

Of artisanal breads and grilled chicken

By Rebecca Saw
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CHEWING clean a drumstick and licking my fingers, the discovery of Warung Ayam Golek Ganu Kite was my food highlight for the month. RM17 nett for an entire juicy, deliciously cooked bird was akin to hitting the jackpot for a carnivore like me! Regulars at the Sungai Buloh wet market could tell you that on average, a whole fresh chicken is priced from RM15 — RM20 and here I am devouring a cooked bird for a mere RM17!

Available with or without rice, or for takeaways, the ayam golek was marinated in a myriad of secret spices and generously doused with a unique sauce before they were spun over charcoal embers for hours. The heat was not searing but imparts a steady temperature that cooks the birds into a state of juicy succulence.

The row of shop lots right where the T102 Rapid RapidKL Feeder Bus (Kwarters ATM Kem Paya Jaras stop) stops in this area is popular throughout the day for local Malay food and there are five different ayam golek stalls here. Racks of whole chicken on three-tier rotisserie

style grills is an alluring sight and attracts a steady flow of customers. This continues until early evening. As the chicken are cooked by batches and left on the grill (albeit away from direct embers), there is always piping hot, succulent chicken to be enjoyed anytime from lunch till midnight.

Meanwhile, I've been intrigued by this passionate homebased baker who makes artisanal breads with a self-built brick oven in his home. Baker Mustaffa of White Brick Oven goes as far as milling his own flour. Further to that, only organic flour is used in his bakes.

Situated in the deep recesses of Kampung Kubu Gajah, Mustaffa's shop is a minimum 20km drive from the surrounding housing estates. It used to be tricky getting there but the good news now is you can rely on the MRT and feeder bus to reach White Brick Oven. This homely outlet is only open to the public on Sundays but is certainly worth a trip. Prices are fair and the bakes are amazing. For savouries, go for the pizzas and soups. The tomato soup, only RM5.00 for a big bowl plus a side of sourdough bread, was wonderful. Many patrons love the scones and croissant but



Rows of mouth-watering grilled chicken at Ayam Golek Ganu Kite.

I enjoyed the pies more.

Baker Mustaffa creates and uses his own natural levain (made from sourdough) instead of commercial yeast in his products (from bread to scones) and that is what truly sets White Brick Oven apart from the other "artisanal bakeries" in town. In addition, he uses no additives or preservatives and no sugar in the core breads. There is minimal salt and absolutely no softeners either.

The Pusat Komersial LGSB is nearest to the MRT Sg Buloh and is only one feeder bus stop away. There are two cosy cafes here — Rawsome, a health café that advocates healthy eating and 3D Drip & Dutch Café and Gallery which coffee connoisseurs would appreciate due to its emphasis on coffee. It is also a physical retail gallery for coffee enthusiasts.

Rawsome's organic chia seed puddings are great for light meals while their Buddha Bowls are fantastic, high nutrition fare.



Home-made goodies at White Brick Oven.



No artificial flavourings is used in the fare at White Brick Oven.



Chicken from Ayam Golek Ganu Kite is absolutely yummy.

Restaurant Names:

(1) 3B Drip & Dutch and Rawsome Cafe

21-G & 1, LGSB 1/4, Pusat Komersial LGSB, Off Jalan Hospital, 47000 Sungai Buloh, Selangor, Malaysia.

(2) White Brick Oven

Jalan Gajah 14, Kampung Kubu Gajah, 47000 Sungai Buloh, Selangor, Malaysia

(3) Warung Ayam Golek Ganu Kite

Jalan Kuala Selangor, Bandar Baru Sungai Buloh,

47000 Sungai Buloh.

GETTING THERE

There are two exits: Pintu A, Pintu B.

• For 3B Drip & Dutch and Rawsome, exit at Pintu A and walk towards the main road. Walk on Jalan Hospital/B9 and turn left once you come to a junction. You will see Pusat Komersial LGSB, a huge, European-esque building with exposed bricks. Both cafes are within this square. Otherwise take the feeder bus and come down at Stellar Grocers.

• For White Brick Oven, exit Pintu A, take the Feeder bus T102 and come down at Surau Nur Al Huda on Jalan Kubu Gajah, the stop after Kampung Kubu Gajah.

• For Warung Ayam Golek Ganu Kite, exit Pintu A and take the Feeder bus T102. Come down at Kwarters ATM Kem Paya Jaras. There is a whole row of shops where there are ayam golek, nasi campur (white rice with an array of side dishes), chendol stalls and satay plus many more local food.