



*For immediate release*

**DYMM Tengku Puan Pahang Tunku Hajah Azizah of Pahang coached 150 women on steps to earning income through the food industry**  
***An event supported by Puspanita Bentong and Resorts World Genting***

**Genting Highlands, 24<sup>th</sup> September 2018** – PUSPANITA Bentong (The National Association of Wives of Civil Servants and Women Civil Servants, Bentong), PERSIAP Bentong (The Women’s Association of the Wives, Children, Members and Staff of the Malaysian Jail, Bentong), the Health Department of the Bentong District and Resorts World Genting came together to organise a program to expose women to the importance of preparing nutritional food and on ways to generate income through the food industry.

The event was officiated by the Kebawah Duli Yang Teramat Mulia Tengku Puan Pahang Tunku Hajah Azizah Aminah Maimunah Iskandariah Binti Almarhum Al Mutawakkil Alallah Sultan Iskandar Alhaj, who was named the Women’s Icon of the Pahang state during the Pahang’s Womens’ Day festivities. Other honourable guests in attendance were Yang Berbahagia Datin Sri Dato’ Indera Jamaliah Binti Zainal Aibidin, Chairman of PUSPANITA Pahang and wife of Yang Hormat Secretary of Pahang as well as Yang Amat Berbahagia Datin Sri Dato’ Burhah Binti Muhammad, Wife of the Chief Minister of Pahang.

The ‘One Touch’ Women, Cooking for Love and Business Program was attended by 150 women at the Bentong Jail Complex Ballroom who gained knowledge of the ins and outs of operating a food business. The ladies were treated to a series of talks to encourage them to start businesses in the food industry.

The highlight of the event was a cooking demonstration by Her Royal Highness and Chef Alex Vitalise from Resorts World Genting. Her Royal Highness expressed her pleasure at Chef Alex being inspired by her recipe, “I recommend Chef Alex to try out this Rendang Betawi recipe with the inmates at the prison so that they can come out with the best ideas for dishes. The prison department can sell this paste because of its versatility to be used with different cuisines. Proceeds of the sale can then benefit the prisoners themselves such as their previous project of selling Pahang woven fabric products.”

Chef Alex stirred up the excitement of the crowd during a food demonstration with Duli Yang Teramat Mulia Tengku Puan Pahang who personally lent her cooking skills for the dishes based on a modified version of a recipe created by Her Royal Highness. Ten dishes including Baked Rendang Salmon Fish, Rendang Petai Fried Rice and Spaghetti with Prawn

Rendang were created using classic rendang paste inspired by her first cookbook 'Airtangan Tengku Puan Pahang Masakan Tradisional Pahang'.

Chef Alex Vitalise, Executive Chef of Resorts World Genting said "This is my second time participating in an event of this nature, having helped out previously for Program Pengenalan Strategi Perniagaan Kulinari, Persijilan Halal dan HACCP at the Bentong Jail in 2013. We at Resorts World Genting are always very happy to have the opportunity to lend our support to help the women of Bentong for an amazing cause."

Chef Alex then gave a talk on starting a business by cooking and on table manners for formal events. Chef Alex honed his skills in the culinary industry for 26 years with working experience locally and internationally in countries such as Spain and Indonesia. Chef Alex has been working with Resorts World Genting for 10 years and currently oversees a team of 160 kitchen staff. Chef Alex holds the record of creating the "Longest Roti Jala" in Malaysia Guinness Book of Records and has garnered other awards both locally and internationally.

Also participating in the event were, Koh Wan Yung of the District Health Office who delivered a talk on nutrition and food safety. While Muhamad Nizam, an Engineering Executive of Resorts World Genting, demonstrated the ways of using kitchen utensils where the ladies learned about the importance of organising their kitchen.

PUSPANITA aims to meld women to become educated, skilful and competitive to contribute towards their self-development and the development of their families and society. They host activities such as women's health clinics, seminars and weekly classes such as language development programs.

For more information, call +603 6101 1118 or visit [www.rwgenting.com](http://www.rwgenting.com).

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## **CLASSIC RENDANG PASTE**

### **INGREDIENTS**

- 60gm shallots, coarsely chopped
- 30gm long fresh red chilies, seeded (finely chopped)
- 3 small fresh red chilies, seeded (finely chopped)
- 3 stems of lemon grass (pale section of the stem only, pounded)
- 30gm garlic cloves, crushed
- 20 ml tamarind purée
- 2 teaspoons finely grated fresh ginger
- 2 teaspoons ground coriander
- 2 teaspoons ground cumin
- 1 teaspoon turmeric
- 10gm kaffir leaves
- 20gm turmeric leaves
- 2tbsp teaspoon salt
- ½ tsp sugar
- Desiccated coconut (kerisik)
- 1ltr coconut milk (santan)

### **METHOD**

1. Combine finely chopped or blended onions, chilies, lemon grass, garlic, tamarind purée, ginger, coriander, cumin, turmeric and salt in a blender. Blend until a smooth paste forms.
2. Sauté all finely chopped ingredients on a fire and leave to simmer
3. Add in all the leaves, 'kerisik' as well as santan into the pan
4. Once it is ready, vacuum pack the paste and keep it in the freezer for up to 30 days.
5. Season the classic rendang paste anytime with your preferred choice of meat (chicken, duck, beef and lamb)

Time: 45 minutes

Colour: Thick yellow and red

Texture: Thick