

LUNAR NEW YEAR  
2025



Best Collection of

COOK SNAP WIN 2024  
eCookbook

## Chef Kinsan

"I believe roasting or grilling techniques achieve the addition of great flavours and texture to the vegetables. If seasoned and cooked well, the vegetables can obtain as much flavour and characteristics as cooked meat."

## Chef Leslie Chan

"Use fresh ingredients and be careful not to overcook them. Marinate ingredients with herbs and spices to enhance the flavours."

## Chef Karen Chan

"Frozen base paste. Find a base paste you use often and have it ready to go. My base paste is sautéed and well-caramelized onions, then add minced ginger and garlic and let it cook until it is fragrant. This process can save you at least half an hour. Freeze in ice cube trays."

## Chef Heather Jeong

"To entice meat eaters, pack meat-free dishes with lots of flavour. Use spices and sauces such as chilli and soy to flavour dishes. Pay attention to textures of food as you don't want soggy vegetables each time."

## Chef Masa

"Colour is always important when plating up a dish. A balanced out colour allows each component to be visible resulting in clear outlines and even textures. Also, placing the components in the centre of the plate, bowl or glass creates a neater and cleaner presentation. Size of the plate/bowl/glass needs to be chosen carefully to match the serving size so it doesn't seem too full or less."

## Chef Mod

"Use a sharp knife to make cutting ingredients easier and it's also less dangerous. Prepare all ingredients needed before cooking, then follow the recipe."

## Executive Chef Mark Normoyle

"Authentic Asian flavours are a great, cost-effective solution to add a punch of flavour to any main, vegetable or salad dish. My tip when using spices or sauces for the first time is to weigh all ingredients to build your own base recipe. Once you are comfortable with the recipe, try adding more, less or even include other ingredients to improve the dish."

## Chef Lillie Giang

"My favourite One Bowl Wonder has to be the Vietnamese Bun Cha Gio - the refreshing crunchy pork noodle salad bowl consisting of fresh salad, noodles, grilled pork, crunchy spring rolls, pickled carrots, crushed peanuts and Vietnamese dressing."



**FRIENDS *OF* ASIAN INSPIRATIONS**

*Chef Tips*

# Chinese Cuisine



<b>Chinese Cooking Essential</b>	<b>10</b>	<b>Pork Floss Buns</b>	<b>24</b>
		Eng Eng Chung	
<b>Crispy Five Spice Duck Breast with Spicy Noodle Cake &amp; Spiced Plum Compote</b>	<b>11</b>	<b>Char Siu Pork &amp; Pineapple Bao Buns</b>	<b>25</b>
Cheryl M		Rose Soutter	
<b>Pork &amp; Water Chestnut San Choy Bow with Crispy Shallots</b>	<b>12</b>	<b>Chinese Black Vinegar Chicken Ramen Noodles</b>	<b>26</b>
Jason Powell		Sophia Kam	
<b>Dancing Dragon Pork &amp; Ginger Stir-Fry</b>	<b>13</b>		
Jeremy Rigby			
<b>Duck Breast Salad with Hoisin Dressing</b>	<b>15</b>		
Nicole Hocking			
<b>Triple Chilli Chicken</b>	<b>16</b>		
Yvonne			
<b>Mango Pancake</b>	<b>17</b>		
Eng Eng Chung			
<b>Duck Suan La Fen</b>	<b>18</b>		
Rachel Matterson			
<b>Sichuan Lamb with Hand-Pulled Noodles</b>	<b>19</b>		
Miku G			
<b>Tofu Rolls</b>	<b>22</b>		
Nicole Hocking			

# Thai Cuisine



<b>South East Asian Cooking Essential</b>	<b>29</b>	<b>Yum Woon Sen - Thai Glass Noodle Salad</b>	<b>43</b>
		Mel A	
<b>Rapid Red Curry</b>	<b>31</b>	<b>Thai Pork Laab Salad with Rice Paper Flower</b>	<b>44</b>
Laura		Graciosa Wicaksono	
<b>Thai Mango &amp; Lime Coconut Ice Cream</b>	<b>32</b>	<b>Grilled Pineapple Tom Yum Soup</b>	<b>45</b>
Melanie O'Halloran		Deborah Dean	
<b>Thai Coconut Scallops</b>	<b>33</b>	<b>Massaman Curry Delights</b>	<b>46</b>
Rachel Matterson		Jessie Leong	
<b>Slow-Cooked Spicy Panaeng Curry Beef</b>	<b>34</b>	<b>Coconut Moo Yang (Thai Grilled Coconut Pork Neck)</b>	<b>47</b>
John Rombout		Deborah Dean	
<b>Thairiffic Prawn Curry</b>	<b>36</b>		
Chef Jack			
<b>Lime &amp; Coconut Curried Cod</b>	<b>37</b>		
Nicole Hocking			
<b>Coconut Tapioca Pudding Parfaits</b>	<b>38</b>		
Cheryl M			
<b>Red Duck Curry with Pineapple &amp; Lychees</b>	<b>39</b>		
Graciosa Wicaksono			
<b>Thai Chicken Meatballs with Spicy Peanut Sauce</b>	<b>40</b>		
Cheryl M			

