

## EXCITING SAUCES: BBQ & POUR-OVER

Rendang | Creamy Salted Egg |  
Oriental Sour Plum



LIVE

@UFS MALAYSIA

11th May (Tues), 10.30pm, by:

- UFS' Chef Alan
- Muito Bom Brazilian BBQ's Chef Ariff



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# Local Western Sauces for BBQ Grilled Meats

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# CREAMY SALTED EGG SAUCE



**Steps:**

- 1. Sauté all ingredient for "Aromatics".
- 2. Add in ingredients for "Creamy Salted Egg Sauce", stir thoroughly.
- 3. Bring to boil with low heat and allow to simmer for 2 minutes.
- 4. Sauce is now ready to use;  
Recommended for:
  - Dipping, Pour Over Sauce.

**5 Portions**

Aromatics		
Chili Padi	10	gm
Curry Leaf	6	gm
Margarine	200	gm
Knorr Golden Salted Egg Powder	160	gm
Creamy Salted Egg Sauce		
Fine Salt	5	gm
Fine Sugar	20	gm
Evaporated Milk	1000	ml
Knorr Chicken Stock	10	gm

# ORIENTAL SOUR PLUM SAUCE



## 5 Portions

### Oriental Sour Plum Sauce

Garlic, peeled - roughly chopped	300	gm
Shallot, peeled - roughly chopped	250	gm
Young Ginger- roughly chopped	150	gm
Corainder roots - cleaned and roughly chopped	100	gm
Bird Eye chilli	50	gm
Plum Sauce	500	gm
Thai Chili Sauce	300	gm
Fish Sauce	100	gm
Fine Suger	500	gm
<b>Knorr Chicken Stock</b>	<b>100</b>	<b>gm</b>
<b>Knorr Lime Flavoured Powder</b>	<b>400</b>	<b>gm</b>

### Steps:

1. Place all ingredients for "Oriental Sour Plum Sauce" into blenders then blend until fine.
2. Sauce is now ready to use;  
Recommended for:
  - Dipping, Pour Over Sauce.



# RENDANG SAUCE



**Steps:**

- 1. Salute ingredients for "Aromatic" with ingredients for "Paste Blends" to fragrant for about 5 minutes.
- 2. Add in ingredients for "Herb and Spices". Sauté until breaking oil.
- 3. Continue to cook until it's about to dry, add in ingredients for "Seasonings".
- 4. Continue with slow fire to reduce and thicken the gravy.
- 5. Sauce is now ready to use;  
Recommended for:
  - Dipping, Pour Over Sauce.

**5 Portions**

Aromatics		
Cinnamon Stick	10	gm
Star Anise	10	gm
Cardamon	2	gm
Corn Oil	200	gm
Paste Blends		
Shallot	200	gm
Garlic	30	gm
Ginger Young	30	gm
Lemongrass	100	gm
Turmeric Fresh	30	gm
Galangal	30	gm
Filtered Water (use for blend)	500	ml
Herb & Spices		
Kaffir Lime Leaf	8	gm
Seasonings		
Coconut Milk	500	gm
Kerisik	200	gm
Filtered Water	200	gm
<b>Carte D'Or Honey Flavoured Topping</b>		
	<b>100</b>	<b>gm</b>
<b>Knorr Chicken Stock</b>		
	<b>100</b>	<b>gm</b>