

Rinnai

CALENDAR
2019

WWW.RINNAI.COM.MY  [rinnaimalaysia](https://www.facebook.com/rinnaimalaysia)



Designed for living

Attitude is like a box of bento
that nourish your world.
Make it nutritious.



JAPANESE BENTO BOX

Preparation Time	Cooking Time	Yield
20 Mins	30 Mins	2 Portions

Tempura

Prawns	4 nos
Sweet Potato (Sliced)	200 g
Tempura Flour	200 g
Cold Water	200 ml

Tamago

Eggs	10 nos
Mirin	2 tbs
Shoyu	2 tbs
Sugar (Optional)	1 tbs

Teriyaki Salmon

Salmon	300 g
Teriyaki Sauce	150 ml
Salt	½ tsp



RB-2CGT | 2-INNER BURNER GAS HOB

Rinnai in



Rinnai



Recipe 01

CALENDAR 2019



scan for recipe instructions video

SUN	MON	TUE	WED	THU	FRI	SAT
		1 廿六 24 Rabi' ath-Thani 1440	2 廿七 25 Rabi' ath-Thani 1440	3 廿八 26 Rabi' ath-Thani 1440	4 廿九 27 Rabi' ath-Thani 1440	5 三十 28 Rabi' ath-Thani 1440
		New Year's Day				小寒
6 十二月 29 Rabi' ath-Thani 1440	7 初二 1 Jumada al-Ula 1440	8 初三 2 Jumada al-Ula 1440	9 初四 3 Jumada al-Ula 1440	10 初五 4 Jumada al-Ula 1440	11 初六 5 Jumada al-Ula 1440	12 初七 6 Jumada al-Ula 1440
13 初八 7 Jumada al-Ula 1440	14 初九 8 Jumada al-Ula 1440 Yang di-Pertuan Besar of Negeri Sembilan's Birthday	15 初十 9 Jumada al-Ula 1440	16 十一 10 Jumada al-Ula 1440	17 十二 11 Jumada al-Ula 1440	18 十三 12 Jumada al-Ula 1440	19 十四 13 Jumada al-Ula 1440
20 十五 14 Jumada al-Ula 1440	21 十六 15 Jumada al-Ula 1440 Thaipusam	22 十七 16 Jumada al-Ula 1440	23 十八 17 Jumada al-Ula 1440	24 十九 18 Jumada al-Ula 1440	25 二十 19 Jumada al-Ula 1440	26 廿一 20 Jumada al-Ula 1440
Sultan of Kedah's Birthday 大寒		29 廿四 23 Jumada al-Ula 1440	30 廿五 24 Jumada al-Ula 1440	31 廿六 25 Jumada al-Ula 1440		
27 廿二 21 Jumada al-Ula 1440	28 廿三 22 Jumada al-Ula 1440					

*For gas cooking appliances

*Learning never exhausts the mind.
Baking never exhausts the taste buds.*

PINEAPPLE TART

Preparation Time	Cooking Time	Yield
15 Mins	20 Mins	40 Pieces

Pineapple Paste

Pineapple (Cubed)	1 kg
Water	150 ml
Sugar	100 g

Dough

Flour	400 g
Butter	200 g
Egg	2 nos
Water	15 ml



RO-E6208TA-EM | 60CM OVEN

Rinnai in 

Rinnai



Recipe 02

CALENDAR 2019



scan for recipe instructions video

SUN	MON	TUE	WED	THU	FRI	SAT
					1 廿七 26 Jumada al-Ula 1440	2 廿八 27 Jumada al-Ula 1440
					Federal Territory Day	
3 廿九 28 Jumada al-Ula 1440	4 除夕 29 Jumada al-Ula 1440	5 春节 30 Jumada al-Ula 1440	6 初二 1 Jumada al-Akhirah 1440	7 初三 2 Jumada al-Akhirah 1440	8 初四 3 Jumada al-Akhirah 1440	9 初五 4 Jumada al-Akhirah 1440
	立春	Chinese New Year	Chinese New Year (Day 2)			
10 初六 5 Jumada al-Akhirah 1440	11 初七 6 Jumada al-Akhirah 1440	12 初八 7 Jumada al-Akhirah 1440	13 初九 8 Jumada al-Akhirah 1440	14 初十 9 Jumada al-Akhirah 1440	15 十一 10 Jumada al-Akhirah 1440	16 十二 11 Jumada al-Akhirah 1440
17 十三 12 Jumada al-Akhirah 1440	18 十四 13 Jumada al-Akhirah 1440	19 元宵节 14 Jumada al-Akhirah 1440	20 十六 15 Jumada al-Akhirah 1440	21 十七 16 Jumada al-Akhirah 1440	22 十八 17 Jumada al-Akhirah 1440	23 十九 18 Jumada al-Akhirah 1440
		雨水				
24 廿十 19 Jumada al-Akhirah 1440	25 廿一 20 Jumada al-Akhirah 1440	26 廿二 21 Jumada al-Akhirah 1440	27 廿三 22 Jumada al-Akhirah 1440	28 廿四 23 Jumada al-Akhirah 1440		

