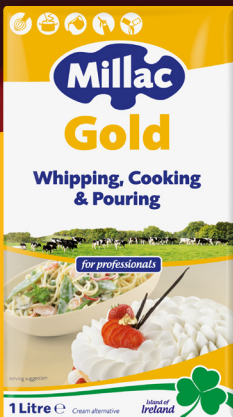


# Millac Gold



ONE CREAM,  
ENDLESS POSSIBILITIES  
FOR CURRY CREATION!



Blending seamlessly with the bold flavours of Asian curry, Millac Gold offers a rich, creamy texture and outstanding stability - resisting splitting even under intense heat.

Crafted for professional kitchens, it enhances the colour, aroma, and depth of curries without overpowering delicate spice notes.

Ideal for chefs looking to elevate traditional curries with a modern, premium touch.

## ADVANTAGES

- Acid Stable** – Performs reliably with acidic curry ingredients, ensuring smooth, lump-free sauces.
- Balanced** – Complements curry flavours and other ingredients without overpowering the dish.
- Creamy Texture** – Delivers a rich, velvety mouthfeel for a premium curry experience.
- Easy to Use** – Seamlessly replaces coconut or dairy cream with no recipe adjustments needed.
- Bain-Marie Stable** – Ideal for large-scale curry preparation and extended holding times.



## INTRODUCTION

Chef Kirby Goh, founder of Ambrosial Feast Creations, is a Malaysian private chef renowned for his bespoke dining concepts and international culinary expertise. He has crafted menus for Leaf's Mark and Cubs & Cups and frequently conducts live cooking events, often in collaboration with Teka KÜchentechnik, and has previously led chef demonstrations at the MIHAS Expo 2024.

Chef Kirby favors Millac Gold for its smooth texture, heat and acid stability, and balanced creaminess—qualities that enhance the depth, color, and flavor of Asian curries, ensuring each dish is vibrant, rich, and consistently satisfying.

## MENU LIST:

- Malaysian Rendang** | 04  
 The heart and soul of Malaysian curry. A rich, aromatic dish slow-cooked until the meat becomes perfectly tender and infused with deep, spiced flavors.
- Nyonya Curry Kapitan Chicken** | 06  
 A signature Peranakan curry that symbolizes the harmonious blend of Malay and Chinese heritage in Malaysia.
- Penang White Curry Noodle** | 08  
 An authentic blend of traditional sweet umami flavours with curry spices to perk up your taste buds.
- Salmon Fish Head Curry** | 10  
 A Chinese-style curry dish elevated with the rich, buttery fattiness of salmon, crafted to delight those who love the taste of premium fish.
- Thai Green Curry Chicken** | 12  
 A staple of Thai cuisine, this aromatic curry dish is an adventure in savoury spiciness.
- Wagyu Katsu Japanese Curry** | 14  
 This memorable Japanese wagyu beef curry is cooked with finesse for a rich velvety gravy and meltingly tender beef cuts.





# Malaysian Rendang





## INGREDIENTS

### Malaysian Rendang Paste (Set A)

35g	Dried Chili
125ml	Water
40g	Red Onion
20g	Shallot
40g	Garlic
20g	Lemongrass
20g	Galangal
50g	Tumeric, Deskinmed
50g	Candlenuts (Toasted)
1nos	Kaffir Lime Zest
100ml	Cooking Oil

### (Set B)

100ml	Cooking Oil
6pcs	Star Anise
20pcs	Cloves
3pcs	Cinnamon Stick
10pcs	Cardamon
1 stalk	Lemongrass

### (Set C)

5g	Coriander Powder
5g	Cumin Powder
5g	Fennel Powder
10pcs	Kaffir Lime Leaf (Sliced)
50g	Kerisik (Toasted Desiccated Coconut)
100g	Palm Sugar
5g	Monosodium Glutamate (MSG)
5g	Salt

### Malaysian Rendang

300g	Beef or Lamb Tenderloin Cubes
150g	Rendang Paste
50ml	Water
50g	Millac Gold Whipping Cream



