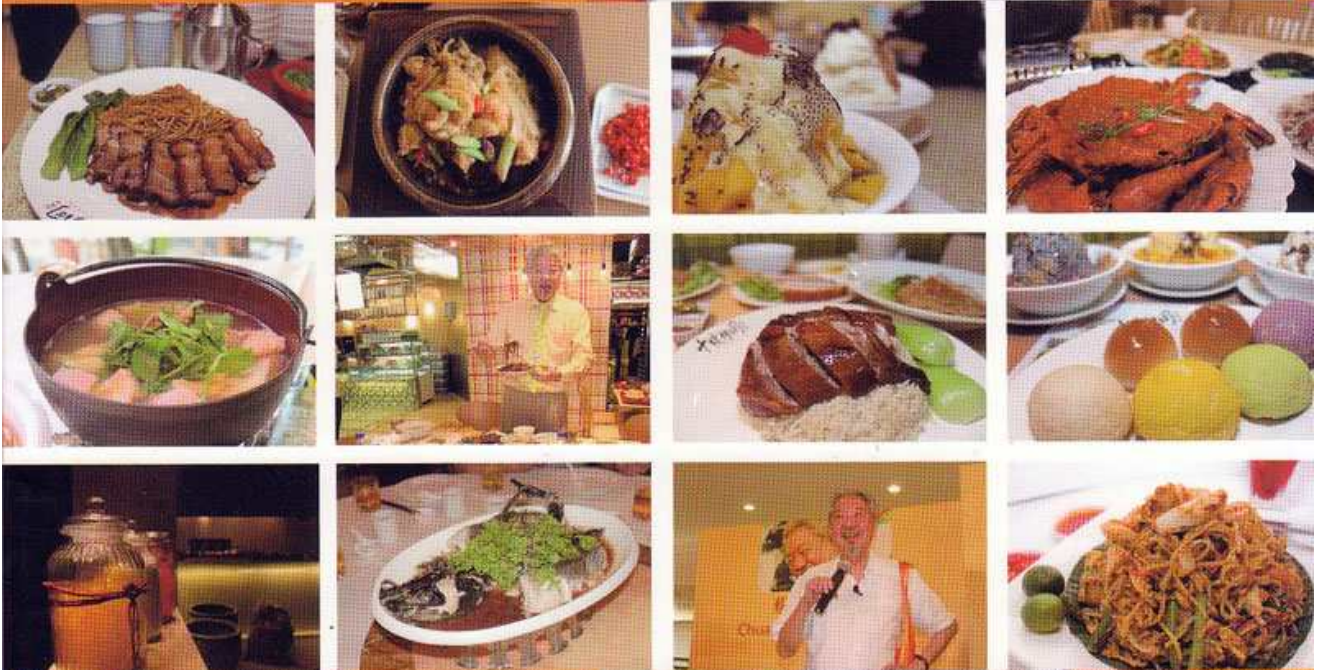


中英对照
Bilingual
Edition

蔡澜 大马美食行脚

Chua Lam's Gourmet Journey in Malaysia



- 美食制作秘方大公开
Tasty cuisine's secret recipes
- 附赠食肆特别优惠卷
Special Discount Vouchers
- “蔡澜大马美食行脚”有奖问答比赛
Chua Lam Malaysia Delicacy Contest

“Tek Deh” Bak Kut Teh

Malaysia and Singapore is in long standing “Food fight” claim for cultural food heritage, both arguing that Bak Kut Teh and Hainanese Chicken rice are origins of theirs. To be objective, the former was originated from Malaysia and the latter from Singapore.

If you want to taste all the different Bak Kut Teh in the universe, Klang is definitely your first choice. Klang is 30 minutes away from Kuala Lumpur by car, a small but thriving city with more than 200 Bak Kut Teh stalls, undisputedly confirming Klang as the place of origin for Bak Kut Teh.

Since there are so many Bak Kut Teh stalls in Klang, which is the best or preferred one? The local folks as well as the gourmet will always unanimously choose the one under the bridge called “Tek Deh”. The food stall is small but always packs to the corridor.