*Life is interesting with the right
mix of flavors.*

NASI KERABU

Preparation Time	Cooking Time	Yield
30 Mins	45 Mins	1 Portion

Rice

Rice (Washed)	200 g
Warm Water	200 g
Butterfly Pea Flower	10 pcs

Solok Lada

Green Chilli	2 nos
Kembung Fish (Boiled)	2 nos
Red Onion (Chopped)	1 tsp
Salt	3 g
Desiccated Coconut	15 g
Black Pepper	½ tsp
White Pepper	½ tsp

Fish & Chicken

Tenggiri Fish	300 g
Chicken Leg	2 nos
Curry Powder	20 g
Tumeric Powder	6 g
Salt	3 tsp
White Pepper	2 tsp

Chilli Paste

Dried Chilli (Boiled in hot water for 10 min)	10 g
Belacan	6 g
Salt	1 tsp
Limau	3 nos

Rice Topping

Desiccated Coconut	10g
Brown Sugar	2 tsp

Rinnai in



RB-93UG | 3-HYPER BURNER GAS HOB

Rinnai



Recipe 03

CALENDAR 2019



scan for recipe instructions video

SUN	MON	TUE	WED	THU	FRI	SAT
31 廿五 24 Rajab 1440					1 廿五 24 Jumada al-Akhirah 1440	2 廿六 25 Jumada al-Akhirah 1440
School Holiday Ends						
3 廿七 26 Jumada al-Akhirah 1440	4 廿八 27 Jumada al-Akhirah 1440	5 廿九 28 Jumada al-Akhirah 1440	6 三十 29 Jumada al-Akhirah 1440	7 二月 30 Jumada al-Akhirah 1440	8 初二 1 Rajab 1440	9 初三 2 Rajab 1440
Sultan of Terengganu's Installation Anniversary			惊蛰			
10 初四 3 Rajab 1440	11 初五 4 Rajab 1440	12 初六 5 Rajab 1440	13 初七 6 Rajab 1440	14 初八 7 Rajab 1440	15 初九 8 Rajab 1440	16 初十 9 Rajab 1440
17 十一 10 Rajab 1440	18	19	20	21	22	23 十七 16 Rajab 1440
					Sultan of Johor's Birthday	
School Holiday Starts						
24 十八 17 Rajab 1440	25 十九 18 Rajab 1440	26	27 二十 19 Rajab 1440	28 廿一 20 Rajab 1440	29 廿二 21 Rajab 1440	30 廿三 22 Rajab 1440
						31 廿四 23 Rajab 1440

*For gas cooking appliances

Each new dish has a different taste
to it. You just roll with it.



VIETNAMESE SPRING ROLLS

Preparation Time	Cooking Time	Yield
------------------	--------------	-------

10 Mins

15 Mins

2 Portions

Vietnamese Spring Roll Skin	4 nos
Glass Noodle (Soaked in hot water)	10 g

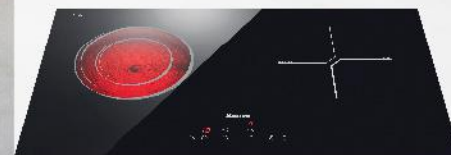
Ingredients For Stuffing

Carrot (Julienne)	2 nos
Minced Chicken	200 g
Prawn	300 g
Salt	1 tsp
Pepper	1 tsp
Egg (Beaten)	3 tbs
Garlic (Chopped)	5 g
Red Onion (Chopped)	1 no