# Vietnamese Cuisine



**Crispy Pork Rice Paper rolls with Spicy Corn Ribs** 49  
Cheryl M

---

**Fiery Ginger & Soy Steamed Fish with Crispy Chilli Salad** 50  
Suzanne James

---

**Vietnamese Rice Paper Rolls** 51  
Eng Eng Chung

---

**Crispy Prawn Bánh Xèo** 52  
Bella Novak

---

**Mango Prawn & Capsicum Rice Paper Rolls** 53  
Effie Mandadakis

---

**Vegetarian Bánh Xèo** 54  
Bella Novak

---

**Bun Bo Hue** 55  
Thanh

---

# Other Southeast Asian Cuisines



<b>Tempe Orek</b> Lulu	<b>58</b>	<b>Spiced Vegetable Medley with Spring Onion Pancakes</b> Cheryl M	<b>69</b>
<b>Balinese Spicy Shredded Chicken (Ayam Suwir Bumbu Bali)</b> Graciosa Wicaksono	<b>59</b>	<b>Baked Snapper with Chilli, Garlic &amp; Ginger Sauce Served with Leafy Green Asian Salad</b> Charm Francis	<b>70</b>
<b>Ayam Goreng with Sambal Matah</b> Rachel Matterson	<b>60</b>	<b>Hakka Yong Tau Fu – Stuffed Bean Curd &amp; Vegetables</b> Eng Eng Chung	<b>71</b>
<b>Spicy Beef Bowls</b> Charmaine Francis	<b>62</b>	<b>Bagoong Fried Rice with Prawns</b> Maria Cruz	<b>72</b>
<b>Nasi Gila (Indonesian Crazy Rice)</b> Graciosa Wicaksono	<b>63</b>	<b>Tiger Bread Roti John Omelette with Spicy Yellow Curry Chicken</b> Helen A	<b>73</b>
<b>Lo Han Zai</b> Boon Eng Soo	<b>64</b>	<b>Whitefish with Coconut Panko Crust, Wasabi Aioli &amp; Citrus Salad</b> Charm Francis	<b>75</b>
<b>Beef Rendang with Fragrant Turmeric Rice</b> Miku G	<b>65</b>		
<b>No-Churn Lemongrass, Coconut Lime Ice Cream with Crunchy Water Chestnuts &amp; Smashed Shortbread</b> Charm Francis	<b>66</b>		
<b>Kolo Mee</b> Mel A	<b>67</b>		
<b>Chiu Chow Chilli Silken Tofu with Soy &amp; Sesame</b> Suzanne James	<b>68</b>		

# Japanese Cuisine



**Japanese Cooking Essential** 78

---

**Salmon Tataki Bliss Bowl** 80

Cheryl M

---

**Mille-Feuille Nabe** 82

Belinda

---

**Mushroom Tempura with Wasabi Mayo** 84

Rachel Matterson

---

**Easy Tonkotsu Ramen** 85

Stephanie Teal

---

**Marinated Panko Prawns with Seasoned Rice & Sesame Sauce** 86

Miku G

---

**Salmon Ochazuke** 88

Mel A

---

**Gyutandon (Beef Tongue Rice Bowl)** 89

Lulu

---

**Agedashi Tofu Method Noodle Soup** 90

Kathy Clout

---

**Deep Fried & Non-Deep Fried Creamy, Citrusy & Savoury Rice Balls** 92

Alroy Uy

---

**Tantanmen Ramen** 93

Michelle

**Hakubaku Organic Soba Noodles with Smoked Rainbow Trout Fillets** 95

Rosa Pantaleo

# Korean Cuisine



<b>Korean Cooking Essential</b>	<b>97</b>	<b>Musaengchae Dolsot Bibimbap</b>	<b>109</b>
		Rachel Matterson	
<b>Coconut Spiced Korean Meatballs</b>	<b>98</b>	<b>Spicy Pork Bulgolgi</b>	<b>110</b>
Cheryl M		Mel A	
<b>Kimchi Egg Bao with Spicy Sauce</b>	<b>99</b>	<b>Kimbap – Korean Sushi Roll</b>	<b>111</b>
Rachael Rowberry		Sophia Kam	
<b>Korean Army Stew (Budae-jjigae)</b>	<b>100</b>	<b>Jeyuk Bokkeum – Korean Spicy Stir-Fried Pork</b>	<b>112</b>
Karolina S		Miku G	
<b>Noodle Salad Bowl</b>	<b>101</b>	<b>Bibimbap</b>	<b>113</b>
Marija		Nicole Hocking	
<b>Tteokbokki – Street Style</b>	<b>102</b>	<b>Japchae Hotteok with Sesame Soy Dipping Sauce</b>	<b>115</b>
James R		Ilona Nicola	
<b>Vegetable Rolled Omelette with Seaweed (Gim Gyeranmari)</b>	<b>103</b>	<b>Roasted Gaji Dangmyeon Salad with Bang Bang Dressing (Spicy Eggplant Noodle Salad)</b>	<b>117</b>
Helen A		Deborah Dean	
<b>Steamed Razor Clams – Korean Style</b>	<b>104</b>	<b>Gochujang Eggplant with Crispy Vermicelli Noodles</b>	<b>118</b>
James R		Suzanne James	
<b>Roast Pumpkin Bibimbap</b>	<b>105</b>	<b>Plant-Based Korean Buddha Bowl</b>	<b>119</b>
Dianne Sylvester		Sophia Kam	
<b>Japchae Rice Paper Dumplings with Soy Dipping Sauce &amp; Three Banchan</b>	<b>106</b>	<b>Buldak Bokkeum Myeon (Korean Fire Noodles)</b>	<b>120</b>
Ilona Nicola		Deborah Dean	
<b>S(e)oul Spicy Kimchi Stew with Tofu Blossoms &amp; Mushroom Medley (Dubu Beoseot Kimchi Jjigae)</b>	<b>107</b>		
Helen A			





# Chinese Cuisine

# Chinese *Cooking Essentials*

Chinese cuisine has a rich and storied legacy, diverse flavours and many cooking techniques; with the core philosophy of bringing out the best colour, aroma and taste in every dish. As well as using sauce and seasoning to accentuate the natural flavours in meats, seafood and vegetables.



## Black Vinegar

Enjoyed for its malty, woody and tangy flavour, Chinese black vinegar is also known for health benefits such as cholesterol-control and better digestion. Made by aging glutinous rice, sorghum, wheat or millet in sealed clay pots. It has a dark colour and watery texture. A lovely dipping sauce for dumplings, used in marinade-blends for grilled pork chops, and sweet-sour sauce mixes for cold salads and hot noodles. Check out the recipes uses Black Vinegar on [Asian Inspirations Website](#). [CLICK!](#)



## Soy Sauce

An all-purpose condiment and basic flavour-maker in Chinese cooking. Made from fermented soybeans, wheat, water and salt. There are 2 general types: light soy sauce, with a watery and rich briny flavour; used in all cooking methods. Dark soy sauce, with a thicker liquid, darker colour, and less salty with a sweet tinge; used in small amounts to add colour and depth to stir-fries, or marinades for roasts and braised meats. **Lee Kum Kee Premium Soy Sauce and Premium Dark Soy Sauce** are the perfect options for your everyday cook.



