

The Legend of The World Class MasterChef

MICHAEL OOI BENG HOCK



MINISTRY OF AGRICULTURE
AND AGRO-BASED
INDUSTRY MALAYSIA

TOURISM
MALAYSIA



TOURISM MALAYSIA



RECORD
HOLDER



THE MALAYSIA
100 YEARS
of RECORDS



VISI JOHOR
2026

黄明福

马来西亚国家皇室御厨





Daulat Tuanku

CERTIFICATE OF APPRECIATION FROM KING OF MALAYSIA

获得马来西亚最高元首(国王)感谢状



An edible masterpiece designed and prepared by Chef Ooi for the King's Birthday

设计制作马来西亚最高元首(国王)生日蛋糕
黄明福马来西亚国家皇室御厨

The Founder and President of World Chefs Championship Malaysia, Master Chef Michael Ooi Beng Hock serves as the Chief Judge for the 2025 & 2026 Majestic Johor Food Awards, aiming to discover and recognize outstanding talents and innovative spirit in Johor's culinary scene. The awards not only highlight exceptional culinary skills but also emphasize the preservation and development of local food culture, elevating Johor's position on the global culinary map.

马来西亚世界厨艺大赛创办人兼大会主席黄明福师傅担任2025和2026年雄伟柔佛美食大奖首席评审，旨在通过这一平台发掘并肯定柔佛州在餐饮领域的杰出人才与创新精神。奖项的设立不仅关注厨艺的精湛，更强调推动本地美食文化的传承与发展，进一步提升柔佛州在全球美食地图上的地位。



**WORLD CHEFS
CHAMPIONSHIP**
JOHOR - MALAYSIA

First - 2019
2nd - 2023
3rd - 2024
4th - 2025
5th - 2026



MICHAEL OOI BENG HOCK

WORLD CLASS MASTER CHEF

世界高級名廚



GUINNESS WORLD RECORDS AWARD HOLDER

世界吉尼斯记录大全证书拥有者

2023, 2024 & 2025

OFFICIAL ATTEMPT 2026



MAJESTIC JOHOR FOOD AWARD CHIEF JUDGES

2025-2026

雄伟柔佛美食大奖首席评审官



AMBASADOR CHEF JOHOR 2023-2026

柔佛洲美食大使



PROFESSIONAL CHEF MANAGEMENT PROGRAMME

(MASTER CHEF) CHEF MASTER TRAINER

专业厨师管理课程(高级行政总厨)首席培训师



THE MALAYSIA BOOK OF RECORDS AWARD HOLDER

15 CERTIFICATE AWARD HOLDER

拥有15项马来西亚记录大全证书





NEGERI SEMBILAN BALAI UNDANG LUAK JOHOL

森美兰洲王室成员



ISTANA CAKE -BALAI UDANG LUAK JOHOL

森美兰州王宫3D立体蛋糕
黄明福国家御(厨设计制作)

PENANG GOVERNOR TUN ABDUL RAHMAN ABBAS BIRTHDAY CAKE

马来西亚槟州元首拉赫曼生日蛋糕

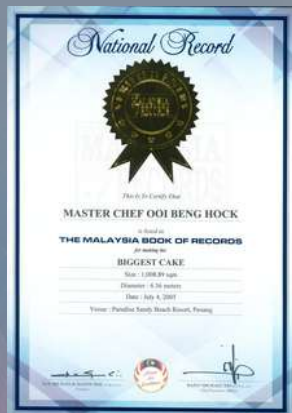
The Malaysia Book of Records

Biggest Cake

Size: 1,008.89 sqm

Diameter: 6.36
meters

马来西亚记录大全最大蛋糕



The Malaysia Book of Records

Tallest Cake

Height: 11.36 meters

Total: 20 tier

马来西亚记录大全最高蛋糕





2025 MAJESTIC JOHOR FOOD AWARD

2025年雄伟柔佛美食大奖





**YANG BERHORMAT MENTERI PERTANIAN DAN INDUSTRI MAKANAN
YB DATO' SALAHUDDIN BIN AYUB**
马来西亚农业部长拿督沙拉胡丁



2018年，明福萌生创立马来西亚厨师与饮食协会的理念。想要在马来西亚创立一个协会是非常不容易的，更何况在当时已经有了几个类似的协会。值得庆幸的是，明福在多年的征途中结识了许多志同道合的朋友。在大家的协力下，马来西亚厨师与饮食协会终于在2019年成功正式注册。身为创办人，他理所当然的成为2018年至2020年的创会主席。他认为年轻人需要一个可以表现和发挥的平台，正如30年前的他渴望的那样，这才他会想要成立这个协会。这个协会也可以介绍工作机会于现今厨师。每当酒店或餐馆有职位空缺时，随时可以与协会联络以寻到专业人员；相对的，年轻厨师也可以从协会得到工作推荐和就业机会，特别是在失业率偏高的疫情期间。值得一提的是，协会也准备了有关厨师行业最专业的知识和最新的资讯，随时可以提供给经验不足的新手们。

Later in 2018, Michael had an idea to found Malaysia Culinary Masters Association. It is not easy to form an association in Malaysia, especially when there are already a few similar associations that time. Fortunately, along his journey, he found himself a lot of friends that are ready to give support. With everyone's help, Malaysia Culinary Masters Association was officially registered in 2019. Michael as the founder president became the former president until 2020. He says young people like him thirty years ago needs a platform for them to perform, so he decided to form this association. In addition, the association also works as a platform to introduce job opportunities for chef nowadays. Whenever a hotel or restaurant has a job offer, they could just contact with the association for the experts. In other way, a young chef could get a job recommendation from the association, especially during the Covid-19 pandemic, where the unemployed rate is high. Besides, the Malaysia Culinary Masters Association also have a function to provide professional knowledge and information about this career to young people without experience.



2023 2ND WORLD CHEFS CHAMPIONSHIP 第二届世界厨艺大赛



2024 3RD WORLD CHEFS CHAMPIONSHIP

第三届世界厨艺大赛



2025 4TH WORLD CHEFS CHAMPIONSHIP

第四届世界厨艺大赛





VISIT JOHOR
2026



Award : 2023 / 2024 / 2025

GUINNESS WORLD RECORDS
OFFICIAL ATTEMPT 2026



WORLD CHEFS
CHAMPIONSHIP

JOHOR . MALAYSIA . 2026

KEJOHANAN CHEF DUNIA PERINGKAT
ANTARABANGSA 2026

世界厨艺大赛

马来西亚柔佛新山

2026

21-24 MAY 2026

EXPO VISIT JOHOR 2026

21 MAY - 24 MAY 2026

11.00am - 10.00pm

World Chefs Championship 2026

21 May - 23 May 2026

11.00am - 10.00pm



Award : 2019 / 2023 / 2024 / 2025

Endorsed by :



Supported by :



Partnership by :



