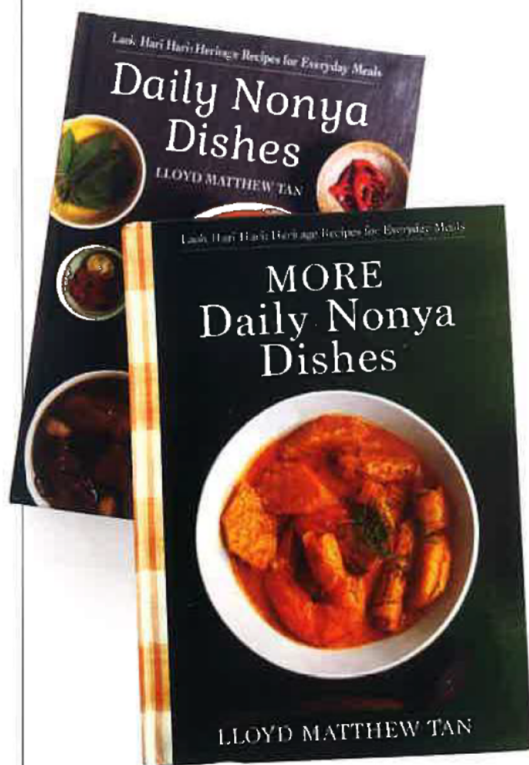


COOK YOUR OWN EVERYDAY FOOD

AFTER A WAIT of four years, this twin to the first cookbook by Lloyd Matthew Tan, *Daily Nonya Dishes*, published in 2017, is finally out in the bookshops. It coincides with the debut of Matt's own home dining business showcasing these recipes! "Oh we thoroughly enjoyed Matt's dinner. He served up some of his heritage family recipes



MORE DAILY NONYA DISHES,
OR MORE HERITAGE HOME RECIPES FOR
EVERYDAY MEALS, IS HOW BABA LLOYD
MATTHEW TAN DOCUMENTS DISHES
THAT PERANAKANS NORMALLY TAKE FOR
GRANTED.

that we've not had before," said a dear friend to me recently when we were midway through a dinner cooked by another Baba chef.

Matt has unabashedly and courageously brought simple everyday Peranakan dishes to the fore. These are dishes that we would normally take for granted and, if undocumented, might get lost in memory. Peranakan food culture is very much a part of the community's heritage. I am so glad we have begun to throw some stardust at the ordinary and make them extraordinary!

Matt says as much in this second book of 83 recipes: "In years to come when you seek it out (food memory), will you be able find the dish again? So much of our culture lives in our food, that is why we need to cook the dishes we remember to keep our cuisine alive."

These recipes add to the 76 recipes in Matt's first cookbook making a grand total of 159 everyday dishes from simple sambals to soups and mains, and tons of cooking tips and how these dishes are prepared. They are recipes handed down from both his maternal and paternal grandparents and grandaunts, his parents and aunts.

In writing this review I asked Matt to highlight the more unusual and less known dishes to be found in Peranakan homes these days, or likely forgotten.

He mentioned several dishes but I have chosen a few that resonate with my childhood meals cooked by my Sarawak nyonya mum and meals at my wife Linda's home prepared by her nyonya mother from Melaka.

These include *sambair lengkong* or fish floss, *sambair buah keluak*, *sambair penchurik*, *ayam chow* (which seems to be a spicy version of a dish that my paternal Fuzhou aunts would prepare for Chinese New Year), *telor terubok asin* or salted *toli shad roe* and accompanying dip *chili sama chuka*, and of course the delicious *ikan terubok panggang* which can be wrapped in *mengkudu* leaves or *pandan*. ♦

MORE DAILY NONYA DISHES IS PUBLISHED BY
LANDMARK BOOKS AND IS AVAILABLE IN MAJOR
SINGAPORE BOOKSTORES.