## Shaoxing Rice Wine

A cooking wine made from rice, and has a complex sweet-savoury flavour. Use to add depth to sauces, broths, marinades, stir-fries, and braised dishes; or as a flavour agent for wonton and dumpling fillings. You can also use it to deglaze your wok. Comes in brined and salt-free versions. Get both to cover any recipe. Check out the recipes uses Shaoxing Rice Wine on [Asian Inspirations Website](#). [CLICK!](#)



## Oyster Sauce

Made from oyster extract, sugar, salt and water; thickened with corn starch. This rich, sticky sauce is the umami-giver in Chinese cuisine. Add to any seasoning sauce blend for meat, seafood or vegetable dish for an instant savoury-sweet and tongue-pleasing flavour. Also available in vegetarian version, made from mushroom extract, sugar, salt and glucose syrup. We recommend **Lee Kum Kee Panda Brand Oyster Sauce** to enhance any of your meals.



## Chinese Five Spice Powder

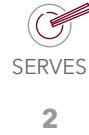
Chinese five spice powder has a distinct licorice-like flavour from the star anise, sweet and warmth from the cinnamon and fennel, plus fragrant heat from the Sichuan peppercorns and whole cloves. A balance of cool and warm elements that adds a fabulous flavour-depth to your braised and roasted dishes, as well as stir-fries, soups, stews, marinades and rubs. Delicious for pork, beef, poultry and seafood. Combine with honey and brown sugar for a roast glaze. Or mix with breading for deep-fry coatings. Use sparingly, however, as the flavour can be quite strong. Check out the recipes uses Chinese Five Spice Powder on [Asian Inspirations Website](#). [CLICK!](#)



## Sichuan Peppercorns

An aromatic, tangy, and tongue-numbing spice from China's Sichuan province. Made from tiny dried berries of a prickly ash tree unique to the region. Its flavour begins with a light bitterness and citrusy tang, with a sizzling tinge that grows and numbs your mouth. The numbness also allows for the robust fruity nuances of chilli peppers to emerge. Hence creating the magical "mala" flavour, as in numbing and spicy. Besides classic Sichuan dishes, the peppercorns are also great for a dash of warming flair to your stir-fries, stews, and soups. Ground to flakes, and use sparingly. Check out the recipes uses Sichuan Peppercorns on [Asian Inspirations Website](#). [CLICK!](#)

# Cheryl M's Crispy Five Spice Duck Breast with Spicy Noodle Cake & Spiced Plum Compote



## Ingredients

### CRISPY FIVE SPICE DUCK BREAST

- 2pc Luv-a-Duck Duck Breast
- 1 tsp Chinese five spice
- ½ tsp Salt

### SPICY NOODLE CAKE

- 2 cups Cooked rice stick or bean thread noodles
- 1 tsp Lee Kum Kee Chiu Chow Style Chilli Oil
- ¼ cup Spring onion (finely chopped)
- ¼ cup Chopped coriander leaves
- 1 Egg (lightly whisked)
- ½ tsp Sesame oil
- 1 tsp Sesame seeds
- 2 tbsp Rendered duck fat (for pan frying noodle cakes)

### SPICED PLUM COMPOTE

- 5 Fresh black plums (roughly chopped)
- 1 tbsp Brown sugar
- 1 tsp Peanut oil
- 1 tsp Ground ginger
- 2 tbsp Shallots (finely chopped)
- ⅓ cup Plum wine (or substitute with red wine)
- 1 tsp Lee Kum Kee Chiu Chow Style Chilli Oil

### GARNISH

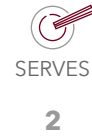
- Sliced fresh plum
- Steamed bok choy
- Fresh coriander leaves
- Sliced spring onion

## Method

### TO COOK

- 1 For the crispy duck breast, score the fat side of the duck breast in a "cross hatch" pattern. Season with salt and Chinese five spice powder.
- 2 Place the duck breast fat side down on a heavy-bottomed skillet and cook on medium-low heat for approximately 20 minutes. The duck fat will melt away and the remaining fat will become crispy.
- 3 Once the duck breast is 80% cooked, flip it so the flesh side is directly on the heat and cook for a further 2 minutes.
- 4 Remove the duck breast from the pan and set aside until ready to serve. The duck meat should be cooked medium (slightly pink).
- 5 To make the crispy noodle cakes, combine all noodle cake ingredients in a bowl (except for rendered duck fat) and mix well.
- 6 In a heavy-bottomed pan, add 1 tsp rendered duck fat and approximately ½ cup of the noodle mixture. Pan fry both sides until crispy. Set aside until ready to serve.
- 7 To make the spiced plum compote, in a heavy-bottomed saucepot over medium heat, add peanut oil, minced ginger, shallots, chopped black plums, Lee Kum Kee Chiu Chow Style Chilli Oil, and brown sugar. Sauté until the sugar starts to caramelize.
- 8 Add plum wine and let the mixture simmer until it reaches a jam-like consistency (approximately 20 minutes). Remove from heat until ready to serve.
- 9 To serve, place one noodle cake on each plate and 2 pieces of steamed bok choy.
- 10 Slice the duck breast thinly and arrange alongside the spiced noodle cake.
- 11 Serve with spiced plum compote and additional sliced plums for garnish if desired.

