

*Kueh Chap*

**Malay Transcript:**

[Yang] Dalam mangkuk ini dipanggil *kueh chap*. Uh.. *Kueh chap* diperbuat daripada *kueh teaw*<sup>1</sup> yang nipis seperti ini yang putih putih itu dan um.. bahan utama dalam *kueh chap* merupakan usus dan perut babi seperti ini. Sosnya dibuat daripada kicap<sup>2</sup> dan air, oleh itu hitam-hitam. Terdapat juga um.. keping-keping tau hu dalam *kueh chap*. Makanan ini biasa dimakan oleh orang Cina Malaysia. Uh.. Orang Melayu tidak uh.. tidak dibenarkan makan ini keran.. uh.. menurut prinsip agama mereka kerana uh.. babi bukan halal lah. Boleh lihat?

**English translation:**

The food in this bowl is called *kueh chap*. Uh.. *Kueh chap* is made of thin strips of *kueh teaw*<sup>3</sup> like these [refer to video], the white strips. The main ingredients in this *kueh chap* dish are the pieces of pig intestines and stomach like these [refer to video]. The sauce is made from *kicap*<sup>4</sup> and water, which is why it has a blackish color. There are also pieces of dried bean curd in the *kueh chap*. This dish is mainly eaten by the Malaysian Chinese. Malays are technically not allowed to consume this dish because their religious principles forbid them from consuming pork, which is non-halal. Can you see [refer to video]?

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<sup>1</sup> *Kueh teaw* merupakan mi beras nipis yang banyak digunakan dalam masakan orang Cina Malaysia. Seperti pasta dalam masakan Itali, *kueh teaw* boleh dihidangkan bersama dengan banyak jenis sos dan lauk.

<sup>2</sup> Kicap merupakan sesebuah jenama sos soya yang kerap digunakan dalam masakan oleh orang Malaysia. Jenama Kicap begitu banyak digunakan dan popular dalam kalangan orang Malaysia sehingga perkataan 'kicap' biasanya mengganti perkataan 'sos soya' dalam perbualan kasual.

<sup>3</sup> *Kueh teaw* is a flat rice noodle that is commonly used in Malaysian Chinese cuisine. Similar to the pasta in Italian cuisine, *kueh teaw* can be served with a broad range of sauces and toppings.

<sup>4</sup> *Kicap* is a common brand of soy sauce used for preparing dishes by Malaysians. It is so commonly used and well-known among Malaysians that the word 'kicap' is often used in place of 'soy sauce' in colloquial speech.