



A Royal Banquet

BEST OF THE BEST REVEALED

TOP RECIPES

THE BIG RAJAH FOOD CATERERS

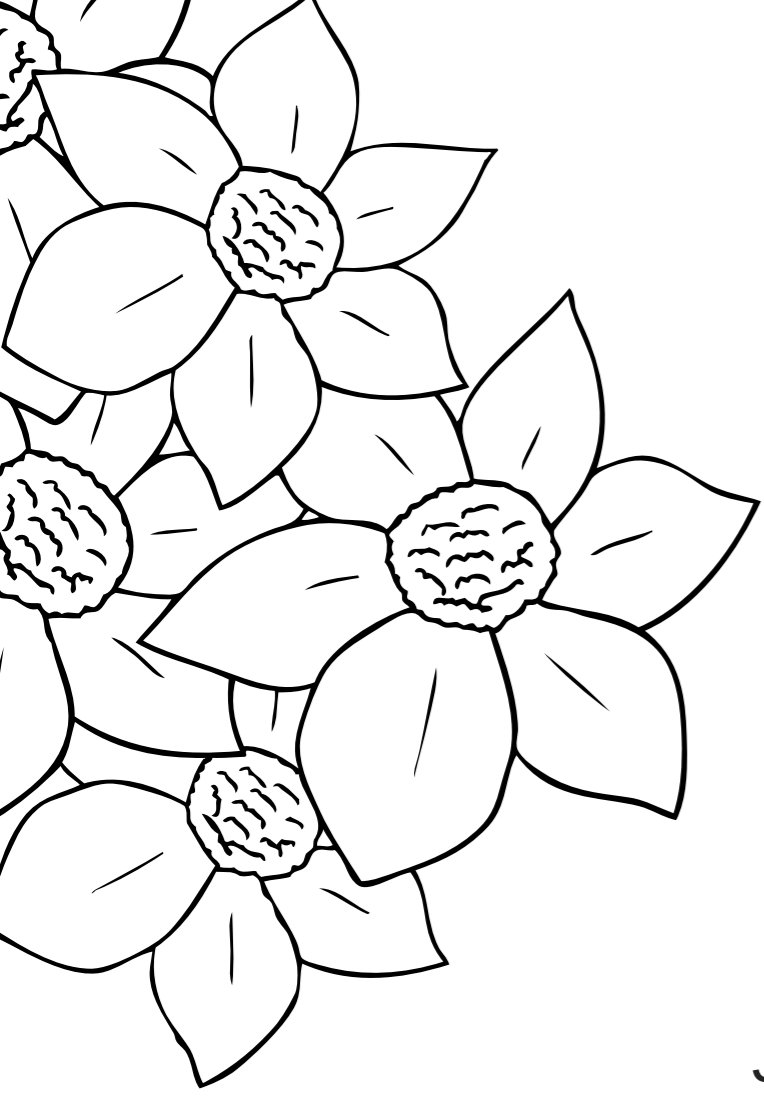


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Our Story



DELIGHTING MALAYSIANS
SINCE 1971

Welcome by
JOHN WILLIAM XAVIER, FOUNDER & CEO

"Spices in the hands of a master-chef are like paints on the palette of a great artist. Exquisitely blended and with every stroke carefully kneaded allows only for a masterpiece to be created".

The Big Rajah's Top Recipes book is finally released after overwhelming requests from our customers. We are thrilled to be sharing some of our best kept secrets, authentic Malaysian and Indian recipes, that has delighted our customers for over 40 years.

The Big Rajah is a multi award winning industry leading full services catering and event design house. We are a 24 by 7 full services food catering company serving over 50,000 plates in one single day.

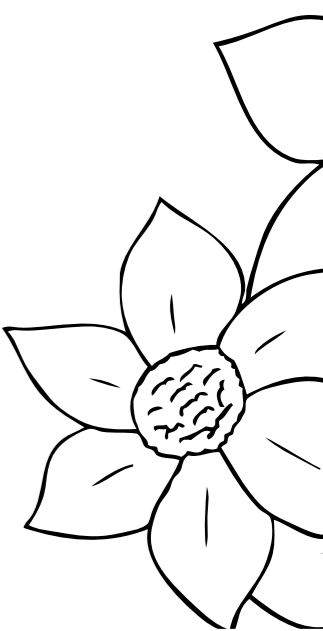
We are grateful to our clientele, who have trusted us to deliver exceptional results as it is truly our joy to be a part of their celebration. We look forward to creating more signature event reflecting uniqueness, leaving a distinct mark on your guests.

Thank you for the honour of serving Malaysians, over and over again, generation after generation.