8 Tier Wedding Cake Royal Icing

皇族八层结婚蛋糕



PIPING ICING SUGAR



3 Tier Wedding Cake

三层结婚蛋糕



Mazipan 杏仁糖

Year 1988

Chef Michael Ooi Beng Hock





Year 1988
Chef Michael Ooi Beng Hock

IDEA AND DESIGN CREATED BY MASTER CHEF MICHEAL OOI

黄明福国家御厨构思与设计

CHOCOLATE BROWNIE



ICE BURGER BUN



PINEAPPLE WITH FRESH KIWI



VANILLA HAT WITH HONEY

GINGER BREAD

25 DECEMBER 1989



FRESH FRUIT TARLET 新鲜水果挞

SWEET PASTE:

CAKE FLOUR = 500 GM
BREAD FLOUR = 500 GM
ICING SUGAR = 100 GM
ORANGE SKIN = 1 NO
VANILLA PASTE = 5 GM
LEMON SKIN = 1 NO
LEMON PASTE = 5 GM
UNSALTED BUTTER = 250 GM
FRESH EGG = 2 NO
MILK POWDER = 1 TSP

VANILLA CUSTARD FILLING:

FRESH MILK = 2500 GM
SUGAR = 500GM
VANILLA CUSTARD POWDER = 400GM
FRESH EGG = 10 NO



AUGUST 2005



RECORD
HOLDER

2025

FRESH FRUIT TARLET 新鲜水果挞



MICHAEL OOI BENG HOCK
WORLD CLASS MASTER CHEF

黄明福国家皇室御厨

Waffle 烘培华夹饼

WAFFLE

250gm. Butter
200gm. Icing sugar
4 no. Egg
Vanilla essence
1 ½ tsp. Baking powder
500gm. Fresh milk

**TOURISM
MALAYSIA**

TOURIST MALAYSIA 2001&2003

MICHAEL OOI BENG HOCK
WORLD CLASS MASTER CHEF
黄明福国家皇室御厨



PUFF PASTRY 烘培西点酥皮



PUFF PASTE (FOR 1 DOUGH)

250gm. Butter
10gm. Salt
1250gm. Water
1250gm. Cake flour
1250gm. Bread flour
1700gm. Pastry margarine
for folding



MICHAEL OOI BENG HOCK
WORLD CLASS MASTER CHEF
黄明福国家皇室御厨



FRESH FRUIT WEDDING CAKE

新鲜水果结婚蛋糕

THE
MALAYSIA
BOOK
of **RECORDS**



FRESH STRAWBERRY WITH CHOCOLATE

新鲜草莓配巧克力



VISIT JOHOR
2026



MICHAEL OOI BENG HOCK
WORLD CLASS MASTER CHEF
黄明福国家皇室御厨

DOUGHNUT BERLIN

烘培西点柏林甜甜圈

DOUGHNUT BERLIN

500gm.	Bread flour
500gm.	Cake flour
450gm.	Fresh milk
2 no.	Egg
250gm.	Butter
150gm.	Sugar
60gm.	Fresh yeast
1/2 tsp.	Salt
5 no.	Egg yolk



MICHAEL OOI BENG HOCK
WORLD CLASS MASTER CHEF
黄明福国家皇室御厨



QUICHE DOUGH

乳蛋饼面团



MICHAEL OOI BENG HOCK
WORLD CLASS MASTER CHEF
黄明福国家皇室御厨



ONION QUICHE FILLING

1000gm.	Cream
1000gm.	Milk
15 no.	Eggs
30gm.	Salt
2 pinch.	Pepper
2 pinch.	Paprika
2 pinch.	Nut mag
250gm.	Gruyere cheese or Cheddar cheese

QUICHE DOUGH

5000gm.	Bread flour
2000gm.	Water
2500gm.	Shortening
100gm.	Salt



Modern Bakery Products

现代烘焙面包产品



MICHAEL OOI BENG HOCK
WORLD CLASS MASTER CHEF
黄明福国家皇家御厨

MINI FRESH FRUIT CAKE

迷你新鲜水果蛋糕



MICHAEL OOI BENG HOCK
WORLD CLASS MASTER CHEF
黄明福国家皇室御厨



VANILLA SPONGE CAKE 香草海绵蛋糕

CHOCOLATE SPONGE CAKE 巧克力海绵蛋糕



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WORLD CLASS MASTER CHEF
黄明福国家皇室御厨

VANILLA SPONGE

EGG YOLK	1300GM
SUGAR	2300GM
CORN OIL	1000GM
CAKE FLOUR	2400GM
BAKING POWDER	60GM
VANILLA ESSENCE	3 Drops
WATER	1000GM

EGG WHITE	4000GM
SUGAR	1200GM
SALT	40GM
CREAM TARTA	30GM

CHOCOLATE CHIFFON SPONGE

EGG YOLK	650GM
SUGAR	1200GM
CORN OIL	500GM
COCOA POWDER	200GM
CAKE FLOUR	1000GM
BAKING POWDER	30GM
WATER	500GM

EGG WHITE	2000GM
SUGAR	600GM
SALT	20GM
CREAM TARTA	15GM

MINI DURIAN CREAM PUFF 迷你榴莲奶油泡芙



SEA GAMES XXI
2001



CREAM PUFF BASE

BUTTER	1000GM
WATER	2000GM
SALT	10GM
SUGAR	30GM
CAKE FLOUR	1200GM
EGG	40NOS

DURIAN PUFF FILLING

FRESH MILK	2500GM
SUGAR	500GM
DURIAN PUREE	850GM
CUSTARD POWAER	250GM
FRESH MILK	300GM
DURIAN ESSENCE	



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WHIPPING CREAM WEDDING CAKE

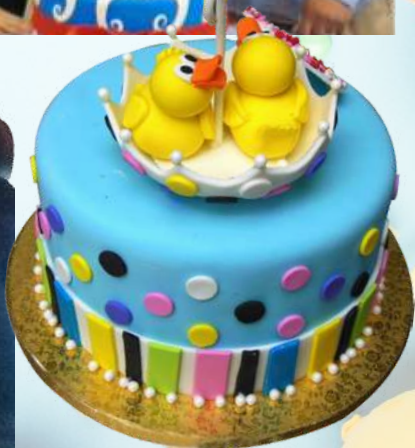
鲜奶油婚礼蛋糕



MICHAEL OOI BENG HOCK
WORLD CLASS MASTER CHEF
黄明福国家皇家御厨

BIRTHDAY CAKE

生日蛋糕





SHERATON TOWERS SINGAPORE

CUSTOM MADE CRUISE CAKE 邮轮蛋糕

Above was real cruise photo taken and below is the custom made vanilla cream cruise cake made by Master Chef Ooi. 1988
上方是真实拍摄的游轮照片，下方是由黄明福主厨于1988年制作的定制香草奶油游轮蛋糕



Pastry Showpieces (Sugar Work)

