



# Roasted Capsicum Paneer Masala with Basmati Rice *(Vegetarian)*

Shubhada Bhide's Recipe

@shub\_sg



 Serving: 4 Pax  Prep Time: 20 mins  Cook Time: 40 mins

## Ingredients

1 large red onion  
3 tomatoes (or 1 canned tomato puree)  
1 large red capsicum  
4 garlic cloves  
1 piece of ginger  
4 tbsp oil  
4 tbsp butter or ghee  
7-8 cashew nuts  
4 tsp spice mix of your choice (suggested: chilli power, turmeric, coriander and cumin powder, garam masala)  
Half-cup of vegetable stock  
Salt to taste  
2 tbsp of canned tomato puree  
2 tbsp tomato ketchup  
4 bowls of cooked Basmati Rice  
15 cubes of Paneer (a type of cheese with a creamy texture originating from India)

## Instructions

1. Chop the onion finely.
2. Blend tomatoes into a puree (or use canned tomato puree).
3. Roughly dice the red capsicum.
4. Crush garlic and ginger with pestle and mortar, or blend ingredients together to form a fine paste.
5. Add half of the oil and butter to the pan and turn on the heat.
6. Once the pan is hot enough, fry the garlic-ginger paste till fragrant.
7. In a separate pan, add onions and cashew nuts and sauté until they turn golden brown.
8. Blend the fried onions and cashew nuts to form a fine paste before adding the paste back to the pan.
9. Add 1 tbsp of tomato puree. On a low heat, simmer for 2-3 minutes.
10. Mix in the spices and add salt to taste. Simmer gently for another 2-3 minutes.
11. In another pan, add the remaining half of the oil and butter. Once it's hot, roast the diced red capsicums.
12. Transfer the roasted capsicums to the first pan and add vegetable stock and 1 tbsp of tomato puree. Simmer the gravy on a low heat for another 2-3 minutes.
13. Add tomato ketchup and mix well.
14. Cut up Paneer into smaller pieces.
15. Garnish with Paneer and serve with cooked Basmati Rice.



# Easy Crispy Sausage Rice

Bong QiuQiu's Recipe

 @bongqiuqiu



Serving: 4 Pax



Prep Time: 10 mins



Cook Time: 30 mins

## Ingredients

2 cups of uncooked  
pearl rice

2 sticks of chicken  
chinese sausage

1 tbsp oil

16g of salted butter  
(size of 4 sugar cubes)

4 tsp Shoyu

## Instructions

1. Rinse and cook pearl rice in a cooker.
2. While rice is cooking, slice chicken Chinese sausages into bite-sized pieces.
3. Pour oil and pan fry chicken Chinese sausages till slightly charred.
4. Place cooked rice in a bowl and add the salted butter and sausages on top.
5. Add spring onions as garnish (optional) and Shoyu on the side.



# Red and White Coconut Candy

Malaque Mahdaly's Vegetarian Recipe

@malaquemahdaly



Serving: 4 Pax



Prep Time: 10 mins



Cook Time: 20 mins

## Ingredients

75g granulated sugar

110g condensed milk

7.5g butter (*salted*)

1 tsp vanilla extract

1 tbsp red food colouring

200g fresh grated coconut  
(*store-bought shredded coconut may be used as an alternative*)

2 tbsp fresh grated coconut  
for garnishing

## Instructions

1. Line and grease a square or rectangle tin.
2. In a pot, combine condensed milk and sugar, and simmer on medium-low heat.
3. Mix continuously until the sugar starts to dissolve. Scrape the bottom of the pan to prevent the mixture from curdling.
4. Add butter and vanilla extract. Stir until the butter is melted.
5. Mix in the red food colouring. If the condensed milk becomes too thick, turn off the heat temporarily.
6. Add the grated coconut and stir until it is well combined. Turn on the heat again and retain it on low. Leave 2 tbsp of grated coconut for garnishing.
7. Stir the candy mixture continuously until it turns dry. The sugar traces on the sides of the pan should be turning white.
8. While the candy mixture is still hot, transfer it into the prepared tray.
9. Press the candy mixture down with a flat spatula.
10. Leave the candy mixture aside to cool completely for at least one hour. The candy mixture should be firm to the touch.
11. Turn out the hardened candy onto a cutting board and cut into stars and a crescent shape using a sharp knife or cookie cutter.
12. Generously garnish with more grated coconut on it and it is ready to serve.



# Strawberry Yoghurt Popsicle *(Vegetarian)*

Zoe Tan's Recipe

 @zoeraymondtan



Serving: 6 Pax



Prep Time: 15 mins



Cook Time: 60 mins

## Ingredients

2 cups of strawberries  
*(16 to 20 large strawberries)*

4 tbsp sugar

3 tbsp lime juice *(about 3 limes)*

1/2 cup full-fat plain yoghurt

3 tbsp heavy cream

## Instructions

1. In a blender, combine strawberries with 2 tbsp of sugar and 1 ½ tbsp of lime juice.
2. Pour blended strawberries through a fine-mesh sieve to get a smooth strawberry puree.
3. Pour strawberry puree into six 120ml popsicle moulds and fill each popsicle mould partially to create the red and white layers. Freeze for 30 mins.
4. In a clean blender, combine the full-fat plain yoghurt, heavy cream, and the remaining sugar and lime juice.
5. Bring out the refrigerated frozen strawberry puree and top each popsicle mould with the blended full-fat plain yoghurt mixture.
6. Insert a popsicle stick into each popsicle mould.
7. Freeze again for 30 mins before serving.