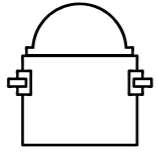
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WRITTEN FOR THE LOVE
OF MALAYSIAN FINE CUISINE

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Golden Saffron Chicken



PREP: 15 MINS COOKS: 40 MINS SERVES: 10



Ingredients

- 1.5 kg chicken cut into medium pieces
- 1/2 tsp saffron, mixed with 2 tbsp warm water
- 2 tbsp olive oil
- 1 onion, chopped
- 4 ripe tomatoes, chopped
- 600 gms potatoes quartered
- 1 tbsp cumin powder
- 1/2 tsp chili powder
- 1 tbsp coriander powder
- 3 tbsp curry powder
- 2 tbsp cornstarch mixed in 1/4 cup cold water
- Salt to taste
- Mint leaves to garnish

Method

1. Heat oil in large skillet or pan over medium heat. Add chopped onions and sauté until soft.
 2. Add tomatoes, cumin, chili, coriander and curry powder. Cook until a thick sauce is formed.
 3. Add chicken and mix well, then add 1 cup of water. Turn heat to medium-low and cook for 10 minutes.
 4. Add potatoes, saffron, salt to taste and another cup of water. Cook for another 15 to 20 minutes, until potatoes are cooked.
 5. Stir in cornstarch mixture to thicken the gravy.
 6. Dish out and garnish with mint leaves.
- Golden Saffron Chicken is ideally served with rice or Pita bread.

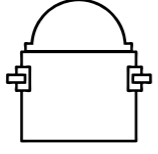


Golden Saffron Chicken. Copyright 2017 The Big Rajah.

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Brazen Chicken Chettinad Varuval



PREP: 15 MINS COOKS: 40 MINS SERVES: 4



Ingredients

- 500 gm chicken
- 1tbsp ginger garlic paste
- 1tsp turmeric powder
- 1tbs chili powder
- 1tbs salt
- 1 tbs oil for frying
- 1stick cinnamon
- 2 star anise
- 2 cloves
- 2 pods cardamom
- ½ tsp cumin seed
- 100 gm dried chili cut to small pieces
- 2 onions sliced
- ½ tsp ginger garlic paste
- 2 big tomatoes sliced
- 1 tbs chili powder
- 1 tbs coriander powder
- 1tsp garam masala
- 1tsp jeera powder
- 1 tsp black soy sauce
- ½ lime juice
- Coriander leaves to garnish

Method

1. Cut chicken into small pieces, wash chicken.
2. Marinate with garlic & ginger paste, turmeric, chill powder and salt.
3. Fry chicken lightly and set aside.
4. Heat a pot with oil.
5. Add and stir fry cinnamon stick star, anise, clove, cardamom, cumin seed and dry chili.
6. Add onion, ginger and garlic paste and tomato, fry until it is golden in colour.
7. Add the lightly fried chicken pieces.
8. Add chili powder, coriander powder, jeera powder, garam masala powder, black soy sauce, salt to taste and squeeze lime juice.
9. Place some coriander to garnish.

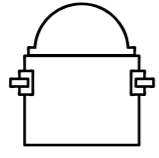


Chicken Cheitnad Varuval. Copyright 2017 The Big Rajah..

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Royal Ambur Mutton Briyani



PREP: 15 MINS COOKS: 60 MINS SERVES: 5



Ingredients

- 500gms mutton
(cut into 100gm pcs)
- 600gms mogul briyani rice
- 5 tbsp ghee
- 2 cinnamon sticks
- 5 cardamom pods
- 2gms kalpasi
- 6 cloves
- 2 star anise
- 2 tsp fennel seed
- 2 bay leaves
- 2 tsp salt
- 2 big onions (chopped)
- 3 tomatoes (chopped)
- 5 green chillies (chopped)
- 5 bird chillies (chopped)
- 1 tbsp ginger paste
- 1 tbsp garlic paste
- 50ml yogurt
- 2.5litre water
- 3 stalks mint leaves (chopped)
- 3 stalks coriander leaves
(chopped)

Method

Mutton Meat Sauce

1. Melt 5 tbsp ghee in a saucepan and add the dry whole spices: cinnamon, cardamom, kalpasi, clove, star anise, fennel seed and fry for a minute.
2. Add the chopped green chillies, onions, tomatoes, bird chillies, and fry until fragrant.
3. Add ginger paste, garlic paste and yogurt with 1 tsp salt and mix well.
4. Add mutton pieces with 500ml water and cook until meat is tender and set aside.

Rice

1. Bring to boil 2 litres of water in a deep pot. Add 1 tsp salt together with 1 each of cinnamon, cardamom, clove and bay leaves.
2. Add the washed and drained rice and cook until rice is half cooked.
3. Drain rice, add it to the mutton meat sauce and mix gently.
4. Cover lid tightly and slow cook on low flame until rice is cooked and fluffy.
5. Add in chopped mint and coriander leaves and mix gently before serving.

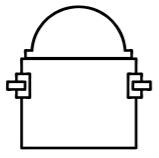


Royal Ambur Mutton Briyani. Copyright 2017 The Big Rajah.