烘焙展示品

YEAR 1988

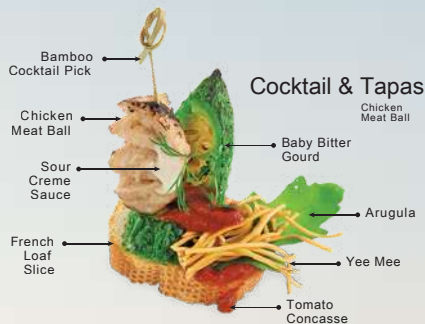
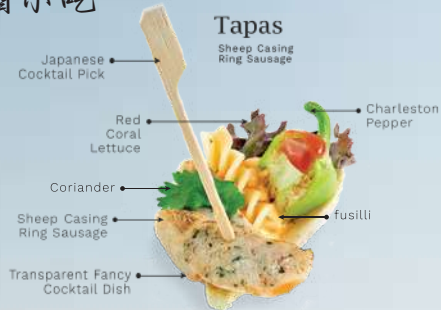
MICHAEL OOI BENG HOCK
WORLD CLASS MASTER CHEF
黄明福国家皇家御厨



sausage. serving

Tapas & Cocktail

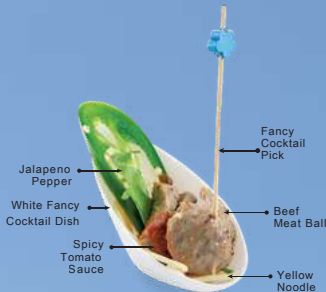
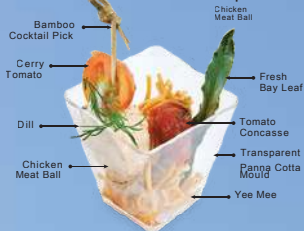
精致香肠与鸡尾酒小吃



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黄明福国家皇室御厨



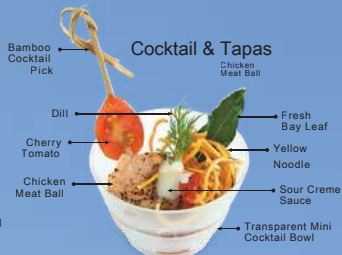
Cocktail & Tapas



Jalapeno Pepper Meat Ball

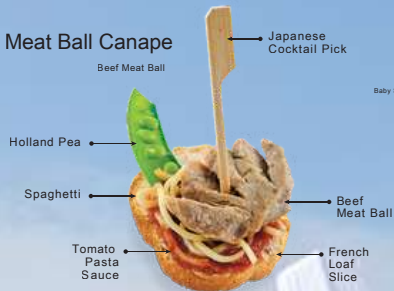
Beef Meat Ball

Cocktail & Tapas

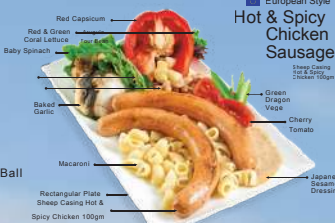


Meat Ball Canape

Beef Meat Ball



Hot & Spicy Chicken Sausage



German Style Chicken Euro Grill

Chicken Euro Grill 250gm



Meat Ball Spicy Sauce

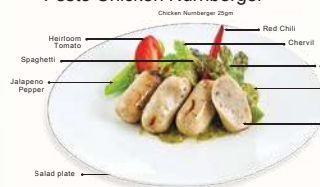
Beef Meat Ball



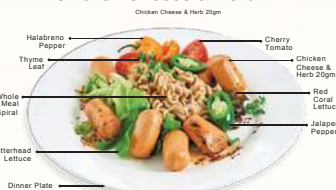
MICHAEL OOI BENG HOCK
WORLD CLASS MASTER CHEF
黄明福国家皇室御厨



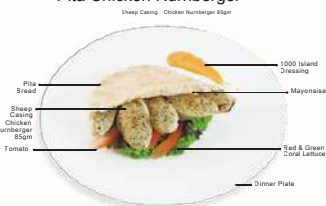
Italian Style Pesto Chicken Nurnberger



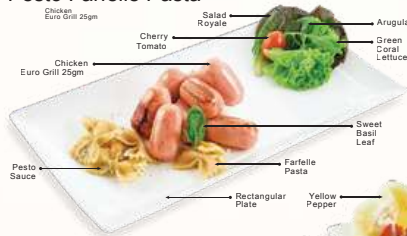
Italian Style Chicken Cheese & Herb



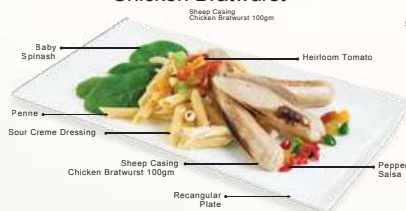
Middle East Style Pita Chicken Nurnberger



Italian Style Pesto Farfelle Pasta



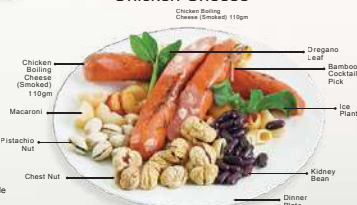
Italian Style Italian Fusion Chicken Bratwurst



German Style Sheep Casing Chicken Nurnberger



English Style Chicken Cheese



Mexican Style Nurnberger Sausage Salsa

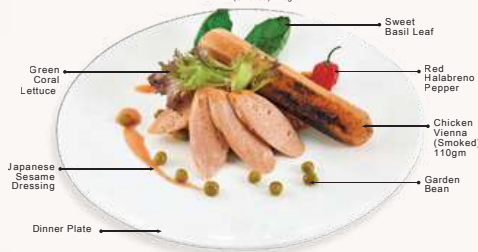


MICHAEL OOI BENG HOCK
WORLD CLASS MASTER CHEF
黄明福国家皇室御厨

French Style

Smoked Chicken Vienna

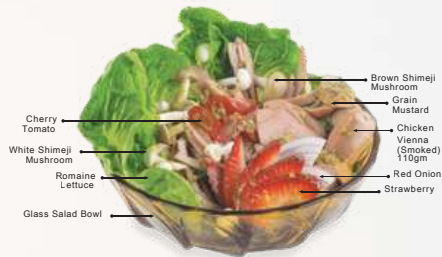
Chicken Vienna (Smoked) 110gm



American Style

Chicken Vienna Salad

Chicken Vienna (Smoked) 110gm



American Style

Tripple Loaded Chicken Vienna

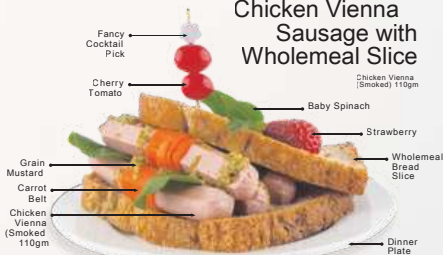
Chicken Vienna (Smoked) 110gm



American Style

Chicken Vienna Sausage with Wholemeal Slice

Chicken Vienna (Smoked) 110gm



European Style

Strawberry Chicken Vienna Salad

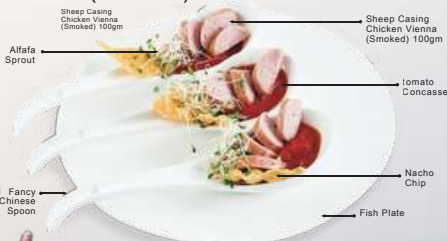
Chicken Vienna (Smoked) 110gm



Spanish Style

Alfafa Nacho Chips Vienna (Smoked)