Preparation Time  
**25 MINS**



Ready In  
**1 HOUR 10 MINS**



Cooking Time  
**45 MINS**



Serves  
**4-6**

## INSTRUCTIONS

### Malaysian Rendang Paste

1. Rehydrate and deseed dried chilies.
2. In a blender, combine all (Set A) ingredients, and blend until a smooth paste forms.
3. Heat the remaining oil (Set B) in a wok over medium heat and add the dry spices. Sauté until fragrant, then add the smashed lemongrass stalk.
4. Stir in the blended spice paste (Set A). Cook gently over medium-low heat, stirring occasionally. After 5 minutes, add the ingredients of (Set C). Continue cooking for 10–15 minutes, or until the paste thickens, and the oil begins to separate.

### Malaysian Rendang

1. In a pot, combine the rendang paste with the beef or lamb tenderloin cubes. Cook gently over low heat for about 5 minutes, stirring to coat the meat evenly.
2. Add water, bring to a simmer, and cook slowly for about 1 hour, or until the meat is tender and the sauce has thickened.
3. Remove from the heat and stir in Millac Gold Whipping Cream until well incorporated.



# Nyonya Curry Kapitan Chicken



## INGREDIENTS

### Nyonya Curry Kapitan Chicken Paste (Set A)

70g	Red Onion
35g	Garlic
35g	Shallot
20g	Lemongrass
20g	Galangal
85ml	Water
50g	Tumeric
75g	Tauchu
25g	Dried Chili
50g	Candlenuts, Roasted
100ml	Cooking Oil

### (Set B)

2pcs	Cinnamon Stick
5pcs	Star Anise
20pcs	Cloves
10pcs	Cardamom
100ml	Cooking Oil

### (Set C)

5g	Coriander Powder
5g	Cumin Powder
5g	Fennel Powder
5g	Monosodium Glutamate (MSG)
50g	Sugar
5g	Salt

### Nyonya Curry Kapitan Chicken

300g	Chicken Thigh, Portioned
150g	Curry Chicken Kapitan Paste
150g	Potatoes, Cubed
25ml	Water
75ml	Millac Gold Whipping Cream
1pcs	Lime



Preparation Time  
**15 MINS**



Ready In  
**1 HOUR**



Cooking Time  
**50 MINS**



Serves  
**4-6**

## INSTRUCTIONS

### Nyonya Curry Kapitan Chicken Paste

1. Rehydrate and deseed dried chillies.
2. In a blender, combine all (Set A) ingredients, and blend until a smooth paste forms.
3. Heat the remaining oil (Set B) in a wok over medium heat and add the dry spices.
4. Stir in the blended paste (Set A). Cook gently over medium-low heat, stirring occasionally. After 5 minutes, add the ingredients of (Set C). Continue cooking for 10–15 minutes, or until the paste thickens, and the oil begins to separate.

### Nyonya Curry Kapitan Chicken

1. Marinate the chicken leg with half of the Kapitan curry paste for at least 1 hour, or preferably overnight in the refrigerator.
2. In a pot, sauté the chicken leg briefly, then add the remaining curry paste and water. Bring to a simmer.
3. Add the potatoes and simmer gently until both the chicken and potatoes are fully cooked and tender.
4. Stir in the Millac Gold Whipping Cream, mixing gently until fully incorporated into the curry.
5. Remove from heat, add the lime juice, and stir well before serving.





# Penang White Curry Noodle



Millac

# Penang White Curry Noodle

## INGREDIENTS

### Penang White Curry Noodle Paste

10g	Red Onion
5g	Shallot
10g	Garlic
5g	Lemongrass
5g	Galangal
125ml	Water
50g	Dried Chili
25g	Ginger Flower Bulb
15g	Belacan, Toasted
15g	Dried Baby Shrimp
75ml	Neutral Cooking Oil
15ml	Fish Sauce
25g	Tumeric
2.5g	Monosodium Glutamate (MSG)
2.5g	Salt