Dipping sauce

Lime Juice	2 tsp
Fish Sauce	2 Tbs
Shallot (Chopped)	1 tsp
Chilli (Chopped)	1 tsp

Rinnai in



RB-7022HE-CB
COMBI VITROCERAMIC & INDUCTION HOB

Rinnai



Recipe 04

CALENDAR 2019



scan for recipe instructions video

SUN	MON	TUE	WED	THU	FRI	SAT
	1 廿六 25 Rajab 1440	2 廿七 26 Rajab 1440	3 廿八 27 Rajab 1440	4 廿九 28 Rajab 1440	5 三月 29 Rajab 1440	6 初二 30 Rajab 1440
			Israk & Mikraj		清明	
7 初三 1 Sha'ban 1440	8 初四 2 Sha'ban 1440	9 初五 3 Sha'ban 1440	10 初六 4 Sha'ban 1440	11 初七 5 Sha'ban 1440	12 初八 6 Sha'ban 1440	13 初九 7 Sha'ban 1440
14 初十 8 Sha'ban 1440	15 十一 9 Sha'ban 1440	16 十二 10 Sha'ban 1440	17 十三 11 Sha'ban 1440	18 十四 12 Sha'ban 1440	19 十五 13 Sha'ban 1440	20 十六 14 Sha'ban 1440
	Declaration of Malacca as a Historical City				Good Friday	谷雨
21 十七 15 Sha'ban 1440	22 十八 16 Sha'ban 1440	23 十九 17 Sha'ban 1440	24 二十 18 Sha'ban 1440	25 廿一 19 Sha'ban 1440	26 廿二 20 Sha'ban 1440	27 廿三 21 Sha'ban 1440
28 廿四 22 Sha'ban 1440	29 廿五 23 Sha'ban 1440	30 廿六 24 Sha'ban 1440			Sultan of Terengganu's Birthday	

*Hot temper is used on frying,
not on your loved ones.*



AYAM PENYET

Preparation Time	Cooking Time	Yield
15 Mins	30 Mins	2 Portions

Chicken Leg	2 nos
Fresh Turmeric	40 g
Candlenut (<i>Chopped</i>)	10 g
Coriander Seeds (<i>Optional</i>)	1 tsp
Garlic (<i>Chopped</i>)	10 g
Salt	2 tsp
Pepper	1 tsp

Garnishing

Tempeh	50 g
Cabbage (<i>Chiffonaded</i>)	60 g

Sambal

Red Chilli	50 g
Green Chilli	10 g
Chilli Padi	5 g
Belacan (<i>Toasted</i>)	10 g
Sugar	1 tsp
Salt	1 tsp
Red Onion	40 g
Garlic (<i>Crushed</i>)	15 g
Water	50 ml
Lime	½ no

Rinnai in 



RB-712N-G | 2-BURNER GAS HOB

Rinnai



Recipe 05

CALENDAR 2019



scan for recipe instructions video

SUN	MON	TUE	WED	THU	FRI	SAT
			1 廿七 25 Sha'ban 1440	2 廿八 26 Sha'ban 1440	3 廿九 27 Sha'ban 1440	4 三十 28 Sha'ban 1440
5 四月 29 Sha'ban 1440	6 初二 1 Ramadan 1440	7 初三 2 Ramadan 1440	8 初四 3 Ramadan 1440 <i>Labour Day</i>	9 初五 4 Ramadan 1440	10 初六 5 Ramadan 1440	11 初七 6 Ramadan 1440
	Awal Ramadan	立夏	Hari Hol			
12 初八 7 Ramadan 1440	13 初九 8 Ramadan 1440	14 初十 9 Ramadan 1440	15 十一 10 Ramadan 1440	16 十二 11 Ramadan 1440	17 十三 12 Ramadan 1440	18 十四 13 Ramadan 1440
19 十五 14 Ramadan 1440	20 十六 15 Ramadan 1440	21 十七 16 Ramadan 1440	22 十八 17 Ramadan 1440	23 十九 18 Ramadan 1440	24 二十 19 Ramadan 1440	25 廿一 20 Ramadan 1440
<i>Wesak Day</i>			小满	Nezul Al-Quran		School Holiday Starts
26 廿二 21 Ramadan 1440	27 廿三 22 Ramadan 1440	28 廿四 23 Ramadan 1440	29 廿五 24 Ramadan 1440	30 廿六 25 Ramadan 1440 <i>Harvest Festival</i>	31 廿七 26 Ramadan 1440 <i>Harvest Festival (Day 2)</i>	

