

Chef: Preserve food heritage



Owens (centre) flanked by Penang Chefs Association president Audee Cheah (right) and Hotel Jen Penang executive chef B. Sivasegaran during the cooking demonstration at Hotel Jen in Penang.

FAMOUS vlogger Steve Owens described his five weeks in Penang as a gastronomic spectacle.

“The diversity of food here has been amazing. There is more variety of food in Penang than anywhere else I have been in the world.

“What ‘excited’ me most was the willingness of the local street food vendors’ children to help out and possibly take over the business.

“These are traditional local food with a history and cultural reference which should be preserved,” said the chef who has a YouTube channel called Steve’s Kitchen with over 129,000 subscribers.

Owens, when met at a hotel in Penang recently, said his crew filmed eight cooking videos based on his experiences here and he would be uploading them to his channel in the next few months.

“It will help people around the world who have visited Penang to savour the flavours of local cuisine at home, as well as introduce new people to Penang food.”



Owens plating the nasi ulam and bubur lambuk. — Photos ZHAFARAN NASIB/The Star

He also held a cooking demonstration for hotel guests, showing them how to prepare *bubur lambuk* (traditional Malay rice porridge) and *nasi ulam*.

Owen's visit to Penang was an initiative by the Ministry of Tourism and Culture (Motac) Penang to promote the local tourism industry.

Motac Penang director Jonathan Freddy Bagang, who was present, said he hoped programmes like these would place Penang and its local food on the global platform.

"The chef's videos on local food will definitely attract more visitors to Penang," he said.