

ATUL'S SPICE KITCHEN MALAYSIA

5x30' in HD

Double Michelin-starred chef Atul Kochhar travels to Malaysia to explore the country's traditional cuisine and a spice trade that's influenced by Chinese, Indian, Portuguese, Thai and Arab flavours and blends.

Denham Productions for UKTV.

Upma Bhatnagar

upmab@optimumtelevision.com

+44 1276 683 764



Episodes

Episode 1 - Penang

Atul begins a voyage of culinary discovery in Malaysia's "food capital," Penang, exploring the rich and diverse cultures of Malaysia. Help is at hand from celebrity chef, and talk show host, the "Queen of Malaysia" Wan. After an Indian style breakfast of Roti canai, they are treated to the visual spectacle of tea) by an expert in gold lame, Jalil. Atul cooks the classic Malaysian dish, coconut rice. He makes Peranakan Laksa, spicy coconut soup, with chef Wan, in kitchens in Penang.

Episode 2 - Kuala Lumpur

Atul lands in Malaysia's vibrant and ethnically diverse capital, Kuala Lumpur where he meets two young food-bloggers who introduce him to a hidden gem of a restaurant on the outskirts of the city. In Melacca, once a powerful trading port at the centre of the spice trade, he samples authentic Nyonya dishes such as 'Top Hat' and 'Popiah.' Chef Wan invites Atul to a wedding in his home village and to see beef rending being cooked up for the 500 expected guests. Atul prepares his very own Rogan Josh as a gift for the top table.

Episode 3 - Sarawak

Chef Atul Kochhar is in the Malaysian region of Borneo, Sarawak. Local journalist and food writer, Dunstan takes Atul on a pungent adventure to a fishing village where they see how 'belanchan,' or pounded shrimp paste is made. Atul travels deep into the dense rainforest on a narrow canoe to discover how the indigenous tribes cook in the jungle. Atul's guide Emong (of the Iban tribe) takes him to a pepper plantation which inspires Atul to make stir-fried venison with Sarawak's World-famous black pepper and the exquisitely simple dish of 'umai,' pomphret ceviche.

Episode 4 - Perak

Atul is on the beautiful West coast of Malaysia - famous for its fresh and dried fish. In his coastal kitchen Atul cooks one of the most popular Malaysian dishes, chicken satay and sea bass in a sweet and spicy sauce. He heads up to the cool, green Cameron highlands where he basks in the serenity of a tea plantation.

Episode 5 - Kelantan

Atul ends his culinary journey on the East coast of Malaysia. It's a lush region of paddy fields and tropical fruit, and Atul soon learns of the Thai influence on the dishes here. He makes a classic Kelantanese dish, 'Ayam Percik,' or Aromatic Grilled Chicken which is full of the sweet flavours that Kelantan is famous for. Atul makes a delicate steamed fish mousse known as 'Otak Otak' before heading down to the traditionally Malay state of Terengganu. Here he meets the cheeky Chef Ann who arrives on her bike and takes Atul to the local market which is laden with gorgeous tropical fruits and authentic street food.

