



ZALEHA OLPIN

That Rendang Lady

Hi there, my name is Zaleha Olpin aka "That Rendang Lady" and I am a Malaysian cook based in Bristol, UK. I run my own catering business and cookery school and love to share my passion for Malaysian food and culinary knowledge through live demonstrations and cooking videos.

It all started with an application to MasterChef UK. Nervous but determined, I got through all the auditions and selection process and eventually walked into the MasterChef kitchen. Although I was eliminated, the silver lining was that I got to meet and cook with so many talented people, travel around to promote Malaysian food and publish my very first cookbook. The cookbook, a cheeky nod to my controversial elimination, became a bestseller upon its release and ended up winning the Gourmand World Cookbook Award.




Now, I work with various organisations and brands to share my culinary knowledge. I also work closely with Masters of Malaysian Cuisine and our partners Tourism Malaysia and the Malaysian Ministry of Agriculture and Food Industries to promote Malaysia and raise awareness of Malaysian products available in UK and Europe through virtual and in-person marketing campaigns.

Get in touch if you have any questions!

CONTACT ME

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SOCIAL MEDIA

 zaleha.olpin
 Zaleha Olpin / That Rendang Lady
 thatrendanglady

SERVICES

What I can do for your business



Catering & Dining

- Catering for small events (min 10 pax) to weddings or corporate events catered to client's requirements.
- Private dining with curated menus for you & your guests

Cookery Classes & Workshops

- Bespoke Malaysian cookery lessons or workshops for private groups and team-building events. Can be virtually or in-person.

Food Consultancy

- Menu & product consulting for Malaysian restaurants or food companies based on consumer & market trends.

Collaborations

- Recipe development with food styling, high quality photos & cooking videos and brand promotion across my social media channels.

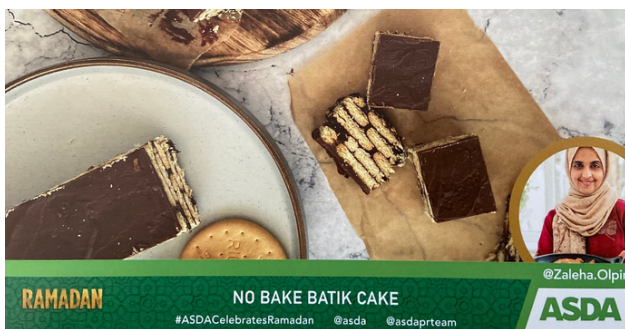
COLLABORATIONS

Some of the major brands I have worked with



COLLABORATIONS

Examples of previous brand collaborations



ASDA Celebrates Ramadan Campaign 2021

I created 3 recipes using products from ASDA's Ramadan range and hosted a virtual cooking demonstration attended by media channels and food bloggers. Through social media posts and shares, the campaign had an overall reach of 450,000+.



**Postcard from Zahara:
MOMC on a culinary journey
in Malaysia**

By Zahrah Othman · July 3, 2022 @ 12:05am



MOMC Tour 2022

Took part in the Masters of Malaysian Cuisine Malaysia Tour 2022 to promote Malaysia and Malaysian food industry. This was in collaboration with the Malaysian Ministry of Agriculture and Food Industries (MAFI) and Tourism Malaysia. I also developed 10 recipes for the MAFI Durian Cookbook which will be published in 2023.

COLLABORATIONS

Examples of previous brand collaborations



RAJAH SPICES LAUNCHES NEW MASALA BLENDS AT SPECIAL EVENT



Rajah Spices

20 June 2019 · 🌐

Last week we held a culinary bash in London's Whitechapel to celebrate the launch of our new Rajah Spices Masala Blends, with dishes cooked especially by Radhika Howarth and Zaleha Kadir Olpin.

We'll be sharing some of their recipes with you very soon!



Rajah Spices

24 June 2019 · 🌐

Use our new Rajah Chicken Masala blend to create this delicious Mee Goreng Mamak by Zaleha Olpin: a vegetarian Malaysian spiced fried noodle dish with zesty lime and crispy shallots.



Rajah Spices

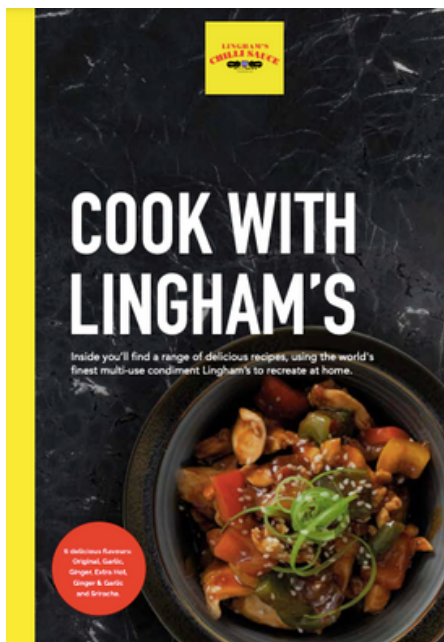
27 July 2019 · 🌐

A delicious fish dish for a Friday evening - using our fish masala spice blend in a recipe that was created exclusively for Rajah by Zaleha Kadir Olpin.