Sheep Casing Chicken Vienna (Smoked) 100gm



MICHAEL OOI BENG HOCK
WORLD CLASS MASTER CHEF
黄明福国家皇室御厨

ONDEH ONDEH 椰糖糯米球



材料:

250 克 糯米粉
80克 椰浆
60克 番薯
160克 斑斓汁
少许 青色素
表面:
120克 白椰丝
½ 茶匙 盐

馅料:

150克 椰糖 (切细)

做法:

1. 取30克斑斓叶切小，加入180克水一起倒入搅果汁机搅烂后过滤取出斑斓汁。
2. 番薯去皮，蒸15分钟至熟透。趁热压成茸。
3. 将白椰丝和盐一起蒸5分钟，待用。
4. 将糯米粉，椰浆，蒸熟番薯，青色素和斑斓汁一起搅成团。后分成小粒。
5. 将白椰丝和盐拌均匀。后倒入蒸笼，蒸5分钟。待用。
6. 取一小粉团，按平包上椰糖，收口，搓圆。
7. 煮一锅水，放入糯米番薯球，煮至浮起。盛起。
8. 裹上白椰丝，即可。

Ingredients:

250g Glutinous Rice
80g Coconut Milk
60g Sweet Potato
160g Pandan Juice (Adjust Accordingly)
For Coating:
120g Grated White Coconut
¼ tsp Salt

Filling:

150g Palm Sugar /Gula Melaka(finely chopped)

Method:

1. Cut 30g the pandan leave into small pieces and blend in 180g of water. Sieve out pandan juice.
2. Peeled sweet potato and bring to steam for 15 mins. Mash while still hot.
3. For coating: Steam grated white coconut and salt for 5 mins. Leave aside for later use.
4. Combine glutinous rice, coconut milk, steamed sweet potato and pandan juice together. Knead to form a soft dough. Divide into pieces.
5. Mix grated white Coconut and salt. Steam for 5 minutes. Leave aside.
6. Flatten the dough and wrap with palm sugar to form a smooth ball.
7. Cook the balls in boiling water until float up the surface. Remove with a slotted spoon and coat with steamed grated coconut and serve.



MICHAEL OOI BENG HOCK
WORLD CLASS MASTER CHEF
黄明福国家皇室御厨

STEAM KUEH LAPIS 九层糕



Ingredients:(A)

250g Sugar
280g Water
3 Pandan leave

Ingredients:(B)

40g Rice Flour
220g Tapioca Flour
70g Green Bean Flour
560g Coconut Milk
80g Water
Red,green Colouring

用料: (A)

250克 糖
280克 水
3 斑斓叶

用料: (B)

40克 占米粉
220克 芡粉
70克 绿豆粉
560克 椰浆
80克 水
少许 红色素, 青色素

Method:

1. Mix all Ingredients (1). Bring to boil till sugar dissolve.
2. Mix all Ingredients (2) before adding Step (1). Divide the mixture into 3 different coloured portions.
3. Pour $\frac{1}{2}$ cup of one coloured mixture into a baking tin, 7"x7" greased and lined with paper. Steam for 3 minutes. Complete the second layer with a different colour mixture and bring to steam for another 3 minutes.
4. Repeat the above process till the last layer of lapis kueh. Steam the last layer of lapis kueh for 12 minutes. Leave the kueh to cool before cutting it into smaller pieces for serving.

做法:

1. 將用料(1)攪均勻,一起煮沸.
2. 用料(2)攪均勻后,加入(1)一起混合均勻,分成3份.
3. 蒸盤塗油放紙(正方形7"x7")盛半杯粉漿,倒入蒸盤中,蒸3分鐘,取出.再鋪上第二層不同顏色粉漿蒸3分鐘.
4. 如此重複,每層調不同顏色至到最後一層.改蒸15分鐘熟透取出,待涼.切成小塊即可.



MICHAEL OOI BENG HOCK
WORLD CLASS MASTER CHEF
黄明福国家皇室御厨

ANG GU KUEH

红龟粿



材料(1):

皮

綠豆餡:

粘米粉 45克
水 180克

綠豆花瓣 250克
椰漿 130克
糖 180克

材料(2):

糯米粉 250克
糖粉 30克
蕃薯(煮熟) 100克
椰漿 70克
水 70克
油 60克
紅色 適量

做法:

1. 煮綠豆餡: 將綠豆瓣洗淨, 浸泡4小時。滴干水分。放入蒸盤蒸30分鐘。
2. 趁熱加入糖, 椰漿一起攪至細滑。
3. 倒入鍋中, 煮至成團。待冷。分成小粒。
4. 皮的作法: 將材料 (1) 一起煮成糊。
5. 後加入材料 (2) 除了油, 拌均勻, 後加入油。攪成團。分成小粒。
6. 包上餡料, 然後放上模印壓扁扣出, 排放在香蕉葉面上。
7. 排放在蒸籠, 用中火蒸5分鐘後, 噴水再蒸3分鐘, 取出塗油。

Ingredients(1):

Pastry		Bean Paste :	
Rice Flour	45g	Split Green Bean	250g
Water	180g	Coconut Milk	130g
		Sugar	180g

Ingredients(2):

Glutinous Rice Flour	250g
Icing Sugar	30g
Sweet Potato (cooked)	100g
Coconut Milk	70g
Water	70g
Oil	60g
Red Colouring	A Little

Method:

1. To Make filling: Wash and soak split green bean for 4 hour. Drain the bean. Steam over high heat for 30 mins.
2. While bean still hot, Transfer to a food processor add in sugar, coconut milk and blend till fine.
3. Cook bean mixture in a pan, stirring constantly till become a paste. Set aside to cool. Divide into small pieces.
4. To Make Dough: Cook ingredients(1) in a pan till thickened.
5. Add in ingredients (2) except oil, knead till combined, slowly add in oil and knead till soft dough. Divide into small portions.
6. To assemble : Flatten the dough and wrap with filling. Then knock out and place on banana leaf.
7. Arrange kueh on a steaming tray and steam for 5 mins over low heat. Open the lid spray water over kueh. Steam for another 3 mins.
8. Remove from heat brush with oil.