*For gas cooking appliances

*A pinch of love warms up
the family.*

CHICKEN KIMCHI JIGGAE

Preparation Time	Cooking Time	Yield
------------------	--------------	-------

10 Mins

15 Mins

2 Portions

Kimchi	300 g
Chicken Meat	150 g
Hard Tofu (Sliced)	2 nos
Garlic (Crushed)	10 g
Leek (Sliced)	50 g
Spring Onion (Chopped)	1 tsp
Onion (Optional), (Sliced)	½ no
Gochugaru (Korean Hot Pepper Flakes)	2 tsp
Gochujang (Korean hot bean paste)	2 tbs
Chicken Stock	1 tsp
Salt	2 tsp
Glass Noodle (Soaked in hot water)	10 g
Water	1 l

Rinnai *in*



RI-511M | DOUBLE RING BURNER

Rinnai



Recipe 06

CALENDAR 2019



scan for recipe instructions video

SUN	MON	TUE	WED	THU	FRI	SAT
30 廿八 26 Shawwal 1440						1 廿八 27 Ramadan 1440 Heri Gawai
2 廿九 28 Ramadan 1440 Heri Gawai (Day 2)	3 五月 29 Ramadan 1440	4 初二 30 Ramadan 1440	5 初三 1 Shawwal 1440	6 初四 2 Shawwal 1440 芒福	7 端午節 3 Shawwal 1440	8 初六 4 Shawwal 1440
9 初七 5 Shawwal 1440	10 初八 6 Shawwal 1440	11 初九 7 Shawwal 1440	12 初十 8 Shawwal 1440	13 十一 9 Shawwal 1440	14 十二 10 Shawwal 1440	15 十三 11 Shawwal 1440
School Holiday Ends						
16 十四 12 Shawwal 1440	17 十五 13 Shawwal 1440	18 十六 14 Shawwal 1440	19 十七 15 Shawwal 1440	20 十八 16 Shawwal 1440	21 十九 17 Shawwal 1440	22 二十 18 Shawwal 1440
23 廿一 19 Shawwal 1440	24 廿二 20 Shawwal 1440	25 廿三 21 Shawwal 1440	26 廿四 22 Shawwal 1440	27 廿五 23 Shawwal 1440	28 廿六 24 Shawwal 1440	29 廿七 25 Shawwal 1440

*For gas cooking appliances

The journey of a master chef
begins with one dish.



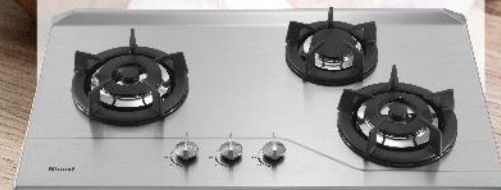
HONG KONG TYPHOON SHELTER CRAB

Preparation Time 20 Mins	Cooking Time 20 Mins	Yield 4 Portions
-----------------------------	-------------------------	---------------------

Mud Crab	2 nos
Crispy Spicy Soy Bean	150 g
Spring Onion (<i>Slided</i>)	15 g
Red Onion (<i>Chopped</i>)	50 g
Garlic (<i>Chopped</i>)	25 g
Rice Wine	100 ml
Dried Chilli	15 g
Sesame Oil	45 ml
Spicy Bean Paste	1 tbs

Garnishing

Coriander	5 g
Spring Onion (<i>Chopped</i>)	10 g
Oil	100 ml



RB-3SS-C-S | 3-POWERFUL BURNER GAS HOB

Rinnai

in



Rinnai



Recipe 07

CALENDAR 2019



scan for recipe instructions video

SUN	MON	TUE	WED	THU	FRI	SAT
	1 廿九 27 Shawwal 1440	2 三十 28 Shawwal 1440	3 六月 29 Shawwal 1440	4 初二 1 Dhul-Qa'dah 1440	5 初三 2 Dhul-Qa'dah 1440	6 初四 3 Dhul-Qa'dah 1440
7 初五 4 Dhul-Qa'dah 1440	8 初六 5 Dhul-Qa'dah 1440	9 初七 6 Dhul-Qa'dah 1440	10 初八 7 Dhul-Qa'dah 1440	11 初九 8 Dhul-Qa'dah 1440	12 初十 9 Dhul-Qa'dah 1440	13 十一 10 Dhul-Qa'dah 1440
Georgetown World Heritage City Day 小曆						Penang Governor's Birthday
14 十二 11 Dhul-Qa'dah 1440	15 十三 12 Dhul-Qa'dah 1440	16 十四 13 Dhul-Qa'dah 1440	17 十五 14 Dhul-Qa'dah 1440	18 十六 15 Dhul-Qa'dah 1440	19 十七 16 Dhul-Qa'dah 1440	20 十八 17 Dhul-Qa'dah 1440
			Reja Perlis's Birthday			
21 十九 18 Dhul-Qa'dah 1440	22 二十 19 Dhul-Qa'dah 1440	23 廿一 20 Dhul-Qa'dah 1440	24 廿二 21 Dhul-Qa'dah 1440	25 廿三 22 Dhul-Qa'dah 1440	26 廿四 23 Dhul-Qa'dah 1440	27 廿五 24 Dhul-Qa'dah 1440
	Serawak Independence Day		大曆			
28 廿六 25 Dhul-Qa'dah 1440	29 廿七 26 Dhul-Qa'dah 1440	30 廿八 27 Dhul-Qa'dah 1440	31 廿九 28 Dhul-Qa'dah 1440			