Rajah Spices Masala Blends

A British household brand renowned for its whole spices and seasonings. I developed 7 recipes using Rajah's new Masala Blends and cooked the dishes for the launching event which was attended by well-known food and media personalities.



ZALEHA'S STICKY CAULIFLOWER

PREP: 30 MINUTES | COOK: 30 MINUTES | SERVES: 4

INGREDIENTS

200g OF CAULIFLOWER, CUT INTO 2cm CHUNKS
 20g OF RED HOT CHILLI SAUCE
 1 RED PEPPER, CUT INTO CHUNKS
 1 BELL PEPPER, CUT INTO CHUNKS
 1/4 CUP OF CHOPPED ONIONS
 2 CLOVES GARLIC, MINCED
 2 CM GINGER, MINCED
 20g FINE DRY PASTA

FOR THE SAUCE

1 TSP LINGHAM'S EXTRA HOT CHILLI SAUCE
 1 TSP LINGHAM'S GARLIC CHILLI SAUCE
 1 TSP LINGHAM'S GINGER CHILLI SAUCE
 4 TSP KETCHUP
 2 TSP SWEET SOY SAUCE
 SALT AND SUGAR TO TASTE

FOR THE BATTER

1 CUP PLAIN FLOUR
 1/2 CUP OF SOY FLOUR
 1/2 CUP OF CORN FLOUR
 2 TSP LINGHAM'S ORIGINAL CHILLI SAUCE
 1 TSP SALT
 1 TSP BAKING POWDER
 200 TO 250 ML WATER

METHOD

- Combine all the batter ingredients and set aside to let the baking powder work.
- Heat vegetable oil in a wok.
- Dip the cauliflower and fry for 4 minutes turning them a few times. Set aside. Now dip bell peppers in the batter and fry until cooked through. Drain and set aside.
- In another separate shallow pan, heat 2 tablespoons of the oil used for the cauliflower and bell peppers and sauté the garlic and ginger until fragrant. Add the onions and stir until smooth. Reduce heat and add all these sauces and cook again until thick and sticky.
- Add the cauliflower and fried bell peppers. Gently stir until the vegetables are coated with the sticky sauce. Garnish with some spring onion. Serve straight away.

👉 Lingham's Extra Hot, Lingham's Garlic & Lingham's Ginger chilli sauce.

ZALEHA OLPIN

@ThatRendangLady

SIKATUBERA BIRINI
Laksa or Nasi Lemak

FAHAR BIEB LINGHAM'S CHILLI SAUCE. I love all Lingham's chilli sauces but my favourite is still the classic Original.

I grew up in Malaysia and was taught to cook traditional Malaysian dishes by my mother from an early age. From most well known to being a contestant in MasterChef UK season 14. Since then, I've gained international support from foodies all over the world. My cookbook, 'My Rendang Isn't Crispy and Other Malaysian Favourites' has won the World Gourmand World Cookbook Award for 'The Best in the World' in the Celebrity Chefs category in May 2020.

I'm based in Bristol, where I run the successful Malaysian kitchen UK and produce the best sauce paste under the brand name, 'That Rendang Lady'. I also teach cookery to share the taste and flavour of Malaysian cuisine with others.

Cook with Lingham's Campaign 2021

Developed two recipes for Lingham's for the launch of their new products. Recipes were distributed in booklets that were sold alongside the Lingham's Chilli Sauce bottles across the UK.

MEDIA MENTIONS

Zaleha Olpin / That Rendang Lady



Crispy Chicken Rendang? The simmering issue threatening to boil over



By Zaharah Othman - April 1, 2018 @ 6:44pm



Five times that TV chefs caused a stir

3 April 2018

FEEDTHELION Home Restaurants News & Views Food & Drink

Life after Masterchef with award-winning cook Zaleha Olpin

'My Rendang Isn't Crispy' judul buku masakan sulung bekas peserta Masterchef UK

FAMILI

'My Rendang Isn't Crispy' judul buku masakan sulung bekas peserta Masterchef UK

Khamis, 16 Mei 2019 10:00 AM



Having the last word on non-crispy rendang

Published on 11 Jul 2019 9:55:21 PM

malaymail

EAT-DRINK

Catch the chefs from Masters of Malaysian Cuisine cooking up Malaysian heritage cuisine dishes at this virtual event



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How to cook the perfect ...
Food



Felicity Cloake

How to make the perfect nasi lemak - recipe



Zaleha bags top cookbook award



By Zaharah Othman - May 7, 2020 @ 12:00pm

FOOD + DRINK

ZALEHA OLPIN FROM MASTERCHEF UK SHARES HER NOW-FAMOUS CHICKEN RENDANG RECIPE

30.08.2018
BY SU FEN TAN

ENIGMO / MEDIA

#gastrodiplomacia. Críticas a prato de frango no Masterchef geram revolta no Sudeste Asiático

O primeiro-ministro da Malásia afirmou que ninguém come frango crocante, argumento que viria a ser aceito pelo seu arqui-rival.

EATER
LONDON

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Masterchef Contestant's Cookbook Sends Judge Gregg Wallace to the Burns Unit

Zaleha Kadir Olpin's debut hits back at Masterchef's Eurocentric judging of her chicken rendang

by James Hansen | @jameskhansen | May 18, 2020, 11:44am BST

ENIGMO / MEDIA