# Jason Powell's Pork & Water Chestnut San Choy Bow with Crispy Shallots



## Ingredients

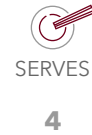
500g	Pork (minced)
3 tbsp	Oyster sauce
2 tbsp	Hoisin sauce
4 tbsp	ABC Sweet Soy Sauce (Kecap Manis)
3 tbsp	Light soy sauce
1 tsp	Garlic (minced)
2 tsp	Ginger (minced)
½ bunch	Chopped coriander
20g	Crispy shallots
3 tsp	Sesame oil
1 can	Valcom Water Chestnut Slices
1	Iceberg lettuce (washed and cored)

## Method

### TO COOK

- 1 Add sesame oil to a hot wok.
- 2 Add pork and fry in sesame oil until brown. Drain off fat and return pork to the wok.
- 3 Add all other ingredients except for the lettuce cups, crispy shallots, and some coriander leaves for garnish.
- 4 Finely cut the center of the lettuce and add it to the pork mixture to reduce waste and add more volume to your dish.
- 5 Stir all ingredients together and cook for 5 minutes on medium heat.
- 6 Turn off the heat and serve in your lettuce cups. Garnish with crispy shallots and fresh coriander.

# Jeremy Rigby's Dancing Dragon Pork & Ginger Stir-Fry



## Ingredients

### VELVET PORK INGREDIENTS

500g	Pork fillet
1 tbsp	Water
1½ tsp	Dry sherry
1½ tsp	Lee Kum Kee Oyster Stir-fry Sauce
½ tsp	Baking soda
1½ tsp	Cornstarch
1 tsp	Vegetable oil
¼ tsp	Sesame oil

### STIR-FRY INGREDIENTS

2 tbsp	Lee Kum Kee Oyster Stir-fry Sauce
1 tbsp	Dark soy sauce
1 tbsp	Asian cooking caramel
3 tbsp	Chicken stock
2cm knob	Ginger (peeled and finely sliced)
2 cloves	Garlic (crushed)
2	Green chillies (deseeded and thinly chopped)
1	Large onion (peeled and cut into wedges)
½	Green capsicum (chopped into pieces)
½	Red capsicum (chopped into pieces)
10	Snow peas (cut into bite-sized pieces)
5	Garlic shoots (cut into 4 cm batons)
3	Spring onions (cut into 4 cm lengths)
1 tin	Water chestnuts (sliced, drained and rinsed)

White sesame seeds for garnish

## Method

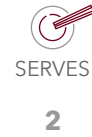
### TO COOK

- 1 To velvet the pork, thinly slice the pork fillet (tip: half freeze the pork fillet as it makes thinly slicing a breeze!).
- 2 Add sliced pork to a bowl. Mix in water, dry sherry, stir-fry oyster sauce, baking soda, cornstarch, vegetable oil, and sesame oil. Cover.
- 3 Leave pork to marinate for 30 minutes to bring to room temperature.
- 4 Mix Oyster stir-fry sauce, dark soy sauce, Asian cooking caramel, and chicken stock. Set aside.
- 5 Heat wok on high heat, add 2 tbsp vegetable oil. Add ginger, garlic, chillies, and onion, and stir fry for 1 minute.
- 6 Add thinly sliced pork and stir fry for 2 minutes.
- 7 Add garlic shoots, capsicum, chestnuts, snow peas, and the sauce mixture. Cook for 2 minutes.
- 8 Add spring onions and cook for 1 minute.
- 9 Serve with rice or mixed with cooked egg noodles. Garnish with a sprinkling of sesame seeds.

# HELLO *Hong Kong*



# Nicole Hocking's Duck Breast Salad with Hoisin Dressing



## Ingredients

### MAIN INGREDIENTS

- 2 Duck breasts
- 2 Thin egg noodle nests
- 1 Medium cucumber (sliced lengthways into thin strips)
- ½ Red onion (sliced thinly)
- 50g Mixed lettuce leaves (washed)
- Sea salt

### HOISIN DRESSING

- 3 tbsp **Lee Kum Kee Hoisin Sauce**
- 2 tbsp Rice wine vinegar
- 1 clove Garlic (crushed)
- 1 tsp Ginger (grated)
- 1 tsp Soy sauce
- 1 Long red chilli (chopped finely)
- 1 tbsp Sesame oil

### GARNISH

- 1 Long red chilli (sliced finely)
- Spring onions (chopped finely)
- Black and white sesame seeds

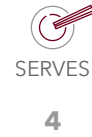
## Method

### TO COOK

- 1 Preheat the oven to 180°C (fan forced).
- 2 Score the duck skin diagonally without cutting through to the flesh. Season with a generous pinch of salt and add skin side down to a cold, dry pan over medium heat. Cook for 10 minutes or until the skin is crispy and golden.
- 3 Transfer the duck breasts, skin side up, to a lined baking tray and place in the oven for a further 10 minutes or until cooked to your liking.
- 4 Once cooked, cover and set aside to rest for 15 minutes.
- 5 While the duck is cooking, mix together the dressing ingredients: hoisin sauce, rice wine vinegar, soy sauce, sesame oil, ginger, garlic, and finely chopped chilli. Refrigerate until needed.
- 6 Place the noodles into a heatproof bowl and cover with boiling water. Soak until tender (about 5 minutes). Drain and set aside.
- 7 Slice the duck breasts into very thin slices, roll the slices up, and place them on the plates.
- 8 Place half the noodles onto each plate along with half of the lettuce leaves. Roll up the cucumber slices and divide them equally between the plates.
- 9 Place some thinly sliced red onion on each plate and scatter with thinly sliced chilli and spring onions.
- 10 Drizzle over the hoisin dressing generously. Scatter with sesame seeds and enjoy!



# Yvonne's Triple Chilli Chicken



## Ingredients

### CHICKEN INGREDIENTS

- 600g Chicken breast fillets
- 1 tbsp Canola oil
- 2 tbsp Flour
- ½ tsp Hot ground chilli powder
- Pepper (to taste)

### CHILLI SAUCE

- 2 tsp Lee Kum Kee Chiu Chow Style Chilli Oil
- 2 tsp Chilli (crushed)
- ½ cup Sweet chilli sauce
- 1 tsp Sesame oil
- 2 tsp Ground ginger
- ¼ tsp Ground coriander
- 2 tsp Garlic (crushed)
- 1 tbsp Soy sauce
- 3 tbsp Lime juice
- 1 Onion (chopped)

### DAIKON SALAD INGREDIENTS

- 1 cup Carrot (spiralized)
- ½ cup Daikon radish (spiralized)
- 4 Red radishes (finely diced)
- 1 Red onion (finely diced)
- 2 tbsp Rice wine vinegar
- 2 tbsp Sesame oil
- 3 Bird's eye chillies (finely diced)
- ½ Lime (juiced)