# No-Bake Jelly Cake

Joanna Portilla's Recipe



 Serving: 8 to 10 Pax  Prep Time: 5h  Cook Time: 30 mins

## Ingredients

- 150g digestive biscuits
- 100g melted butter
- 2 ½ tsp gelatine powder
- 385g sweetened condensed milk
- ¼ cup lemon juice
- 1 packet of strawberry jelly powder

## Instructions

1. Line an 8-inch square tin with baking paper.
2. Crush the digestive biscuits into fine crumbs.
3. In a bowl, combine the digestive biscuit crumbs with melted butter and mix well.
4. Using a spatula, spread the digestive biscuit mixture evenly and press firmly into the square tin.
5. Place the square tin in the fridge to chill for one hour.
6. In a medium-sized bowl, dissolve gelatine powder in 250ml of boiling water.
7. Add sweetened condensed milk and lemon juice into the gelatine mixture and mix well.
8. Take out refrigerated square tin and pour sweetened condensed milk mixture over the digestive biscuit layer. Refrigerate for at least two hours to let it firm up.
9. In another bowl, prepare the strawberry jelly powder according to the instructions stated (varies across different brands of jelly powder) but with lesser water to get a firmer strawberry jelly texture.  
  
Allow the strawberry jelly to cool to room temperature before
10. pouring it gently over the sweetened condensed milk layer.  
  
Refrigerate for at least two hours before serving. For the best
11. results, refrigerate overnight.



# Rose-flavoured Glutinous Rice Balls *(Vegetarian)*

Seah's Family Recipe



 Serving: 3 Pax  Prep Time: 1h  Cook Time: 1h 30 mins

## Ingredients

6-10 rose buds  
1-2 tbsp fine brown sugar  
350g glutinous flour  
1 tsp red food colouring  
1 tbsp dried longans  
1 tbsp red dates  
1 tbsp wolfberries

## Instructions

1. Add rose buds in 220ml of boiling water and boil for 2 mins, add fine brown sugar and boil until fragrant.
2. Pour the glutinous flour into a mixing bowl and slowly knead in the rose water until the dough achieves a gum-like texture.
3. Separate the glutinous dough into 2 equal portions and add red food colouring into one, keeping the other glutinous dough white.
4. Mix and knead the red glutinous dough to desired colour.
5. Pinch off a small amount of red and white glutinous dough and shape into a ball. Cling wrap the rice balls and place in the freezer for one hour.
6. Add ½ tbsp of dried longans and ½ tbsp of red dates into the remaining rose water.
7. Combine mixture with 500ml of boiling water and simmer for 5 - 10 mins until fragrant.
8. Add in the rice balls gently, continuously stirring with a ladle. Turn off the heat once the rice balls are afloat.
9. Add in the remaining dried longans, red dates and wolfberries. Simmer for 2 mins.
10. Remove the cooked rice balls from the sweet soup and place them in a bowl of ice water to prevent overcooking.
11. Serve the cooled rice balls in the sweet soup.
12. Garnish with rose bud (optional).



# Red and White Mini Falooda *(Vegetarian)*

Sajenthan's Family Recipe



 Serving: 1 Pax  Prep Time: 20 mins

## Ingredients

- 2 - 3 tbsp rose or strawberry jelly
- 2 tbsp rose syrup
- 1 tbsp kiwi seeds, soaked
- 2 tbsp coconut or vanilla ice cream
- ¼ cup milk
- 1 tsp nuts or raisins for garnishing

## Instructions

1. Fill the bottom of a glass cup with rose or strawberry jelly.
2. Add in the rose syrup.
3. Add in the soaked kiwi seeds.
4. Layer with 1 tbsp of coconut or vanilla ice cream.
5. Slowly pour in the milk to fill up the glass cup.
6. Top the Falooda off with another tbsp of coconut or vanilla ice cream.
7. Garnish with nuts or raisins (optional).



# Redman National Day Cookie Kit

Redman's National Day Cookie Kit



 Serving: 4 Pax  Prep Time: 30 mins  Cook Time: 45 mins

## Ingredients

500g RedMan Super Biscuit Premix

250g RedMan Unsalted Butter, room temperature

250g RedMan Royal Icing Mix (White)

6ml RedMan Noel Red Colour Paste

## Instructions

1. Mix RedMan Super Biscuit Premix and RedMan Unsalted Butter together until it forms a dough.
2. Divide the dough into 3 portions - 250g each.
3. Roll each dough on a baking paper into 2mm thickness then place in the chiller for 30 mins. Tip: Sprinkle some flour to make the dough easier to roll.
4. Use knife or cookie cutter to cut the desired shape and lay them on a baking tray.
5. Bake at 170°C for 12 - 15 mins till golden brown, let it cool down before use.
6. Whisk 60g of water with 250g of RedMan Royal Icing Mix (White).
7. Separate into 2 bowls, cover with cling wrap to prevent the icing from hardening.
8. Take one bowl to mix with the RedMan Noel Red Colour Paste.
9. Put into piping bag.
10. Use your creativity to decorate your National Day cookies.