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Kueh Dadar

香兰椰絲卷



Filling :

250g.	White grated coconut
2 ½ tsp.	Pandan leaves
85g.	Salt
85g.	Water
2 tsp.	Palm sugar
	Glutinous rice mix with 1 tsp of water

Crepe batter :

160g.	Plain flour
2.	Egg
¼ tsp.	Salt
220g.	Pandan juice
100g.	Coconut milk

Method :

1. To make filling : Boil palm sugar and water till sugar dissolve. Strain the syrup.
2. Then add in grated coconut, pandan leaves, salt, glutinous rice mix with water, and continue to cook till the coconut dry up. Leave aside.
3. To make crepe batter : Cut 25g. pandan leaves and blend in 230g. of water, sieve out pandan juice.
4. Combine all the ingredients for crepe batter in a bowl and mix well, strain the mixture.
5. Pre heat a non stick pan about 8" over low heat, pour in sufficient batter evenly on the to make a thin layer. Cook until the sides starts to curl in.
6. Remove the crepe and cool on a wire rack. 7. Put suitable amount of filling on the crepe and roll up.

餡料:

白椰絲	250克
斑瀾葉	2片
鹽	½ 茶匙
椰糖	85克
糯米粉	2茶匙加1茶匙水拌均勻。

皮:

麵粉	160克
蛋	2粒
鹽	¼ 茶匙
斑瀾汁	220克
椰漿	100克

做法:

1. 餡料: 將椰糖加水一起煮至糖溶, 后过沥。
2. 加入椰絲, 斑瀾葉, 鹽, 糯米粉加水炒至干水份后盛起, 待用。
3. 皮: 取25克斑瀾汁加入230克水一起攪爛, 后过沥成斑瀾汁。
4. 將皮全部用料一起拌均勻后, 过沥, 待用。
5. 燒熱平底鍋 (約8寸), 倒入適量麵糊, 轉動平底鍋, 使麵糊形成薄片, 用小火烘至熟透, 取出, 待冷。放上適量的餡料捲起, 即可。



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KUEH SALAT

椰汁糯米糕



Ingredients bottom layer :

250g.	Glutinous rice
120g.	Coconut milk
80g.	Water
30g.	Sugar
1/3tsp.	Salt
2.	Pandan leaves
5g.	Dried blue pea flower

Ingredients top layer :

5.	Egg yolk
130g.	Sugar
250g.	Coconut milk
120g.	Pandan juice
55g.	Plain flour
15g.	Tapioca flour

Method :

1. Grease a 7" square pan. Line with banana leaf or parchment on the bottom.
2. Bottom layer : Wash glutinous rice and soak for 2 hours
3. Wash and boil dried blue pea flower in 100g water. Allow to cool. Then strain out the blue ink.
4. Drain out the water from the soaked glutinous rice. Add in all ingredients for bottom layer in a pan (except blue pea flower). Mix evenly.
5. Steam over high heat for 30 minutes. Sprinkle blue ink 2 tbsp onto the rice in random pattern. Continuously steam for another 5 minutes. Discard pandan leaves and fluff up the rice and press firmly.
6. Top layer : Cut 25g. Pandan leaves into small pieces and blend in 130g. of water. Sieve out pandan juice.
7. Combine all the ingredients for top layer in a bowl and strain the mixture
8. Stir the mixture over low heat until slightly thicker. Remove from heat.
9. Pour the pandan mixture onto the pressed rice (rice must hot). Steam over medium heat for 35 minutes. Let it cool before cutting. Use a plastic knife to get a smooth cut.

材料: 下层

糯米	250克
椰漿	120克
水	80克
糖	30克
鹽	1/3 茶匙
斑欖葉	2片
蝶豆花	5克

材料: 上层

蛋黃	5粒
糖	130克
椰漿	250克
斑欖汁加水	120克
麵粉	55克
芡粉	15克

做法:

1. 蒸盘: 7寸方形盘1個. 鋪上香蕉葉。
2. 下层: 將糯米洗淨后浸泡2小时。
3. 將蝶豆花洗淨加入100克水煮沸。隔一旁待冷后过沥。
4. 將糯米滴干水份, 再將全部下層用料一起拌均勻 (除了蝶豆花) 倒在蒸盤。
5. 用大火蒸30分鐘, 洒上2汤匙蝶豆花水, 再蒸5分钟。取出, 弄松飯, 斑欖葉取出, 再將熟糯米庄實, 待用。
6. 上层: 取25克斑欖葉切小, 加入130克水一起攪烂后过沥, 取出斑欖汁。
7. 將上层用料一起拌均勻, 过沥。
8. 小火略煮 后倒入熟糯米面上 (趁热), 再放回蒸鍋用中火蒸35分鐘, 取出, 待涼, 即可。



GETUK UBI KAYU

木薯椰丝糕



Ingredients :

550g. Tapioca (without skin)
 100g. Water
 20g. Sugar
 ½tsp. Salt

Topping :

120g. Grated white coconut
 60g. Red sugar
 A bit. Salt
 1 tsp. Glinous rice flour

Method :

1. Grease a 7" square pan. Line with banana leaf or parchment paper on the bottom. Peel and wash tapioca. Cut into short pieces of halves.
2. Steam the tapioca for 30 minutes until soft.
3. Mashed steamed tapioca. Add in salt, water, sugar and mix evenly.
4. Place in the pan and press firmly.
5. Combine all topping ingredients together.
6. Pour the mix grated coconut onto the pressed tapioca.
7. Steam over high heat for 25 minutes. Let it cool before cutting into small pieces.

材料:

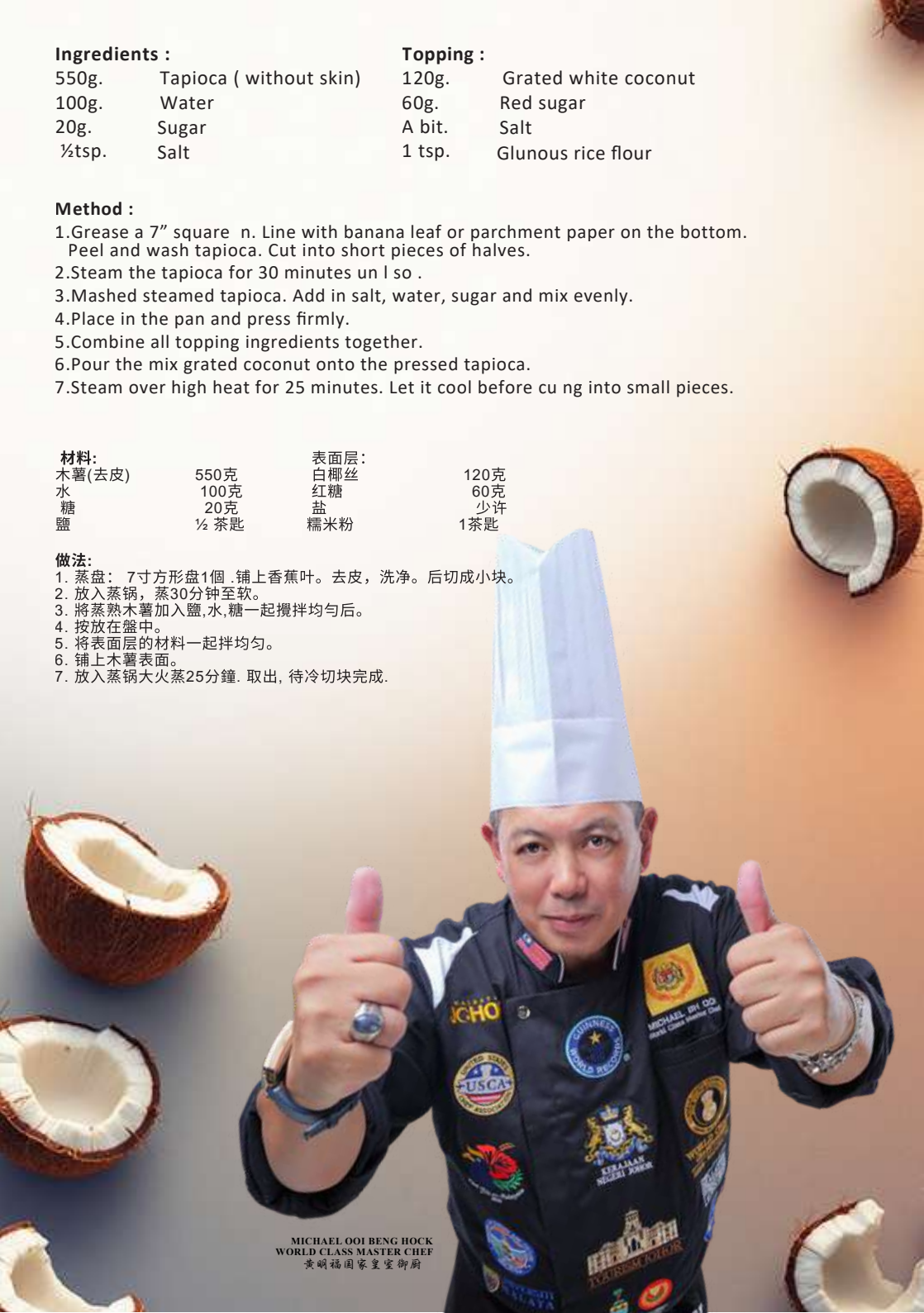
木薯(去皮) 550克
 水 100克
 糖 20克
 鹽 ½ 茶匙

表面层:

白椰丝 120克
 红糖 60克
 盐 少许
 糯米粉 1茶匙

做法:

1. 蒸盘: 7寸方形盘1个. 铺上香蕉叶. 去皮, 洗净. 后切成小块.
2. 放入蒸锅, 蒸30分钟至软.
3. 将蒸熟木薯加入盐, 水, 糖一起搅拌均匀后.
4. 按放在盘中.
5. 将表面层的材料一起拌均匀.
6. 铺上木薯表面.
7. 放入蒸锅大火蒸25分钟. 取出, 待冷切块完成.



STEAM RICE FAFT KUEH

传统米饭发糕



Ingredient:(A)

130g Cooked Rice (Cooled)
1 tsp Wine Yeast (Pounded)

Ingredient:(B)

160g Sugar
170g Water
2 Pandan Leave

Ingredient:(C)

320g Rice Flour
180g Water

Ingredient:(D)

1 pack (4g) ENO
2 drop Food Colouring.

Method:

- 1.Combine ingredients (A)together. Put into a glass container and cover it. Keep aside to ferment for 48 hours.(2 days)
- 2.Boil ingredients (B) till sugar dissolve.Leave aside to cool.
- 3.Bring ingredients (C)water with ingredients (A) the fermented rice into a blender and grind till smooth.
- 4.Combine step (2) and step(3) together. Then add in rice flour and mix evenly. Strain the mixture.
- 5.Cover with a piece of cling wrap leave aside to prove for 10 hours.After add in ingredients (D) ENO and mix well.
- 6.Add in food colouring. Pour the mixture into cups (pre-heat the cup).Steam over high heat for 15 minutes.
- 7.After steaming, let it cool and then release the kueh from the cup

材料：(A)

130克 白米饭 (冷饭)
1 茶匙 酒并 (春碎)

材料：(B)

160克 糖
170克 水
2片 斑斓叶

材料：(C)

320克 占米粉
180克 水

材料：

1包 (4克) 以罗
少许 色素

做法:

1. 將材料(A)倒入玻璃碗中 一起拌均勻, 用布蓋上, 隔一旁發酵48 小時.
2. 將材料(B)一起煮至糖溶,待冷.
3. 將材料(C)水和材料(A)發酵飯,放入果汁機打至滑.
4. 將做法 (2) 和做法 (3) 混合后加入 (C) 粘米粉一起拌均勻,過濾.
5. 放置一旁,蓋上布,發酵10小時后,加入材料(D)以羅,雙倍發粉一起拌均勻.
6. 加入色素,倒入杯中至滿(杯塗油),用猛火蒸15分鐘.
7. 待涼,取出.



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KUEH KOCUI

粿可瑞



材料(1):

綠豆粉	20克
粘米粉	60克
茨粉	40克
水	130克
碱水	½ 茶匙
椰漿	80克

材料(2) :

椰糖	170克
斑瀾叶	2片
水	300克

材料(3):占表面

另備 白椰絲 60克加鹽 ¼ 茶匙一起蒸5分鐘.

做法:

1. 蒸盤: 7寸 方形 1 个. 鋪上油紙.
2. 將材料(1)一起倒入碗中拌均勻,待用.
3. 將材料(2)一起煮至糖溶,過瀝后,倒入(1)用料一起拌均勻.
4. 后倒入鍋中略煮,倒入蒸盤蒸約30分鐘,待涼,切塊,沾上白椰絲.

Ingredients(1):

Hoon Kueh Powder	20g
Rice Flour	60g
Tapioca Flour	40g
Water	130g
Alkaline Water	½ tsp
Coconut Milk	80g

Ingredients (2):

Palm Sugar	170g
Pandan Leaves	2 piece
Water	300g

Ingredients(3):

For Coating: Grated White Coconut 60g. Add ¼ tsp of salt.

Steam for 5 minutes.

Method:

1. Grease a 7in square pan. Line with parchment paper on the bottom.
2. Combine all Ingredients(1) together in a bowl.
3. Combine Ingredients(2) together. Bring to cook till the sugar dissolved. Strain the mixture.
4. Pour the mixture into Ingredients(1) and bring to cook for a while over low heat. Pour into a steaming tin and steam for about 30 minutes. Leave it to cool and cut into small pieces before coating with grated white coconut.