### Penang White Curry Noodle Soup Base

1nos	Chicken Whole Leg
30g	Salt
9pcs	Black Tiger Prawn
25g	Ginger Flower
25g	Lemongrass
25g	Red Onion
30g	Garlic
30ml	Fish Sauce
100ml	Millac Gold Whipped Cream
1000ml	Water

### Penang White Curry Noodle (Per Serving)

150g	Yellow Noodle
2pcs	Tofu Puffs
25g	Long Bean
25g	Fish Cakes
50g	Shredded Chicken Leg
2pcs	Poached Tiger Prawns
300ml	White Curry Soup Base
2g	Mint Leaf
1g	Sliced Ginger Flowers
30g	White Curry Paste
1nos	Calamansi



Preparation Time  
**25 MINS**



Ready In  
**1 HOUR 20 MINS**



Cooking Time  
**55 MINS**



Serves  
**3-4**

## INSTRUCTIONS

### Penang White Curry Noodle Paste

1. Rehydrate and deseed dry chilies.
2. In a blender, combine all the ingredients and blend until smooth.
3. Transfer the blended paste to a wok and cook over medium heat, stirring occasionally, for 10–15 minutes, or until the paste thickens and the oil separates, and the paste becomes well combined and aromatic.

### Penang White Curry Noodle Soup Base

1. Rub the chicken leg with salt and rest it for 30 minutes to 1 hour, then rinse off the salt.
2. In a pot, bring water to a boil. Add lemongrass, garlic, ginger flower, and red onion. Season with fish sauce and simmer for 15 minutes.
3. Add the tiger prawns and poach for 2 minutes, until just cooked. Remove the prawns, peel them, and set aside.
4. Strain out all solids from the stock. Return the clear broth to the pot and bring back to a gentle boil.
5. Submerge the chicken whole leg in the hot stock. Immediately turn off the heat, cover with a lid, and let it cook gently in the residual heat for 30–40 minutes. Apply low heat to maintain warmth if needed.
6. Remove the chicken, debone it and set the chicken meat aside.
7. Stir Millac Gold Whipped Cream into the broth.

### Penang White Curry Noodle (Per Serving)

1. Poach and cook all the noodle condiments until just tender.
2. Assemble the noodles in a bowl, top with Curry Paste, and finish with a squeeze of fresh calamansi.



# Salmon Fish Head Curry





## INGREDIENTS

### Salmon Fish Head Curry Paste (Set A)

70g	Red Onion
35g	Garlic
35g	Shallot
20g	Lemongrass
20g	Galangal
120ml	Water
25g	Ginger Flower Bulb
50g	Tumeric
25g	Dried Shrimp, Toasted
25g	Belacan, Toasted
25ml	Fish Sauce
100ml	Cooking Oil
75ml	Tamarind Juice
45g	Dried Chili

### (Set B)

3 stalks	Curry Leaves Stalk
100ml	Cooking Oil

### (Set C)

9g	Coriander Powder
9g	Cumin Powder
9g	Fennel Powder
6g	Monosodium Glutamate (MSG)
50g	Sugar
3g	Salt

### Salmon Fish Head Curry

1 Head	Salmon Head Halves
200g	Curry Fish Head Paste
400ml	Water
50g	Long Bean
50g	Lady Finger
50g	Eggplant
3pcs	Tofu Puffs Quarters
100ml	Millac Gold Whipping Cream



Preparation Time  
**15 MINS**



Ready In  
**45 MINS**



Cooking Time  
**40 MINS**



Serves  
**6-8**

## INSTRUCTIONS

### Salmon Fish Head Curry Paste

1. Rehydrate and deseed dried chilies.
2. In a blender, combine all (Set A) ingredients, and blend until a smooth paste forms.
3. In a wok, heat up the remaining oil and fry the curry leaves stalk (Set B) until it becomes crisply fragrant.
4. Stir in the blended paste (Set A). Cook gently over medium-low heat, stirring occasionally. After 5 minutes, add the ingredients of (Set C). Continue cooking for 10–15 minutes, or until the paste thickens, and the oil begins to separate.