How to recognize “Tek Deh”? I suggest you just look for the one with the most customers so you will never go wrong. They will put more tables outside the pavement when full house. Some Indian food stalls are also located nearby, piggyback on the crowd lured by “Tek Deh”.

The owner Mr Lee will prepare the dish personally; elegantly cut meaty pork ribs simmered in a complex broth, with his sons then serving them to customers.

For beverages, you will have to do self-servicing on brewing the Chinese tea. There is some kettles place

strategically around the table to boil the water, customers have to be extra careful when walk around the restaurant.

You wouldn't find soy sauce, chopped chilli padi, minced garlic or pepper here as the proud chef emphasis on its original taste and flavour.

It is believed that all the Bak Kut Teh originated from this restaurant, Mr Lee is the 3rd generation owner, his three brothers are also operating their own Bak Kut Teh restaurants, but, the taste is not as good or original as “Tek Deh”.

The kitchen is open type, and you could observe through the king size hot iron pot, pork ribs being arranged neatly and stacking out from the boiling broth in the pot.

They sold an average of 6 – 7 large pot a day on a first come first serve basis and the shop will close right after finishing. No reservation will be entertained.

Do not underestimate the evenly cut pieces of pork ribs. Chopping skill is very important to ensure that the bone surface is smooth and will not bring injury to the patrons.

Small piece of meaty pork ribs simmered in a complex broth of herbs and spices, the amount of soup given is lesser than Singapore style of Bak Kut Teh. Soy sauce and chilly padi is not provided, as its original flavour more than suffice.



Can't wait further, let's taste the soup first.

Ah! The perfectly balanced broth merely served to enhances the excellent meaty flavour. The presence of garlic, cinnamon, dang gui, pepper or soy sauce merely served as the background fragrant without overpowering the original taste. These herbs and spices are normally very strong in characteristic, but in "Tek Deh", their cooking technique has make the Bak Kut Teh with the absolute balanced and refreshing delights and the taste is simply superb!

You will feel the differences after tasting the soup; I simply can't find any other that can be as aromatic and as rich as "Tek Deh".

It is a norm in Singapore to have the Bak Kut Teh soup refilled for free.

However, in "Tek Deh ", the owner will not only ignore your request for soup refilling, he will scream at you and answer "the pork ribs are just sufficient for the right amount of soup, if there is extra soup to be served, I guarantee that it will be actually soy sauce added with water and MSG."

Unlike other typical Bak Kut Teh restaurant, "Tek Deh" serve their unique oily hot rice which is stir-fried with lard, a must try even if you are full to the nose.

When I first heard about "Bak Kut Teh or Meat Bone Tea ", I thought it must be cooked by using tea leaf, I only realized that the meat and the tea are served separately upon ordering.

The origins of "Bak Kut Teh or Meat Bone Tea "is because of the founder's name - Lee Boon Teh, the word "Teh" in same Hokkien pronunciation with "Tea". This dish has no fixed name initially, use to be called as "Bak Kut" or Pork ribs, since Lee Boon Teh is very famous in selling pork - rib soup, eventually the name was changed to Bak Kut Teh".

"Tek Deh Bak Kut Teh" starts daily operation from 7am to 11am, close only for 3 days in a year during Lunar New Year, has earned so much...that the owner is a multi millionaire now and yet still work hard to sell his charcoal cooked Bak Kut Teh.

One of their regular customers offered to install ventilation system for him free of charge.

However, Mr Lee the owner has rejected the kind offer as he prefer customers to leave earlier instead of staying longer in a comfortable restaurant which may cause less seats for others patrons.

Somebody asked." Why don't you cook and serve more?"

He answered, "That's suffice, the taste may be compromised as bigger portion could affect my focus adversely"

"Why don't you consider franchising your business or operating in a bigger chain store?"

"Once there is chain store, the standard become ordinary, it is better to refine my cooking skill through this stall. My sons have not mastered all the skill yet, how am I going to franchise it?"



李传德



得地肉骨茶 (盛发肉骨茶)

"Tek Deh" Bak Kut Teh (Kedai Makanan Seng Huat)
No.9, Jalan Besar, 41000 Klang, Selangor Darul Ehsan.



7.30a.m-1.00p.m, 5.30p.m-8.30p.m



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