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PANDAN COCONUT ANG KU KUEH

斑兰椰丝紅龜粿



材料(1): 皮
23克 粘米粉
90克 水

材料(2):
125克 糯米粉
15克 糖粉
50克 蕃薯(煮熟)
35克 椰漿
35克 斑蘭汁
30克 油
適量 青色素

餡料:
250克 白椰絲
80克 椰糖
½ 茶匙 鹽
2片 斑蘭葉
80克 水
2茶匙 糯米粉加
水20克

做法:

1. 餡料制作: 椰糖加水,一起煮至糖溶,过沥。
2. 加入椰絲, 斑蘭葉, 糯米粉(加水拌均匀) 和鹽炒至干水份盛起待用.后分成小粒。
3. 皮的做法: 将材料(1) 一起煮成糊。
4. 后加入材料(2) 除了油, 拌均匀, 后加入油. 搅成团. 分成小粒。
5. 包上餡料, 然後放上模印壓扁扣出, 排放在香蕉葉面上。
6. 排放蒸笼, 用中火蒸5分鐘后, 噴水再蒸3分鐘, 取出塗油。

Method:

1. To Make filling: Boil palm sugar and water till sugar dissolve. Strain the syrup.
2. Then add in grated coconut, pandan leaves, salt, glutinous rice mix with water, and continue to cook till the coconut dry up. Leave aside.
3. To Make Dough: Cook ingredients(1) in a pan till thickened.
4. Add in ingredients (2) except oil, knead till combined, slowly add in oil and knead till soft dough. Divide into small portions.
5. To assemble : Flatten the dough and wrap with filling. Then knock out and place on banana leaf.
6. Arrange kueh on a steaming tray and steam for 5 mins over low heat. Open the lid spray water over kueh. Steam for another 3 mins. Remove from heat brush with oil.

Ingredients(1): Pastry
23g Rice Flour
90g Water

Ingredients(2):
125g Glutinous Rice Flour
15g Icing Sugar

50g Sweet Potato (cooked)
35g Coconut Milk
35g Pandan Juice
30g Oil
A little Green Colouring

Filling:
250g White grated coconut
80g Palm sugar (Gula Melaka)
½ tsp Salt
2 slice pandan Leaves
80g Water
2 tsp Glutinous Rice Flour mix with 20g of water



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Musang King Durian Glutinous Rice

猫山王榴莲糯米饭



Ingredients :

500g	Musang king durian
300g	Glutinous rice (soak for 5 hours)
150g	Fresh coconut milk
120ml	Water
3	Panda leaves

Method :

1. Rinse and drain glutinous rice , steam the glutinous rice with pandan leaves with high heat for 1 hour. Sprinkle some water and stir it every ½ hour until cooked.
2. Prepare coconut milk, salt, sugar over low heat in a wok, stir until blended well
3. Pour the steamed glutinous rice into the wok (2) ,keep stirring until it is blended well, turn off the heat, leave cool and serve with musang king durian
4. If prefer a richer coconut milk taste, you can drizzle a little thick coconut milk before enjoying

NASI LEMAK UTARA

北马椰浆饭



Ingredients :

2 cups	Basmati rice
1 ½ cups	Fresh milk
1 ½ cups	Water
2 ½ tbsp	Ghee
5 cloves	Garlic (blended)
1	Onion (blended)
2cm	Ginger (blended)
1 stick	Cinnamon
1	Star anise
3	Cloves
2	Cardamom seed
4	Pandan leaves
½ tsp	Chicken essence powder
1½ tsp	Salt to taste
¼ tsp	Tumeric powder
2 tbsp	Fried shallot

Method :

1. Wash and soak basmati rice for 30 minutes. drained.
2. heat up 2 ½ tbsp of ghee in a pot, stir fry the garlic, onion, ginger until golden brown . Add in cinnamon stick, star anise, cardamom seeds and cloves .
3. Put in rice and cook until the rice turn translucent. add pandan leaves, salt, chicken essence powder, milk and water. cook the rice in a rice cooker
4. Add a bit turmeric powder, fluff the rice using a fork and sprinkle some fried shallots before serving.



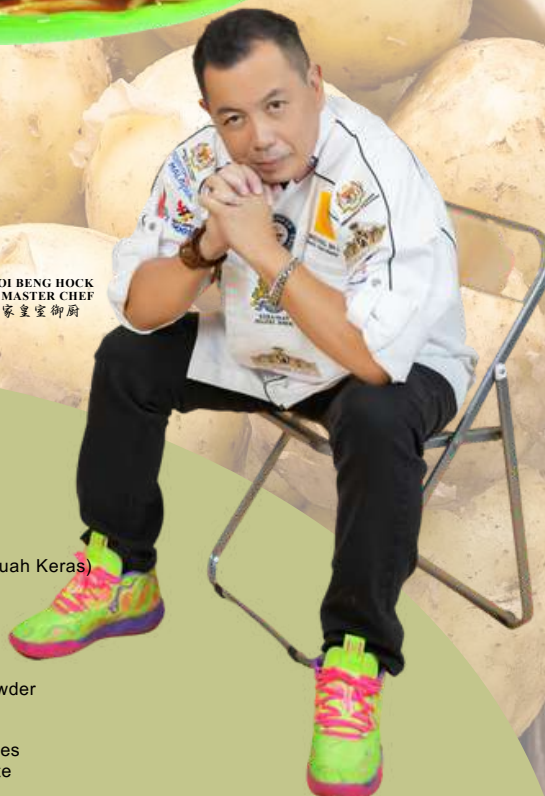
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Mee Rebus Utara 北马爪哇面



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Ingredients :

500g Yellow noodles
500g Mashed potato
5tbsp Cooking oil
80g Blended dried shrimp
1 stalk Lemongrass
1 tbs Fish sauce
1500ml Water
Some corn flour water for thickening

Garnish :

150g Bean sprout
2pcs Red chillies (sliced)
5pcs Lime, cut into wedges
2pcs Fried tofu, cubed
5 Hard boiled eggs, halved
4pc Prawn fritter
2 stalks Spring Onions
50g Fried shallots

A (for blended)

15pcs Dried chilli
10pcs Shallots
8 clove Garlic
1pc Nam ginger
40g Dried shrimp
2pcs Candlenut (Buah Keras)

B Seasoning

200ml Water
1tbsp Salt
6tbsp Coriander powder
2tbsp Curry powder
60g Sugar
3pc Tamarind slices
100g Soybean paste

Method :

1. Heat oil in a wok, saute the dried shrimp till fragrant, then add in ingredient(A). Saute until can smell the chilli's aroma. Add in mashed potato, stir well.
2. Add in seasoning, stir fry well.
3. Add in 1500 ml water, lemongrass and soy bean paste, cook with medium heat for 20 minutes or longer.
4. Add in corn flour water and continue to cook for another 20 minutes and the gravy is done.
5. Boil the yellow noodles and beansprouts, then put in a bowl. Garnish with garnish ingredients and drizzle with the gravy them before serving.

Fried Sweet Potato Leave

炒番薯叶



Ingredients:

350g Sweet potato leave
15g Anchovy (wash hand drain)
3 cloves Garlic (finely chopped)
3 tbsp Oil

Seasoning:

½ tsp Chicken stock granules
Salt for taste

Method:

1. Prepare vegetable: Separate the sweet potato leave from the stems. Remove the fibrous skin of the stems. Wash and drain the veggies.
2. Heat 3 tablespoon of oil in wok. Stir fry anchovy for a briefly, add in chopped garlic till fragrant. Add in veggies and seasoning. Quickly stir fry and dish out.