### Salmon Fish Head Curry

1. In a pot, combine water with the curry fish head paste and bring to a boil.
2. Add all the condiments and cook gently until well incorporated.
3. Stir in Millac Gold Whipping Cream to enrich the soup.
4. Season to taste, then plate the dish.
5. Garnish with fresh coriander leaves before serving.



# Thai Green Curry Chicken



# Thai Green Curry Chicken

## INGREDIENTS

### Thai Green Curry Paste

100g	Red Onion
50g	Garlic
50g	Shallot
25g	Lemongrass
25g	Galangal
50ml	Water
30g	Coriander Leaves with a little stem
30g	Thai Basil Leaves
90g	Green Bird's Eye Chilli, Deseeded
5g	Kaffir Lime Leaf
1nos	Kaffir Lime Zest
15g	Belacan, Roasted
5g	Coriander Powder
5g	Cumin Powder
5g	Fennel Powder
6g	Monosodium Glutamate (MSG)
100ml	Cooking Oil
30ml	Fish Sauce
5g	White Pepper Powder
3g	Salt

### Thai Green Curry Chicken

300g	Chicken Thigh, Portioned
150g	Green Curry Paste
50g	Thai Egg Plant Cubes
50g	Long Beans
15g	Thai Basil Leaves
1pcs	Red Chilli Slices
3pcs	Kaffir Lime Leaf Slices
30g	Millac Gold Whipping Cream
30g	Coconut Cream



Preparation Time  
**35 MINS**



Ready In  
**1 HOUR**



Cooking Time  
**30 MINS**



Serves  
**4-6**

## INSTRUCTIONS

### Thai Green Curry Paste

1. Place all ingredients into a blender or food processor & blend until smooth, adding a small splash of water or oil if needed to help the mixture process evenly.
2. Adjust seasoning [fish sauce, Monosodium Glutamate (MSG)] to taste.

### Thai Green Curry Chicken

1. Marinate the chicken leg with half of the green curry paste for at least 1 hour, or preferably overnight in the refrigerator.
2. In a pot, combine the remaining green curry paste and kaffir lime leaves. Bring to a boil.
3. Add the marinated chicken and simmer gently for about 3 minutes. Add the Thai eggplants and long beans, and continue cooking for another 10 minutes, or until the chicken and vegetables are tender.
4. Stir in the red chillies, Thai basil, Santan (Coconut Cream) and Millac Gold Whipping Cream. Bring the curry to a gentle boil, then remove from heat.





# Wagyu Katsu Japanese Curry



# Wagyu Katsu Japanese Curry

## INGREDIENTS

### Beef Katsu

100g	Wagyu Sirloin
25g	Corn Starch
25g	All Purpose Flour
1nos	Egg
50g	Panko
50ml	Water

### Beef Katsu Curry

50g	Japanese Curry Roux
250ml	Water
50g	Carrot Cubes
50g	Potato Cubes
5g	Beef Stock
50g	Millac Gold Whipping Cream

### Wagyu Katsu Japanese Curry Assemble

150g	Cooked Japanese Rice
1 Slice	Takuan
1g	Kizami Nori
1g	Togarashi Spice



Preparation Time  
**15 MINS**



Ready In  
**1 HOUR**



Cooking Time  
**35 MINS**



Serves  
**1**

## INSTRUCTIONS

### Beef Katsu

1. In a bowl, combine corn starch and all-purpose flour. Divide the mixture into two equal portions.
2. Leave one portion as it is and mix the other portion with 1 egg and water to form a batter.
3. Season the wagyu beef with salt and pepper. Dredge it in the flour mixture, dip it into the egg batter, and then coat it evenly with panko breadcrumbs.
4. Deep-fry the beef until golden brown and cook until medium-rare.

### Beef Katsu Curry

1. Bring water to a boil, then add the Japanese curry roux, carrots, and potatoes. Stir in the beef stock and let it simmer until the vegetables are tender.
2. Enrich the curry by stirring in Millac Gold Whipping Cream until well incorporated.

### Wagyu Katsu Japanese Curry Assemble

1. Plate the Dish with Sliced Wagyu Katsu, Rice, Takuan, Togarashi Spice and Kizami Nori.





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