### GARNISH

- Fresh coriander
- Spring onion
- Sesame seeds
- Lime wedges

## Method

### TO COOK

- 1 Cut each chicken breast fillet into thick strips. Coat with hot ground chilli powder, flour, and pepper. Shake off excess.
- 2 Heat oil in a frypan and cook the chicken until browned and cooked through. Set aside.
- 3 Spiralize the carrot and daikon radish. Finely dice the red radishes, red onion, and bird eye chillies. Place all the salad ingredients into a bowl. Toss and add rice wine vinegar, sesame oil, lime juice, and sesame seeds. Let it set.
- 4 Fry the onion in canola oil until soft. Add sesame oil, crushed garlic, and ground coriander. Cook for 1 minute. Add Lee Kum Kee Chiu Chow Style Chilli Oil, crushed chilli, sweet chilli sauce, and soy sauce. Stir to combine.
- 5 Return the cooked chicken to the pan and coat it with the sauce, stirring to prevent sticking. Add lime juice and simmer until the sauce is thick and sticky.
- 6 Place the chicken on a bed of daikon salad. Garnish with fresh coriander, diced spring onion, sesame seeds, and lime wedges.



# Eng Eng Chung's Mango Pancake



MEAT-FREE  
MARVEL



SERVES

4



COOK

60 minutes

## Ingredients

### PANCAKE FILLING INGREDIENTS

240g	Whipping cream
2 tbsp	Sugar
2	Mangoes (cut into long strips)

### PANCAKE INGREDIENTS

3	Eggs
40g	Sugar
175g	<b>Valcom Premium Coconut Milk</b>
175g	Milk
100g	Low-gluten flour
30g	Corn starch/flour
30g	Olive oil

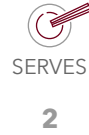
## Method

### TO COOK

- 1 Put cream and sugar into a food processor and blend, then refrigerate until ready.
- 2 Cut the mango flesh into long strips and set aside (7 or 8 strips for each pancake).
- 3 Add eggs, sugar, coconut milk, milk, low-gluten flour, corn flour, and olive oil in a bowl and mix well.
- 4 Strain the egg batter and let it sit for 20 minutes.
- 5 Heat a pan on low heat, pour about 50 grams of egg batter, and spread it evenly on the surface of the pan. (Do not add oil, otherwise the egg batter will not spread easily and form.)
- 6 Pan fry over low heat until the crepe is solidified and the surface is bubbling. Remove the crepe and place on a plate covered with a damp cloth (to avoid the crepe becoming dry).
- 7 Take three pieces of crepes and spread them out, with 1/5 of the edges slightly overlapping. Spread whipped cream in the middle of the crepe. On top of the whipped cream, add 7 or 8 mango strips (with gaps in between).
- 8 Fold the upper and lower sides of the crepe into the middle, and then roll from one end to the other, like making a rolled towel shape.
- 9 Wrap it in cling wrap and refrigerate until it is cold before serving.



# Rachel Matterson's Duck Suan La Fen



## Ingredients

1 tsp	Sichuan peppercorns
2 cloves	Garlic
2cm knob	Ginger
1L	Chicken stock
3 tbsp	Chinkiang vinegar (black vinegar)
2 tbsp	Soy sauce
2-3 tbsp	Chilli oil
1 tsp	Sesame oil
½ tsp	Sugar
2 tbsp	Peanuts
1	Duck breast
2 tsp	Salt
1 tsp	Black ground pepper
1 packet	OBAP Sweet Potato Noodles
1 bunch	Bok choy
3 tbsp	Preserved mustard of choice
1	Spring onion
4 sprigs	Coriander

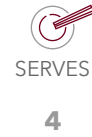
## Method

### TO COOK

- 1 Remove the duck from the fridge and let it come to room temperature as you prepare the other ingredients.
- 2 In a mortar and pestle, grind the peppercorns until they become a fine dust. Add garlic and ginger and grind to create a paste.
- 3 To a pot, add the chicken stock, peppercorn paste, black vinegar, soy sauce, chilli oil, sesame oil, and sugar. Bring to a boil, then let simmer as you prepare the remaining ingredients. Adjust seasonings to taste.
- 4 Toast peanuts in a pan over medium heat until golden. Remove from heat and set aside.
- 5 Score the duck skin in a cross hatch pattern and generously season with salt and black ground pepper. Add the duck skin side down to a cold pan and gradually bring to medium-high heat over 2 minutes. Once at heat, continue to cook skin side down for a further 8 minutes. Flip the duck and cook for 4 minutes skin side up. In the last 30 seconds, kiss the thick side of the duck to ensure all edges of the meat have been sealed. Rest for at least 10 minutes before slicing.
- 6 While the duck is resting, add the noodles to the broth and let cook for around 8 minutes, stirring occasionally. Add the bok choy in the last minute and a half to blanch.
- 7 To a bowl, add your noodles, piping hot broth and bok choy and top with your sliced duck. Finish with spring onions, coriander and the toasted peanuts, and serve the preserved mustard on the side. Now enjoy your super spicy and deliciously sour glass noodles!