*Classics can be phenomenal
when done right.*



CANTONESE ROAST DUCK

Preparation Time	Cooking Time	Yield
------------------	--------------	-------

6 Hours

2 Hours

1 Duck

Duck	1 no (1.2 kg +/-)
Five Spice Powder	30 g
Star Anise	2 nos
Leek (<i>Slided</i>)	15 g
Ginger (<i>Pounded</i>)	10 g
Taucu Sauce	2 tbs
Hoisin Sauce	2 tbs
Salt	15 g
Rice Wine (<i>Optional</i>)	10 g
Dried Wolfberries	2 tbs
Maltose	5 tbs
Garlic (<i>Crushed</i>)	20 g
Oil	50 ml



RO-E6206XA-EM | 60CM OVEN

Rinnai *in* 

Rinnai



Recipe 08

CALENDAR 2019



scan for recipe instructions video

SUN	MON	TUE	WED	THU	FRI	SAT
				1 七月 29 Dhu'l-Qa'dah 1441	2 初二 1 Dhu'l-Hijjah 1441	3 初三 2 Dhu'l-Hijjah 1441
4 初四 3 Dhu'l-Hijjah 1441	5 初五 4 Dhu'l-Hijjah 1441	6 初六 5 Dhu'l-Hijjah 1441	7 初七 6 Dhu'l-Hijjah 1441	8 初八 7 Dhu'l-Hijjah 1441	9 初九 8 Dhu'l-Hijjah 1441	10 初十 9 Dhu'l-Hijjah 1441
11 十一 10 Dhu'l-Hijjah 1441	12 十二 11 Dhu'l-Hijjah 1441	13 十三 12 Dhu'l-Hijjah 1441	14 十四 13 Dhu'l-Hijjah 1441	15 十五 14 Dhu'l-Hijjah 1441	16 十六 15 Dhu'l-Hijjah 1441	17 十七 16 Dhu'l-Hijjah 1441
Heri Raya Haji	Heri Raya Haji (Day 2)			立秋		School Holiday Starts
18 十八 17 Dhu'l-Hijjah 1441	19 十九 18 Dhu'l-Hijjah 1441	20 二十 19 Dhu'l-Hijjah 1441	21 廿一 20 Dhu'l-Hijjah 1441	22 廿二 21 Dhu'l-Hijjah 1441	23 廿三 22 Dhu'l-Hijjah 1441	24 廿四 23 Dhu'l-Hijjah 1441
School Holiday Ends					处暑	
25 廿五 24 Dhu'l-Hijjah 1441	26 廿六 25 Dhu'l-Hijjah 1441	27 廿七 26 Dhu'l-Hijjah 1441	28 廿八 27 Dhu'l-Hijjah 1441	29 廿九 28 Dhu'l-Hijjah 1441	30 八月 29 Dhu'l-Hijjah 1441	31 初二 1 Muharram 1441
						National Day

Try to be the seafood in
someone's tom yum.



SEAFOOD TOM YUM

Preparation Time	Cooking Time	Yield
------------------	--------------	-------

10 Mins

15 Mins

2 Portions

Squid	1 no
Clam	50 g
Prawn	50 g
Oyster Mushroom	15 g
Galangal (Sliced)	10 g
Kaffir Lime Leaf	3 nos
Lime Juice	60 ml
Chilli Padi	3 nos
Chilli Paste	1 tbs
Tom Yum Paste	2 tbs
Fish Sauce	2 tbs
Tomato (Sliced into wedges)	1 no
Water	1 l
Salt	¼ tsp
Chicken Stock	¼ tsp