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Rich Creamy Fish Mehti



PREP: 15 MINS COOKS: 15 MINS SERVES: 10



Ingredients

To Marinate Fish :

(marinate/ set aside for 1 hour)

- 500 grams fish fillet
(cut into 3 pcs)
- ½ tsp chilli powder
- ¼ tsp turmeric powder
- 1 tbs ginger juice
- Salt to taste

For Curry

- ¾ cup finely chopped methi leaves (fenugreek leaves)
- 1 small onion
- 2 tomatoes diced
- 3 green chillies sliced
- ½ tbsp. ginger-garlic paste
- ¼ tsp turmeric powder
- ½ red chilly powder
- 1 tbsp coriander powder
- 3 tbsp of whipped cream
- ½ tsp cumin powder
- 2 tbsp ghee
- ½ cumin seeds
- ¼ tsp fenugreek seeds
- 1 tsp mustard seeds
- 1 stalk curry leaves
- Salt to taste
- Chopped coriander leaves

Method

Step 1

1. Deep fry the marinated pieces of fish till it is ¾ cooked. Drain the excess oil and keep aside.

Step 2

1. Heat oil in kuali. Tamper mustard, cumin, fenugreek & mustard seeds with curry leaves and sauté.
2. Add ginger & garlic paste, onions, green chillies and diced tomatoes and saute until well cooked the add three tbsp of whipped cream, coriander, chilli & turmeric powder to make a thick gravy with salt to taste. When gravy is well cooked add fried fillet and simmer over low flame with dried methi leaves and cook covered for another 2 minutes.
3. Garnish with chopped coriander leaves and a parsley sprig (if desired).

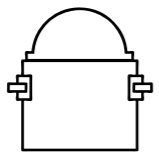


Rich Creamy Fish Mehti. Copyright 2017 The Big Rajah.

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Palace Fish Curry



PREP: 15 MINS COOKS: 15 MINS SERVES: 10



Ingredients

- 1kg (Tenggiri fish) washed and drained
- 3 tbsp oil
- 1/2 tsp fenugreek seeds
- 1/2 tsp mustard seeds
- 1/2 tsp cumin seed
- 4 cloves garlic (chopped)
- 1 inch ginger (pounded)
- 1 big onion (finely sliced)
- 1 fresh green chilli cut lengthwise
- 3 medium sized of ripe tomatoes diced
- 2 tsp chilli powder
- ½ tsp turmeric powder
- 4 tbsp fish curry powder
- 3 cups plain water
- 1 cup coconut milk
- 1 cup tamarind juice
- 1 stalk curry leaves
- 1 tsp methi leaves
- 1 stalk coriander leave chopped for garnish
- Salt to taste

Method

1. Heat oil in a wok. Roast all the spices (fenugreek seeds, mustard seeds and cumin seeds) with curry leaves.
2. Add sliced onions, ginger, chopped garlic, green chilli and sauté until its well cooked, and then add diced tomatoes. Stir to mix well.
3. Add chilli, turmeric and fish curry powder with tamarind slice and cook on low flame until oil separates. Add water and salt to taste and bring to a boil.
4. Gently add in the fish slices, methi leaves and simmer over low flame for 5 minutes.
5. Add coconut milk bring it to a boil and take it off the stove.
6. Garnish it with chopped coriander (or parsley or toasted curry leaves).

This dish is best served with Rice or Bread to accompany it.

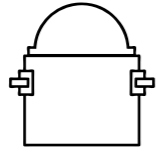


Palace Fish Curry. Copyright 2017 The Big Rajah.

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Red Ruby Prawn Sardique



PREP: 15 MINS COOKS: 30 MINS SERVES: 4



Ingredients

- 500gm prawns
- Salt to marinate and 1 tsp for the sauce
- ¼ tsp turmeric powder
- 1/2tsp lime juice
- 50ml oil
- 1 thumb size shrimp paste
- 1 stick lemon grass
- 3 large onions
- 2 tomatoes
- 50gm chili paste
- 15ml tamarind juice
- Coriander to Garnish

Method

1. Clean & devein prawn then marinate with salt, turmeric, lime & fry lightly.
2. Heat pan and add oil, shrimp paste, lemon grass, onion, tomato, chilli paste, tamarind juice & salt.
3. Lastly, add prawn to the sauce base.
4. Garnish with coriander leaves if you wish.



Red Ruby Prawn Sardique Sambal. Copyright 2017 The Big Rajah.

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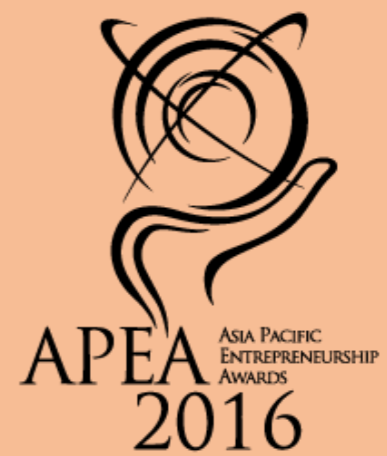




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THE BIG RAJAH

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Written and Designed by Mona Poomy.

The Big Rajah is Malaysia's leading full services food catering and event design company. Corporate Events and Weddings by The Big Rajah is Malaysia's premium choice for outdoor, garden and traditional ethnic celebrations for the discerning clients. The company has served over 2 million plates and caters for unto 15,000 pax per day. Founded by JJ Xavier and Dato' Dr John William Xavier, their moto is simple: serving a Royal Banquet fit for kings. The organisation also runs a Soup Kitchen to feed the hungry and neglected regularly in Kuala Lumpur.