# Miku G's Sichuan Lamb with Hand-Pulled Noodles

Grand Prize  
Winning Dish



## Ingredients

- 450g Lamb loin (thinly sliced against the grain)
- 1 tbsp Vegetable oil
- 2 tbsp Garlic (minced)
- 2 tbsp Ginger (minced)
- 1 Green chilli (finely sliced)
- 2 Spring onions (finely sliced)

### SPICE MIX INGREDIENTS

- 2 tbsp Cumin seeds
- 2 tsp Sichuan peppercorns
- 1 tsp Whole coriander seeds

### MARINADE INGREDIENTS

- 1 tbsp Shaoxing cooking wine
- 1 tsp Vegetable oil
- 1 tsp Salt
- 2 tsp Cornflour

### SAUCE INGREDIENTS

- 4 tbsp Lee Kum Kee Chiu Chow Style Chilli Oil
- 2 tbsp Shaoxing cooking wine
- 2 tbsp Chinkiang vinegar (black vinegar)
- 1 tbsp Dark soy sauce
- 1 tbsp Lee Kum Kee Gold Label Soy Sauce

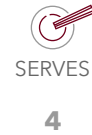
### HAND PULLED NOODLES

- 500g All-purpose flour
- ½ tsp Salt
- 250ml Water
- 1 tsp Vegetable oil (for coating the dough)



# Miku G's Sichuan Lamb with Hand-Pulled Noodles

Grand Prize  
Winning Dish



## Method

### TO COOK

- 1 Using a small frying pan, add the spice mix and cook over a low-medium heat frequently stirring until the spices are fragrant. Remove from the pan and grind in a mortar and pestle to a partially powdered consistency.
- 2 In a small bowl, combine the lamb and marinade ingredients one at a time along with two teaspoons of the ground spice mix and stir until the lamb is fully coated. Add the cornflour last, mixing by hand. Marinate for 15 minutes or longer if you have time.
- 3 Make the noodles using a stand mixer with a dough hook, mix the flour and salt briefly to combine. Gradually add the water and mix until well incorporated. Increase the speed and knead until a rough dough ball forms (about 3 minutes). Cover with cling wrap and rest for 20 minutes.
- 4 Knead the dough in the stand mixer again for about 30 seconds then divide the dough into 16 pieces and roll each piece into an oval about 5mm thick. Coat with oil, cover with cling wrap and rest for 1 hour.
- 5 Stretch the noodles by lifting each dough oval on the short edge one at a time and stretching briskly to approximately 50cm in length. Cover with cling wrap to prevent them from drying out.
- 6 Combine all sauce ingredients and set aside. Cook the noodles in boiling water for about three minutes, or until they reach your preference of chewiness, then drain and divide them between four bowls.
- 7 Add oil to a wok or frypan over high heat until the oil begins to smoke. Add the marinated lamb without overlapping so it has good contact with the wok or pan surface. Add the ginger and garlic and sear for about one minute to brown the bottom of the lamb. Stir occasionally until the lamb is mostly browned over each side. Add the chilli and spring onions, and gently toss to cook for about 30 seconds. Finally, add the sauce, cook and mix to incorporate well with the lamb.
- 8 Serve the Sichuan lamb and sauce over the pulled noodles and add any additional soy sauce, vinegar or chilli oil to taste. Enjoy!

# FLAVOUR IS THE KEY



## PANDA BRAND OYSTER SAUCE

Stir-fries  
Marinades

The layer of complexity we all strive to create. Use with Soy Sauce and you'll notice a difference immediately with a complexity of flavour that is umami, texture and richness.



## PREMIUM SOY SAUCE

Stir-fries Dressing  
Marinades Dipping

Crafted from non-GMO soybeans and free from additives, our naturally brewed soy sauce delivers a captivating blend of rich flavour, vibrant colour, and enticing aroma. Elevate your dishes with the essential touch of authentic soy goodness.

[www.LKK.com](http://www.LKK.com) LeeKumKeeAustralia  
 LeeKumKeeAU LeeKumKeeChilliClub



# Nicole Hocking's Tofu Rolls



**MEAT-FREE  
MARVEL**



SERVES

2



COOK

150 minutes

## Ingredients

### FILLING INGREDIENTS

- 50g Dried shiitake mushrooms (rehydrated, reserve the soaking liquid)
- 100g Valcom Bamboo Shoots (julienned)
- 100g Carrot (julienned)
- 1 tbsp Ginger (julienned)
- 2 tbsp Light soy sauce
- 3 tbsp Neutral oil
- 1 tbsp Shaoxing wine
- 1 tbsp Vegetarian oyster sauce

### ASSEMBLY INGREDIENTS

- 2 sheets Bean curd skin
- 2 tbsp Vegetarian oyster sauce (mixed with 2 tbsp water)
- 1 cup Mushroom soaking liquid
- 1 tbsp Vegetarian oyster sauce
- 2 tsp Sugar
- 1 tbsp Shaoxing wine
- 1 tbsp Light soy sauce
- 1 tsp Sesame oil
- 1 tsp Dark soy sauce
- 3 tbsp Neutral oil
- 4 Spring onions (thinly sliced)
- Vegetable stock for soaking the bean curd sheets
- Toasted sesame seeds

# Nicole Hocking's Tofu Rolls



MEAT-FREE  
MARVEL



SERVES

2



COOK

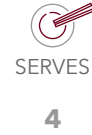
150 minutes

## Method

### TO COOK

- 1 Place your dried bean curd skin into a large flat baking dish and cover with vegetable stock. Leave to soak until fully hydrated.
- 2 Rinse the mushrooms and soak in hot water until rehydrated. Squeeze out the liquid from the mushrooms and slice thinly, reserve the water for the braising sauce.
- 3 Heat your wok or pan over medium heat with 3 tablespoons of neutral oil. Add the ginger and fry for 30 seconds, add the carrots and stir-fry for 1 minute. Add the mushrooms and bamboo shoots, turn up the heat and cook for a further 3 minutes or until fragrant.
- 4 Stir in the Shaoxing wine, light soy and vegetarian oyster sauce and continue cooking until the liquid has reduced. Remove from the heat and allow to cool.
- 5 Bring a large pot of water to the boil and line your steamer basket with a piece of baking paper, pierce some holes into the paper with a skewer or knife.
- 6 Gently wring out the liquid from the bean curd skin, lay a sheet of bean curd skin on a clean dry surface, Using a basting brush or pastry brush paint the surface with the vegetarian oyster sauce and water mixture. Lay a second bean curd skin over the top of the first sheet and paint the surface with the remainder of the mixture.
- 7 Add the filling in the centre of the curd sheet, in a nice neat rectangle shape about 15cm from the edge closest to you. Fold over the edge closest to you so it covers the filling. Fold the sides into the middle so they cover the ends, then roll the whole filling package over so its covered on all sides. Continue to roll as tightly as you can until you get to the end of the bean curd sheet.
- 8 Place roll into the steamer basket on high heat and steam for 12-15 minutes.
- 9 Whilst the roll is steaming mix together the braising sauce, mushroom soaking water, vegetarian oyster sauce, Shaoxing wine, sugar, light and dark soy and sesame oil. Mix until sugar is dissolved.
- 10 Once the roll is steamed heat your wok or pan over medium heat, add the neutral oil and swirl to coat the pan, add the roll and brown each side for 1-2 minutes. Flip gently so the roll doesn't fall apart.
- 11 Once there's some nice colour on both sides of the roll add braising liquid, braise for 3 minutes with a lid on and then 3 minutes uncovered, gently flip the roll over and repeat with the other side. The sauce will reduce, it should coat the rolls, not be a pool of sauce in the bottom. Braise for a few more minutes if needed.
- 12 Remove the rolls from the pan and allow to cool completely. Once cool slice with a serrated knife. Top with toasted sesame seeds and a generous amount of sliced spring onions.

