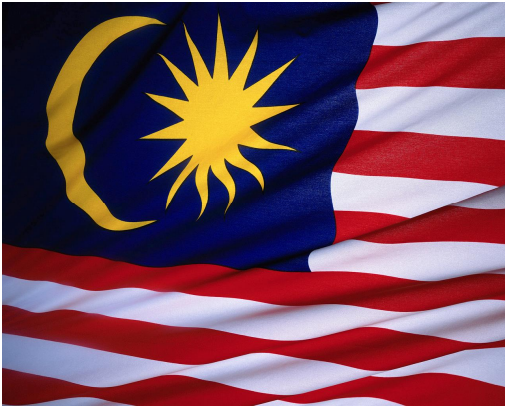


MaMa International: Malesialainen ilta 23.4.2008



Kokoonnuimme ravintola Singaporeen viettämään Marttojen ja Marttien ensimmäistä kansainvälistä iltaa. Kansainvälisten iltojen ideana on tutustua Helsingin monikulttuurisuuteen ja uusiin naapureihimme läheltä ja kaukaa.

Malesiasta kotoisin oleva Ross kertoi meille synnyinmaansa uskonnoista, väestöryhmistä, ilmastosta, tavoista ja monipuolisesta ruokakulttuurista.

Konkreettista tuttavuutta ruokaan teimme, kun ravintola Singaporen kokit loihivat meille illallisen malesialaisista erikoisuuksista. Maistoimme neljää ruokalajia: tamarindikatkarapuja, friteerattua chilitofua, hapanimelää kalaa sekä currykanaa. Jälkiruoaksi nautimme friteerattua banaania ja jäätelöä. Ruokalajien tarkemmat kuvaukset löytyvät alta.

Ruoka oli tavattoman hyvää ja vietimme onnistuneen illan iloisessa seurassa.



Chicken Curry (*Kari Ayam*)

Origin: South India

Malaysian Indian curries use a lot of spices, coconut milk, and curry leaves. Some of the most popular curries include Chicken Curry, Fish Curry and Squid (cuttlefish) Curry.

Chicken Curry is cooked with potatoes as a side accompaniment.



Fried Tamarind Prawns

(*Udang Goreng Asam*)

Origin: Nyonya (Straits Chinese)

Nyonya food was invented by the Straits Chinese (or *Peranakan*) people of Malaysia and Singapore. It uses mainly Chinese ingredients but blends them with South-East Asian spices such as coconut milk, lemon grass, turmeric, screwpine leaves, chillies and spiced chilli paste (or *samba*). It can be considered as a blend of Chinese and Malay cooking.

Fried tamarind prawns are prepared by deep-frying tamarind-marinated prawns.



Sweet & Sour Fish
(*Ikan Masam Manis*)
Origin: Eastern China

Malaysian Chinese food in Malaysia is derived from mainland Chinese cuisine but has been influenced by local ingredients and dishes from other cultures though it remains distinctly Chinese.

Sweet & Sour Fish is usually prepared using deep fried halibut with sweet and sour sauce. Halibut can be substituted with cod or any other white fish.

Fried Chilli Tofu
Origin: Singapore Ravintola Helsinki

Fried Chilli Tofu is an invention of Mooi Lan, the owner of Singapore Ravintola.

Fried Banana with Ice-cream
(*Pisang Goreng Ais Krim*)
Origin: Malaysia

Being a multicultural country, Malaysians have over the years adapted each other's dishes to suit the taste buds of their own culture.

Fried banana is a local snack food. The banana is battered and then deep fried. The fritters that result are often sprinkled with cinnamon sugar and occasionally served with fresh cream or ice-cream (foodstuff which is of European origin).



Torielämää Malesiassa
Kuvat: Matti Tapio & Jani Penttilä

Kuala Lumpur, Georgetown (Penang),
Malesia 2002/2003