RB-72G | 2-HYPER BURNER GAS HOB

Rinnai in



Rinnai



Recipe 09

CALENDAR 2019



scan for recipe instructions video

SUN	MON	TUE	WED	THU	FRI	SAT
1 初三 2 Muharram 1441	2 初四 3 Muharram 1441	3 初五 4 Muharram 1441	4 初六 5 Muharram 1441	5 初七 6 Muharram 1441	6 初八 7 Muharram 1441	7 初九 8 Muharram 1441
Awal Muharrem						
8 初十 9 Muharram 1441	9 十一 10 Muharram 1441	10 十二 11 Muharram 1441	11 十三 12 Muharram 1441	12 十四 13 Muharram 1441	13 中秋 14 Muharram 1441	14 十六 15 Muharram 1441
15 十七 16 Muharram 1441	16 十八 17 Muharram 1441 Agong's Birthday	17 十九 18 Muharram 1441	18 二十 19 Muharram 1441	19 廿一 20 Muharram 1441	20 廿二 21 Muharram 1441	21 廿三 22 Muharram 1441
Melaysia Day						
22 廿四 23 Muharram 1441	23 廿五 24 Muharram 1441	24 廿六 25 Muharram 1441	25 廿七 26 Muharram 1441	26 廿八 27 Muharram 1441	27 廿九 28 Muharram 1441	28 三十 29 Muharram 1441
29 九月 30 Muharram 1441	30 初二 1 Safar 1441					

*Food is not a problem to be solved,
but a luxury to be enjoyed.*



MUTTON CURRY

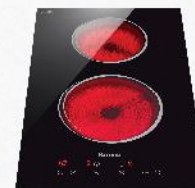
Preparation Time	Cooking Time	Yield
18 Mins	3 Hours	2 Portions
Mutton		300 g
Potato (Cubed)		2 nos
Meat Curry Powder		3 tbs
Turmeric		10 g
Cinnamon		2 nos
Star Anise		3 nos
Garlic (Chopped)		30 g
Onion (Optional)		½ no
Red Onion		½ no
Galangal		50g
Fennel Seed		1 tsp
Black Peppercorn		1 tsp
Ginger		40 g
Salt		2 tsp
Pepper		1 tsp
Chicken Stock		1 tsp

Rinnai

in



RB-3022H-CB
INDUCTION HOB



RB-3012E-CB
VITROCERAMIC HOB

Rinnai



Recipe 10

CALENDAR 2019



scan for recipe instructions video

SUN	MON	TUE	WED	THU	FRI	SAT
		1 初三 2 Safar 1441	2 初四 3 Safar 1441	3 初五 4 Safar 1441	4 初六 5 Safar 1441	5 初七 6 Safar 1441
6 初八 7 Safar 1441	7 初九 8 Safar 1441	8 初十 9 Safar 1441	9 十一 10 Safar 1441	10 十二 11 Safar 1441	11 十三 12 Safar 1441	12 十四 13 Safar 1441
13 十五 14 Safar 1441	14 十六 15 Safar 1441	15 十七 16 Safar 1441	16 十八 17 Safar 1441	17 十九 18 Safar 1441	18 二十 19 Safar 1441	19 廿一 20 Safar 1441
20 廿二 21 Safar 1441	21 廿三 22 Safar 1441	22 廿四 23 Safar 1441	23 廿五 24 Safar 1441	24 廿六 25 Safar 1441	25 廿七 26 Safar 1441	26 廿八 27 Safar 1441
27 廿九 28 Safar 1441	28 十月 29 Safar 1441	29 初二 1 Rabi' al-Awwal 1441	30 初三 2 Rabi' al-Awwal 1441	31 初四 3 Rabi' al-Awwal 1441		

*The greatest power is
fueled from within.*



TAIWANESE BEEF NOODLE

Preparation Time	Cooking Time	Yield
10 Mins	1.5 Hours	3 Portions

Beef Shank	2 kg
Daikon (Sliced)	150 g
Ginger	20 g
Garlic (Crushed)	10 g
Leek	50 g
Onion	1 no
Tomato	2 nos
Dried Chilli	5 g
Spicy Bean Paste (Dou ban jiang)	3 tbs
Soy Sauce	125 ml
ShaoXing Wine	125 ml
Star Anise	3 nos
Cinnamon Stick	1 no
Bay Leaf	2 nos
Fennel Seeds	1 tsp
Coriander Seeds	1 tsp
Sichuan Peppercorn	2 tbs
Five Spice Powder	¼ tsp
Black Peppercorn	1 tsp
Garlic	10 g
Rice Wine	50 ml
Taiwanese Noodle	3 nos