# Eng Eng Chung's Pork Floss Buns



## Ingredients

### MAIN INGREDIENTS

- 2 Eggs (about 65g with shell)
- 30g Milk
- 20g Corn oil
- 35g Cake flour
- 30g Caster sugar
- A little lemon juice

### MAYONNAISE MIXTURE

- 100g KEWPIE Japanese Mayonnaise
- 10g Milk powder
- 50g Condensed milk

### TOPPINGS

- Appropriate amount of pork floss
- Appropriate amount of seaweed
- Appropriate amount of toasted sesame seeds

## Method

### TO COOK

- 1 Separate the egg yolks and whites. The bowl containing the egg whites must be oil-free and water-free.
- 2 Add milk and corn oil to the egg yolk bowl and stir until emulsified.
- 3 Sift in the cake flour and mix well using a zigzag method.
- 4 Preheat the oven to 160°C. Prepare a piping bag and baking paper.
- 5 Add a little lemon juice to the egg whites.
- 6 Beat the egg whites with a whisk at high speed. When rough bubbles appear, start adding 30g of caster sugar in three batches.
- 7 Whip the meringue until it forms stiff peaks, that is, there are small peaks that stand upright when you pick up the whisk.
- 8 Spoon one-third of the meringue into the egg yolk batter and mix evenly using the zigzag and folding method.
- 9 Pour the mixed egg yolk batter into the remaining meringue and mix evenly by folding method.
- 10 Pour the batter into a piping bag and pipe the batter in round dome shapes about 6cm wide on a baking tray.
- 11 Put them into the preheated oven and bake at 160°C for 25 to 30 minutes. Depending on the situation, you can turn up the heat to allow the surface to become slightly browned and colored.
- 12 After taking the baking tray out of the oven, tap it on the kitchen bench immediately to release the heat quickly.
- 13 Mix the mayonnaise mixture ingredients evenly and set aside.
- 14 Mix the ingredients of the toppings evenly.
- 15 Take two dome-shaped cakes, spread a thicker layer of "mayonnaise" on the inside of the cakes and sandwich them together, then spread a thin layer on the outside.
- 16 Dip the round cakes (made up of 2 dome-shaped cakes) into the "pork floss seaweed" mixture evenly.



# Rose Soutter's Char Siu Pork & Pineapple Bao Buns

Grand Prize  
Winning Dish



FAST  
& FAB



SERVES

4



COOK

20 minutes

## Ingredients

### MAIN INGREDIENTS

- 1 Pork tenderloin (approximately 400-500g)
- 12 Frozen bao buns
- 1 tin Pineapple slices
- 2 tbsp Lee Kum Kee Char Siu Sauce
- 1½ tbsp Chilli (crushed)
- 1 tbsp Ginger (crushed)
- ½ tbsp Garlic (crushed)
- ½ tsp Sesame oil
- 1 tbsp Light soy sauce

### SIDES AND GARNISHES

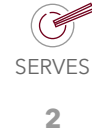
- 1 cup Cabbage (shredded, mixed with 2 tbsp KEWPIE Japanese Mayonnaise)
- 1 Red or green chilli (or both, sliced)
- 1 handful Coriander (chopped)
- 1 Lime (cut into wedges)
- ¼ cup Peanuts (crushed)
- 4 Spring onions (finely sliced)

## Method

### TO COOK

- 1 Prepare the steamer by adding water to the base and turning the heat to high and preheat the grill for the final cooking of the pork.
- 2 Dry the pineapple rings on a paper towel and discard the juice.
- 3 Mix all the sauce ingredients (Lee Kum Kee Char Siu Sauce, crushed chilli, garlic, ginger, sesame oil, and soy sauce) in a bowl and set aside.
- 4 Cut the pork in half and then in half lengthways to speed up the cooking time.
- 5 Brush one side of the pork with the marinade sauce.
- 6 In an oven-proof pan, heat a small amount of oil. Once the oil is hot, add the pork with the marinade side down. Turn the heat down, as the sauce is prone to sizzle and splatter.
- 7 Cook the pork for two minutes, brush the other side with the marinade, and turn. Repeat this process once more on both sides.
- 8 Add the bao buns to the steamer. Steam according to the manufacturer's instructions (usually about 8 minutes).
- 9 Place the pan with the pork under the grill, and add the pineapple slices. Keep basting and turning the pork and pineapple until the pork has lovely burnt edges and the pineapple is nicely browned. Remove from heat and let the pork rest before slicing.
- 10 To assemble, add some coleslaw, sliced pork, and two pieces of pineapple to each bao bun. Top with chilli, coriander, spring onions, and peanuts. Drizzle with freshly squeezed lime juice.

