



# Flavours of Asia

## FUSS-FREE RECIPES TO IMPRESS YOUR DINNER GUESTS

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If you are looking for delicious Singaporean-style recipes to prepare, minus the hassle of pounding ingredients and blending spices, here is some good news. Chef Justin Quek, who is known for his ability to inject a unique touch to classic dishes and present a modern take on traditional Asian cuisine, has created three new sauces, under the JQ Chef Justin Quek's Flavours of Asia brand, that are perfect for time-strapped home cooks. The range includes a piquant sambal seafood paste,

satay marinade, and curry fish paste. Select fresh ingredients such as prawns, fish, and lamb from the supermarket; minimal preparation is required and you can simply allow the sauces to take centre stage. Feel free to add your own choice of garnish to liven up the presentation. These sauces are also great gifts for overseas friends who are craving an authentic taste of Singapore. Quek has created the following recipes for your cooking pleasure, and provided some helpful serving tips.



### ABOUT THE CHEF

Singaporean celebrity chef Justin Quek recently created a range of ready-made sauces and dips. The director of JQ Concepts Pte Ltd, who has more than two decades of culinary experience in top-notch restaurants in Singapore, Taipei and Shanghai, currently helms Sky on 57 at Marina Bay Sands.

## PRAWNS WITH SAMBAL PASTE

PREP 15MIN | COOK 10MIN

### INGREDIENTS (SERVES 2)

200g fresh tiger prawns, cleaned and deveined  
125g JQ Sambal Seafood Paste  
1 calamansi or lime, cut into wedges

### Optional garnish

Shredded red chillies, spring onions and coriander leaves

1

Prepare a steamer. Coat prawns with JQ Sambal Seafood Paste.

2

Steam prawns for 8-10min or until cooked (depending on the size of the prawns).

3

Garnish with calamansi or lime wedges. Add shredded red chillies, spring onions and coriander leaves to taste. Serve with rice.