Garnishing

Baby Bok Choy	3 nos
Cilantro	1 tbs
Scallions	10 g



RB-3SI-C-S | 3-INNER BURNER GAS HOB

Rinnai in



Rinnai



Recipe 11

CALENDAR 2019



scan for recipe instructions video

SUN	MON	TUE	WED	THU	FRI	SAT
					1 初五 4 Rabi' al-Awwal 1441	2 初六 5 Rabi' al-Awwal 1441
					Sultan of Perak's Birthday	
3 初七 6 Rabi' al-Awwal 1441	4 初八 7 Rabi' al-Awwal 1441	5 初九 8 Rabi' al-Awwal 1441	6 初十 9 Rabi' al-Awwal 1441	7 十一 10 Rabi' al-Awwal 1441	8 十二 11 Rabi' al-Awwal 1441	9 十三 12 Rabi' al-Awwal 1441
					立冬	Prophet Muhammad's Birthday
10 十四 13 Rabi' al-Awwal 1441	11 十五 14 Rabi' al-Awwal 1441	12 十六 15 Rabi' al-Awwal 1441	13 十七 16 Rabi' al-Awwal 1441	14 十八 17 Rabi' al-Awwal 1441	15 十九 18 Rabi' al-Awwal 1441	16 二十 19 Rabi' al-Awwal 1441
	Sultan of Kelantan's Birthday	Sultan of Kelantan's Birthday				
17 廿一 20 Rabi' al-Awwal 1441	18 廿二 21 Rabi' al-Awwal 1441	19 廿三 22 Rabi' al-Awwal 1441	20 廿四 23 Rabi' al-Awwal 1441	21 廿五 24 Rabi' al-Awwal 1441	22 廿六 25 Rabi' al-Awwal 1441	23 廿七 26 Rabi' al-Awwal 1441
					小雪	School Holiday Starts
24 廿八 27 Rabi' al-Awwal 1441	25 廿九 28 Rabi' al-Awwal 1441	26 十一月 29 Rabi' al-Awwal 1441	27 初二 30 Rabi' al-Awwal 1441	28 初三 1 Rabi' ath-Thani 1441	29 初四 2 Rabi' ath-Thani 1441	30 初五 3 Rabi' ath-Thani 1441

*For gas cooking appliances

*Every celebration ends with
something sweet.
People remember sweet endings.*



JAPANESE CHEESECAKE

Preparation Time	Cooking Time	Yield
------------------	--------------	-------

15 Mins

1.5 Hours

1 No (9 Inch)

Cream Cheese	500 g
Sugar	160 g
Corn Flour	2 tbs
Egg	2 nos
Egg Yolk	2 nos
Cream	120 ml
Milk	40 ml
Lemon Juice	40 ml

Rinnai in



RO-M3411-ST | 34LT COMBI CONVECTION
MICROWAVE WITH GRILL

Rinnai



Recipe 12

CALENDAR 2019



scan for recipe instructions video

SUN	MON	TUE	WED	THU	FRI	SAT
1 初六 4 Rabi' ath-Thani 1441	2 初七 5 Rabi' ath-Thani 1441	3 初八 6 Rabi' ath-Thani 1441	4 初九 7 Rabi' ath-Thani 1441	5 初十 8 Rabi' ath-Thani 1441	6 十一 9 Rabi' ath-Thani 1441	7 十二 10 Rabi' ath-Thani 1441 大雪
8 十三 11 Rabi' ath-Thani 1441	9 十四 12 Rabi' ath-Thani 1441	10 十五 13 Rabi' ath-Thani 1441	11 十六 14 Rabi' ath-Thani 1441 Sultan of Selangor's Birthday	12 十七 15 Rabi' ath-Thani 1441	13 十八 16 Rabi' ath-Thani 1441	14 十九 17 Rabi' ath-Thani 1441
15 二十 18 Rabi' ath-Thani 1441	16 廿一 19 Rabi' ath-Thani 1441	17 廿二 20 Rabi' ath-Thani 1441	18 廿三 21 Rabi' ath-Thani 1441	19 廿四 22 Rabi' ath-Thani 1441	20 廿五 23 Rabi' ath-Thani 1441	21 廿六 24 Rabi' ath-Thani 1441
22 廿七 25 Rabi' ath-Thani 1441 冬至	23 廿八 26 Rabi' ath-Thani 1441	24 廿九 27 Rabi' ath-Thani 1441	25 三十 28 Rabi' ath-Thani 1441 Christmas	26 十二月 29 Rabi' ath-Thani 1441	27 初二 1 Jumada al-Ula 1441	28 初三 2 Jumada al-Ula 1441
29 初四 3 Jumada al-Ula 1441	30 初五 4 Jumada al-Ula 1441	31 初六 5 Jumada al-Ula 1441				

