sieve to a bowl, set aside.

#### Beef opor

3. Place garlic cloves, shallots, lemongrass, galangal, ginger, bird's eye chillies, dried chillies and cooking oil in mixing bowl, blend **30 sec/speed 10**. Scrape down sides of mixing bowl with spatula.
4. Add cinnamon stick, star anise and cardamom pods, sauté **7 min/120°C/🌀/speed 10**.
5. Add beef, coconut cream, toasted coconut paste, palm sugar, 40 g reserved opor spice powder, cook **50 min/120°C/🌀/speed 10**. Then cook without measuring cup **15 min/Varoma/speed 10**.
6. Add tamarind pieces, cook **5 min/100°C/🌀/speed 10**. Prolong cooking time if necessary until softer meat texture achieved. Transfer to a serving dish. Serve hot.



# *Beverages*

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# AIR KATIRA

## KATIRA DRINK

### Ingredients:

50 g raisins  
 11 Medjool dates, pitted  
 50 g cashew nuts  
 50 g instant rolled oats  
 375 g full cream evaporated milk  
 (approx. 1 can)  
 1 tbsp basil seeds, soaked for 1  
 hour  
 1 tbsp malva nuts (kembang  
 semangkok), soaked for 1 hour  
 1 tbsp gond katira, soaked for 1  
 hour  
 1000 g filtered water, cold  
 100 g honey



### Preparation

1. Place raisins and 5 medjool dates in mixing bowl, chop **4 sec/speed 6**. Transfer to a bowl and set aside.
2. Place cashew nuts, rolled oats, 6 medjool dates and evaporated milk, blend **1 min/speed 10**. Scrape down sides of mixing bowl with spatula.
3. Add soaked basil seeds, soaked malva nuts and soaked gond katira, reserved chopped raisin-date mixture, water and honey, mix **30 sec/speed 10**. Serve chilled.

### Tip

•Gond katira is a natural gum obtained from the dried sap of several species of Middle Eastern legumes. It is a powerful antioxidant and is believed to have several health benefits, such as boosting immunity and recovery, easing constipation, improving skin health condition etc.

# HOMEMADE SOY MILK

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## Ingredients:

200 g soy beans  
1200 g water  
3 pieces pandan leaves, tied  
into knots  
80 g sugar, adjust to taste



## Preparation

1. Place a bowl on mixing bowl lid, weigh 200 g soy beans. Soak with water for at least 4 hours or overnight. Drain off the water and set aside.
2. Place soaked soy beans and 600 g water in mixing bowl, blend **1 min/speed 8**.
3. Add 600 g water, blend **10 sec/speed 3**. Place a muslin cloth in a big bowl, pour soy bean mixture in muslin cloth and squeeze until soy milk has fully extracted. Discard soy bean residue and set aside soy milk. Clean mixing bowl.
4. Place reserved soy milk and pandan leaves in mixing bowl. Set Varoma in position to prevent splashing, cook **25 min/90°C/speed 2**. Remove Varoma and set aside.
5. Add sugar, mix **1 min/speed 2**. Discard pandan leaves and pour soy milk to a glass jug. Clean mixing bowl immediately once cooking is done. Serve hot or cold.

## Tip

·To remove soy bean hulls, insert butterfly whisk, place soaked soy beans and 300 g water in mixing bowl, blend **1 min/🌀/speed 3**. Discard bean hulls and drain off water.



# JUS PISANG KURMA

## BANANA DATE SMOOTHIE

### Ingredients:

150 g bananas (approx. 2 bananas), cut into slices (2 cm), frozen in a single layer (see tip)

20 g Medjool dates, pitted

20 g cashew nuts

200 g fresh milk



### Preparation

1. Place bananas, Medjool dates, cashew nuts and milk into mixing bowl, blend **1 min/speed 10**. Pour into serving cups and serve immediately.

### Tip

• Spread out banana slices on a tray, freeze until firm and use it in step 1.

# LIMAU KASTURI ASAM BOTI

## SOUR PLUM CALAMANSI DRINK

### Ingredients:

90 g rock sugar  
3 sour plums, pitted  
200 g calamansi  
900 g cold water



### Preparation

1. Place rock sugar and sour plums in mixing bowl, grind **Turbo/2 sec/2 times**.
2. Add calamansi and water, blend **Turbo/2 sec/1 times**. Insert simmering basket, hold it in place with spatula and strain calamansi drink into a jug. Serve cold.

### Variation

- Replace calamansi with 2 lemons, cut into quarters.



*Thank you*

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