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**SHOGUN**  
JAPAN

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AEON  
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Get a great addition to your kitchen collection with mighty SHOGUN kitchen accessories that come with a unique blend of innovation, elegance and functionality.



with  
AEON  
Malaysia

**Anti Microbial  
Cutting Board**

29.8cm x 21.5cm x 0.6cm

**Stamps + RM49.90**

RRP RM119.00



**Acacia Cutting &  
Serving Platter**

31cm x 25cm x 2cm

**Stamps + RM39.90**

RRP RM99.00



**SHOGUN  
Knife Sharpener**

**Stamps + RM25.90**

RRP RM99.90



**SHOGUN  
Knife Block**

**Stamps + RM29.90**

RRP RM119.00



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AEON **BIG**



AEON  
**Star Rewards**

# Learn to Sharpen Knives in 5 mins!



## Setting Up

Choose a suitable uncluttered space in your kitchen. Place a chopping board below the sharpener to prevent table top damage.



## Sharpening selection

Select a suitable stage for based on your knife's condition

Stage 1 - Sharpens and prepares the knife

Stage 2 - Refining and finer sharpening

Stage 3 - Provides a final polish for an ultra sharp edge



## Technique

Position your knife directly on top and perpendicular to the sharpener. Move the blade across in a sweeping motion. Sharpen each side evenly.



## Cleaning & Storage

Clean your knife to remove any residue. Store in a knife block or magnetic strip to ensure it stays sharp longer.



**SHOGUN**  
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MaxVita

Wellness

DAISO



Kung Pao Chicken

INGREDIENTS

- 2 nos. Chicken breast (diced)
- 1 tbsp. Oysters Sauce
- 1 tbsp. Soy Sauce
- White pepper
- 2 tsp. Corn Starch
- 1 nos. Red Bell Pepper (diced)
- 4 nos. Shallots (quartered)
- 5 cloves. Garlic (minced)
- 1 sprig. Spring Onion (cut 1 inch length)
- 50 gms. Ginger (sliced)
- 8 nos. Dried Chillies (deseeded, soak)
- ¼ cup. Cashew Nuts (fried)
- Oil

SAUCE

- 2 tbsp. Soy Sauce
- 1 tbsp. Oyster Sauce
- 1 tbsp. Hoisin Sauce
- ½ tsp. Chinese Black Vinegar
- ½ tsp. Dark Caramel
- 1 tsp. Sesame Oil
- 1 tsp. Sugar
- 4 tbsp. Kombucha
- 1 tsp. Salt

GARNISH

(Asian Bouquet)



DIRECTIONS

- Marinate chicken breast with soy sc, oyster sc, white pepper and corn starch.
- Prepare all the other condiments.
- Combine all the sauce ingredients together and mix well.
- Heat up the wok till smoking point and add in some oil, once the oil is heated flash fry the chicken.
- Add a little more oil and fry the ginger, when golden add in the minced garlic.
- Once golden add in the shallots and the capsicum saute for a minute then add in the chicken followed by the sauce.
- Toss them around for a couple of minutes then add in the cashew nuts and spring onion.
- Turn off the heat and serve up.



Pucuk Paku & Nangka Kerabu

INGREDIENTS

- ½ kg. Paku Paks (blanched & soaked in ice water)
- ½ cup. Ikan Bilis (fried till crisp, pounded)
- 1 nos. Purple Onion (sliced)
- 1 nos. Bunga Kantan (sliced)
- 1 nos. Red Chillies (julienne)
- 6 nos. Cherry Tomatoes (wedged)
- ¼ cup. Ground Nuts (grounded)
- 4 seeds. Jackfruit (deseeded, Julienne)

DRESSING

- 2 tbsp. Thai Chili Sauce
- 2 nos. Lime Juice
- 1 nos. Garlic (grated)
- 2 nos. Red Chili Padi
- 1 tsp. Fish Sauce

DIRECTIONS

- Blanch the paku and shock them in ice water then toss them in a colander.
- Combine all the dressing ingredient a bowl and add in the cherry tomatoes to marinate
- Now combine all the ingredients into a large bowl except for the ground nuts and mix well.
- Plate up and toss with ground nuts.



INGREDIENTS

- 2. Fresh Corn
- 1 nos. Onion
- ½. Carrots
- 1 handful. Chinese Chives
- 3 tbsp. Regular Flour
- 1 tbsp. Rice Flour
- 1 tsp. Baking Powder
- 1 tsp. Turmeric powder
- 1 pinch. Salt
- Some Chicken Bouillon Powder
- A Dash. of White pepper
- 2/3 cup. Water
- A little extra rice flour



Corn Fritters With Sambal Kicap

DIRECTIONS

- Strip the corn off the knob
- Slice the red onion and carrot
- Chop a handful of spring onions
- Mix 3 cups of regular flour and a cup of rice flour. Add sliced red onion, sliced carrot, and chopped spring onions. Put in a teaspoon of baking powder, a teaspoon of turmeric powder, a pinch of salt, a pinch of chicken bouillon, and a dash of white pepper. Stir together with some water to make a batter. Put the batter aside.
- Heat up the oil in a frying pan over medium heat.
- Drop spoonfuls of the batter into the hot oil, spreading them slightly with the back of the spoon to form small patties
- Fry the fritters for 2-3 minutes on each side, or until they are golden brown and crispy.
- Remove the fritters from the pan and place them on a plate lined with paper towels to absorb any excess oil.
- For the dipping sauce, mince 2 cloves of Garlic, 2 numbers of shallots, thinly slice 3 bird eye chillies. Put all the ingredients in pestle and mortar to pound. Add some brown sugar.
- Pour over the soy sauces and fresh lime juice and mix it well.
- It's ready to serve.



Thai Style Fried Fish

INGREDIENTS

- 1. whole Sea Bass (kan Siakap)
- 30 gm. Ginger
- 50 gm. Garlic
- 2 stalks. Lemongrass
- 3. Bird's eye chillies
- 2 nos. Lime
- 1 handful. of Thai Basil
- 40 gm. Gula Melaka
- 1 tbsp. Cornflour (coat fish)
- 1 tsp. Com flour (make a slurry)
- 3 tbsp. Fish Sauce
- ¼ cup. Water
- oil

DIRECTIONS

- Butterfly cut the fish, remove the centre bone and pat dry the fish.
- Season the fish with salt and coat it with corn flour.
- Deep fry the fish skin side down, when the fish is cooked remove and let it rest for a minute and double fry the fish for 30-45 seconds.

SAUCE

- Finely diced the ginger, chopped up lemongrass and garlic and thinly sliced bird's eye chillies.
- Use the oil from the fish frying, sautee the ginger and lemongrass and once it starts browning, put in the shaved palm sugar and bird's eye chillies.
- Remove the Thai basil from the stems and toss it in.
- Pour the sauce on the fish and ready to serve.