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Asam Laksa 亚参叻沙



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Ingredients :

- A) 1kg. Fresh kembong fish
- B) Soup
9 stalks Lemongrass
120g Duan lesson (polygonum)
3 stalks Torch ginger

- C) Spice paste (blend)
180g Red chilli
10g Chilli padies
8 stalks Lemongrass
130g Shallots

- D) Seasoning
2 tsp Sugar
1 tbsp Salt
1 tbsp Fish sauce
5 pcs Tamarind slices
120g Tamarind paste (soaked)
30g Belacan

- E) Shredded
80g Pineapple
2 Torch flower
1 Onion
80g Cucumber
1 Chinese lettuce
10 Chilli padies

- F) 500g Laksa Noodles
80g Thick prawn paste

Method :

1. Cut and clean the fish
2. Steam the fish until cooked. Removed the fish flesh. Set aside the fish flakes
3. Use 3000ml water, (B) and fish flakes cook for 30 minutes
4. Drain (B), add in (C), (D) and fish meat and cook for 1 hour
5. Place the laksa noodles in a bowl, topping a little of (D), Ladle hot laksa soup over laksa noodles.
Serve with a bit thick prawn paste



Nyonya Mee Curry

娘惹咖喱面



Ingredients

Yellow noodles
Chicken
Shrimp
Blood clam
long beans
Bean sprouts
Tofu puff

Curry paste :

2 stalk lemongrass – minced
4 shallots – minded
1tsp ginger - minced
4 cloves garlic - menced
125g. Curry powder
40g. turmeric powder
1 stalk Curry leaves

Curry Soup Seasoning :

5tbsp Curry paste
2tsp salt
2tsp sugar
150ml fresh coconut milk
1500ml water

Method :

- 1 Heat oil and stir fry (A) until fragrant
- 2 Boil water with curry paste, add salt and sugar .
- 3 Pour in coconut milk and add in tofu puff .
- 4 Cook until boil.
- 5 Remove and serve with yellow noodles, chicken, shrimp, blood clam, long bean, bean sprouts.

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Mee Mamak Goreng (Indian Fried Noodles)

嘛嘛挡炒面(印度炒面)



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Ingredients :

300g	Yellow Noodles
4	Shallots
3 Clove	Sliced Garlic
3	Minced Eggs
80g	Beef Fillet
50g	Fish Cakes, Sliced
2 Pcs	Hard Bean Curd, Cut Into Pieces
1	Tomato, Cut Into Wedges
100g	Beanspouts
1	Potato, Peeled, Boiled, And Sliced

Seasoning:

1 1/2 Tbsp	Sauce
1 1/2 Tsp	Sweet Soy Sauce (kecap Manis)
3 Tsp	Dark Soy Sauce
1 Tbsp	Water
2 Tbsp	Tomato Ketchup
2 Tbsp	Chilli Paste (chilli Boh)

Garnish:

3 Tbsp	Crispy Fried Shallot
2	Red Chili, Sliced
2	Tangerine Limes, Cut Into Halves
1	Chinese Lettuce, Shredded

Methods:

1. Heat 3 tbsp of oil in a wok over medium heat.
2. Add shallots and garlics, saute until fragrant.
3. Add beef fillet and fish cake, stir fry well. Add yellow noodles, bean sprouts, bean curd, tomato, potato and seasoning. Stir fry until mix well.
4. Spread out the noodles and make a hole in the centre. Add 1/2 tbsp of oil, then crack in an egg. Scramble the egg until almost cooked, then stir fry to mix well with noodles.
5. Place the noodles into plates. Garnish with crispy fried shallot, shredded lettuce and sliced red chili. Squeeze the tangerine lime juice over the noodles. Serve hot.



Malaysian Satay 马来西亚沙爹



Ingredients :

- 1kg Chicken thigh
- 1 Onion
- 1 Cucumber
- 12 Bamboo sticks

Marinated 1kg chicken : Seasoning(A)

- 2 ½ tsp Ground cumin
- 2 ½ tsp Fennel powder
- 2 ½ tsp Coriander powder
- 2 tsp Curry powder
- 2 tsp Salt
- 2 tsp Turmeric Powder
- 6 tsp Sugar
- 3 tbsp. Cooking oil
- 3 stalks Lemongrass (minced)
- 10g. Ginger (minced)
- 30g Shallot (minced)

Method :

1. Cut the chicken thigh into 1 to 1 1/2 inch cubes and mix well with all the marinades (A), mix well, cover, for at least one day.
2. Grilled chicken skewers at 200°C for 25 minutes in an air-fried oven.
3. served with onions slices, cucumber and satay sauce.



MICHAEL OOI BENG HOCK
WORLD CLASS MASTER CHEF
黄明福国家皇室御厨

Putu Mayam 印度蒸米粉



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Ingredients :

500g	Rice flour
1 ½ tbsp	Tapioca flour
500ml	Boiling water
½ tsp	Salt
1 tbsp	Cooking oil

Toppings:

2000g shredded coconut, steamed with a bit salt for 10 minutes
Some crushed palm sugar
lightly greased banana leaves

Method :

1. Mix well the rice flour and tapioca flour.
2. Water boiling, add in the salt and oil, pour the mixture into the bowl containing the (1). mix well into a batter.
3. When the batter has cooled enough to touch , put an appropriate amount of soft dough into the putu mayam special putu Mayam mold, press round thin lines on the banana leaf, and steam for 5 minutes until cooked.
4. Serve with palm sugar topping

MICHAEL OOI BENG HOCK AWARDS 黄明福卓越成就奖项



2003 CERTIFICATE OF
APPRECIATION
KING OF MALAYSIA



18 Certificate Award
Record Holder



CERTIFICATE
1996



Culinaire
Malaysia 2000



SEA GAMES XX
2001



FHA
SINGAPORE
1992



MINISTRY OF AGRICULTURE
AND AGRO-BASED INDUSTRY MALAYSIA
2019



KERAJAAN
NEGERI KEDAH
2018



BALAI UNGANG
LUAK JOHOR
2017



NEGERI JOHOR
2009-2026



NEGERI PULAU PINANG
2005



CERTIFICATE
2014



NYC
Health
CERTIFICATE
2013



CERTIFICATE
2019



CERTIFICATE
1993



IIN Nanyang
CERTIFICATE
1992



MINISTRY OF TOURISM
AND CULTURE MALAYSIA
CERTIFICATE 2003



TOURIST
MALAYSIA
2001 & 2003



VISIT JOHOR
2026



Food Award 2025 & 2026



RECORD
HOLDER

Award 2023,
2024 & 2025



TOURISM JOHOR
JOHOR CHIEF AMBASSADOR
2022-2026



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