NATIONAL HOLIDAYS

5 Feb	Chinese New Year
6 Feb	Chinese New Year - Day 2 (except Kelantan, Terengganu)
1 May	Labour Day
19 May	Wesak Day
5 Jun	Hari Raya Puasa*
6 Jun	Hari Raya Puasa - Day 2*
11 Aug	Hari Raya Haji*
31 Aug	Malaysia's National Day
1 Sep	Awal Muharram
9 Sep	Agong's Birthday
16 Sep	Malaysia Day
27 Oct	Deepavali* (except Sarawak)
9 Nov	Prophet Muhammad's Birthday
25 Dec	Christmas Day

*Subject to change

SCHOOL HOLIDAYS

Term 1 holidays	23 Mar 2019 - 31 Mar 2019
Mid-year holidays	25 May 2019 - 9 Jun 2019
Term 2 holidays	10 Aug 2019 - 18 Aug 2019
End-year holidays	23 Nov 2019 - 31 Dec 2019

*Holiday starts and ends a day earlier for schools in Kedah, Kelantan, Terengganu and Johor.

STATE HOLIDAYS

1 Jan	New Year (National except Johor, Kedah, Kelantan, Perlis & Terengganu)
14 Jan	Yang di-Pertuan Besar Negeri Sembilan's Birthday (Negeri Sembilan only)
20 Jan	Sultan of Kedah's Birthday (Kedah only)
21 Jan	Thaipusam (Johor, Kuala Lumpur, Negeri Sembilan, Penang, Perak, Putrajaya & Selangor)
1 Feb	Federal Territory Day (Federal Territory of Kuala Lumpur, Labuan & Putrajaya only)
4 Mar	Sultan of Terengganu's Installation Anniversary (Terengganu only)
23 Mar	Sultan of Johor's Birthday (Johor only)
3 Apr	Israk & Mikraj (Kedah, Negeri Sembilan & Perlis only)
15 Apr	Declaration of Malacca as a Historical City (Malacca only)
19 Apr	Good Friday (Sabah & Sarawak only)
26 Apr	Sultan of Terengganu's Birthday (Terengganu only)
6 May	Awal Ramadan* (Johor, Kedah & Malacca only)
7 May	Hari Hol (Pahang only)
22 May	Nuzul Al-Quran (Kelantan, Pahang, Perak, Perlis, Penang, Selangor, Terengganu and Federal Territories - Kuala Lumpur, Putrajaya and Labuan only)
30 May	Harvest Festival (Sabah & Labuan only)
31 May	Harvest Festival - Day 2 (Sabah & Labuan only)
1 Jun	Hari Gawai (Sarawak only)
2 Jun	Hari Gawai - Day 2 (Sarawak only)
7 Jul	Georgetown World Heritage City Day (Penang only)
13 Jul	Penang Governor's Birthday (Penang only)
17 Jul	Raja Perlis' Birthday (Perlis only)
22 Jul	Sarawak Independence Day (Sarawak only)
12 Aug	Hari Raya Haji - Day 2* (Kedah, Kelantan, Perlis & Terengganu Only)
5 Oct	Hari Hol Almarhum Sultan Iskandar (Johor only)
5 Oct	Sabah Governor's Birthday (Sabah only)
11 Oct	Malacca Governor's Birthday (Malacca only)
12 Oct	Sarawak Governor's Birthday (Sarawak only)
24 Oct	Sultan of Pahang's Birthday (Pahang only)
1 Nov	Sultan of Perak's Birthday (Perak only)
11 Nov	Sultan of Kelantan's Birthday (Kelantan only)
12 Nov	Sultan of Kelantan's Birthday (Kelantan only)
11 Dec	Sultan of Selangor's Birthday (Selangor only)

*Subject to change

RINNAI (MALAYSIA) SDN BHD (015790-A)

D2-3-G & D2-3-1 (Ground Floor & First Floor) Block D2, Pusat Perdagangan Dana 1
Jalan PJU 1A/46, Ara Damansara, 47301 Petaling Jaya, Selangor Darul Ehsan, Malaysia
Toll Free: 1800-88-8180 **Phone:** +603-7832 0037 / 38 / 39 **Fax:** +603-7832 0036 **Email:** enquiries@rinnai.com.my

Rinnai



*For gas cooking appliances