

The secret behind every packet of CarJEN Nyonya Curry Laksa lies in its authentic ingredients blended delicately with fragrant spices – for a perfect balance of appetizing flavours! The CarJEN Dipping Sauce is a delicious and a perfect match for those who crave for an extra ‘kick’ in a rich curry.



Wow!! taste so real!



Manufactured by:

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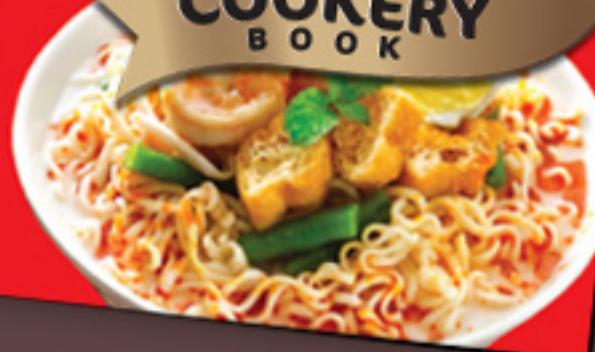
CarJEN™

NYONYA CURRY LAKSA

KARI LAKSA NYONYA
لاكسيه نونيا

HAVE A
SAMBAL-ICIOUS
TREAT!

COOKERY
BOOK



Popiah Mee Nyonya

INGREDIENTS

Nyonya Curry Laksa Paste & Dipping Sauce	1 Packet CarJEN Noodle
Popiah roll	10 slices
Onion	Finely slices
Garlic	Finely slices
Scramble egg	2 pcs
Oil	30 g

PROCEDURE

- Boll 400ml of water. Cook CarJEN's noodle for 2 minutes. Drain the noodle.
- In a non-stick fry pan, preheat oil over medium fire. Fried the egg until golden brown.
- Sauté the onion and garlic until golden brown.
- Put the paste and dipping sauce. Then, put the egg, noodle and mixed well.
- Filling for popiah is ready.
- Roll the filling with popiah roll.
- Fried popiah until golden brown.
- Served and eat.

INGREDIENTS

Nyonya Curry Laksa Paste	1 Packet
Oil	2 Tablespoon
Onion	Finely slices
Capsicum	Finely slices Optional
Carrot	Finely slices
2 Egg	Beaten

SAUCE

Nyonya Curry Laksa Dipping Sauce	1 packet
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PROCEDURE

- Boll 400ml of water. Cook CarJEN's noodle for 2 minutes. Drain the noodle.
- Beat the egg with Nyonya Curry Laksa Paste and pour noodle until well mixed.
- Add capsicum, carrot and onion and stir evenly.
- In a non-stick fry pan, heat oil over medium-high heat.
- Pour the mixture into frying pan. Fry the pancake until brown for 3 minutes.
- Nyonya Murtabak Noodle is ready to be served with CarJEN Dipping Sauce.

Nyonya Murtabak Noodle

INGREDIENTS

Nyonya Curry Laksa Paste	1 Packet
Oil	2 Tablespoon
Onion	Finely slices
Capsicum	Finely slices Optional
Carrot	Finely slices
2 Egg	Beaten

SAUCE

Nyonya Curry Laksa Dipping Sauce	1 packet
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PROCEDURE

- Boll 400ml of water. Cook CarJEN's noodle for 2 minutes. Drain the noodle.
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