

## NONA Kelantanese Squid Ketupat



### NONA's Special Ingredients

NONA Lemang Perisa Asli

#### Ingredients:

2 large squids, cleaned  
Pandan leaf, cut  
Palm sugar  
Cloves  
Coconut milk  
Salt

#### Instructions:

1. Prepare the **NONA** Lemang Perisa Asli by rinsing and draining the rice in a big bowl.
2. Then, add coconut milk and the coconut creamer pack in the **NONA** Lemang Perisa Asli pack for a richer taste.
3. Add water according to preference, a bit of salt, then let the rice sit for 10-20 minutes.
4. After that, stuff **NONA** Lemang Periso Asli into the squid and seal the ends with a skewer to prevent spillage.
5. Arrange pandan leaves in a pot, then add the stuffed squid into the pot.
6. Add palm sugar and cloves to remove the fishy smell of squid.
7. Add the excess coconut water that was used to marinade the lemang into the same pot.
8. Turn on the heat and cook until the sauce slightly sticken, then add sugar to taste.
9. Let it cook for a while until the sauce starts to dry, then immediately turn off the heat.
10. Let the squid rest in the pot before serving.
11. Leave for a while until the sauce starts to turn dry and turn off the heat.

Rest the stuffed squid in the pot before serving

## NONA Seafood Fried Noodles



### NONA's Special Ingredients

NONA Oyster Sauce Seafood  
NONA Kicap Lemak Manis NONA

#### Ingredients:

1 pack yellow noodles  
Oil  
1 shallot, ground  
5 cloves garlic, ground  
Chilli paste  
Seasoning cubes  
2 bird's eye chillies  
Mustard Greens  
Prawns  
Bean sprouts

#### Instructions:

1. Heat some oil, then sauté shallots, garlic, and chilli paste until fragrant. Add some bird eye's chillies if you prefer a spicier dish.
2. Add some water, then add in the seasoning cubes and sauté until fragrant.
3. Add in **NONA** Oyster Sauce Seafood and **NONA** Kicap Lemak Manis for a richer taste.
4. Stir for a while then add prawns and continue cooking.
5. Add yellow noodles, bean sprouts and mustard greens. Mix well with other ingredients, then serve.