# Sophia Kam's Chinese Black Vinegar Chicken Ramen Noodles



## Ingredients

### MAIN INGREDIENTS

- 2-3 Chicken thigh fillets
- 100ml Chinese black vinegar
- 50ml Rice vinegar
- 4 tbsp Raw sugar
- 1½ tbsp Lee Kum Kee Premium Dark Soy Sauce
- 1 Shallot (roughly chopped)
- 180g **Hakubaku Organic Ramen Noodles**
- 1 tsp Lee Kum Kee Premium Dark Soy Sauce (if needed)
- 1 tsp Lee Kum Kee Pure Sesame Oil (if needed)
- Cucumber (shredded)

## Method

### TO COOK

- 1** Trim the excess fat from the chicken thighs and discard. Pierce the skin all over with a fork, and season the chicken with salt and pepper.
- 2** Combine the Chinese black vinegar, rice wine vinegar, raw sugar, dark soy sauce, and shallot in a bowl to make the marinade.
- 3** Rub the chicken with the marinade in a large microwave-safe bowl. Cover with a lid.
- 4** Cook in the microwave at power level 6 for 7 minutes, then flip the chicken and cook for an additional 3 minutes at the same power level, until the meat is firm and cooked through. Cut the chicken into pieces.
- 5** Cook Hakubaku Organic Ramen Noodles according to the package instructions. Drain and rinse in cold water.
- 6** Separate the chicken from the Chinese black vinegar sauce and taste it. Add dark soy sauce and sesame oil if needed, then marinate the noodles.
- 7** Serve the noodles garnished with cucumber, Chinese black vinegar chicken, and sprinkle chicken with Chinese black vinegar sauce.



LUNAR NEW YEAR  
2025

# COOK SNAP WIN

**GRAND  
PRIZE x2**

Win the ultimate 6-day  
foodie adventure to

**HONG KONG & GUANGDONG**

**\$20,000 WORTH OF PRIZES TO BE WON!**

Contest Period 13 JAN 2025 - 23 FEB 2025



Click [cooksnapwin.com.au](https://cooksnapwin.com.au) for full details

**SCAN THE QR CODE TO ENTER**



Participating brands: Valcom, Hakubaku, Obento, OBAP,  
Squid Brand Fish Sauce, Lee Kum Kee, ABC, KEWPIE and S&B.



# Thai Cuisine



# South East Asian *Cooking Essentials*

Southeast Asia is a region filled with gastronomic wonders. Often made with the culinary philosophy of balancing several flavours. Common taste profiles include sweet, fiery heat, savoury, funky, creamy, sour-zest and bitter undertones. Combined and tempered for exciting and satiating combos.



## Coconut Milk

The white liquid pressed and strained from grated coconut flesh. A core ingredient in Thai, Vietnamese, Malaysian and Indonesian cooking. There are two grades: the watery type is for making sweet soups, desserts and pastries. While the creamier cream is for curries and broths. Coconut milk imparts a velvety texture and nutty undertone to any given dish, and blends perfectly with other seasoning ingredients. You can use it to substitute milk in baking and beverages. Check out the recipes uses Coconut Milk on [Asian Inspirations Website](#). **CLICK!**



## Sweet Soy Sauce

Kecap manis, originating from Indonesia, is a soy sauce that is thick with a malty touch. It is also used in Malaysian and Singaporean cuisines. More sweet than salty compared to other soy sauces, thanks to the addition of palm sugar in its making. The essential ingredient that makes Indonesian fried rice a national dish. Awesome for stir-fries, dipping sauce, marinades and more. Check out the recipes uses Sweet Soy Sauce on [Asian Inspirations Website](#). **CLICK!**



## Lemongrass

A stalky plant native to tropical Southeast Asia, and used in pretty much all cuisines of the region. Lemongrass brings a lemony fragrance to lighten meaty and flavour-heavy dishes, as well as remove strong seafood smells. Pairs well with other seasoning ingredient like chilli, shallot, garlic and cilantro. Also added in tea and cocktails for a refreshing aroma. Check out the recipes uses Lemongrass on [Asian Inspirations Website](#). **CLICK!**



## Turmeric

A rhizome cousin to ginger, turmeric has a mild spicy, earthy flavour with a bitter undertone. Used in Southeast Asian cooking for its uniquely piquant and soothing quality, as well as the appetizing yellow tinge. A key ingredient in curries, soups and stir-fried meats. Check out the recipes uses Turmeric on [Asian Inspirations Website](#). **CLICK!**

# South East Asian *Cooking Essentials*



## Chilli

There are 2 general types of chilli peppers in Southeast Asian cooking. Long red and green chillies, are the most common, also comes in dried form. These impart a capsicum-like flavour and aroma, with a moderate spicy heat. Meanwhile, the much thinner and shorter Bird's Eye chilli is the fiery darling that gives Thai dishes their zesty character. Used in every spicy recipe from stir-fries to curries. Also mixed with soy sauce as a condiment in Malaysian and Singaporean cuisines. Check out the recipes uses Chilli on [Asian Inspirations Website](#). **CLICK!**



## Galangal

While galangal may look like ginger and has a similar texture, this rhizome is denser, harder, and with a stronger mustard-like flavour. A must-have zesty ingredient for Tom Yum and Tom Kha Gai soups. Check out the recipes uses Galangal on [Asian Inspirations Website](#). **CLICK!**



## Rice Paper

Rice starch mixed with salt and water to make a thin cake and dried into a paper-like texture. Vietnamese rice paper is a neutral flavoured, and soft but sturdy. Perfect to make yummy wraps and rolls packed with meat and veggies—a staple Vietnamese appetizer, snack and side-dish. Often served with a peanut dipping sauce. Check out the recipes uses Rice Paper on [Asian Inspirations Website](#). **CLICK!**



## Fish Sauce

Made from anchovies fermented in a barrel with salt for up to 2 years, and slowly pressed to extract the liquid, fish sauce is an all-purpose umami booster in Thai and Vietnamese cuisines. It has an appetizing funky, savoury flavour. Often used in a marinades for meat and seafood. Combined with lime juice, sugar, garlic and chillies for the classic Vietnamese Nuoc Cham dipping sauce. Added to stir-fries and soups and even salads. Also enjoyed as a table condiment. Check out the recipes that use Fish Sauce on [Asian Inspirations Website](#). **CLICK!**

# Laura's Rapid Red Curry



**FAST  
& FAB**



SERVES

**2**



COOK

**20 minutes**

## Ingredients

½ jar	<b>Valcom Red Curry Paste</b>
2 tbsp	Vegetable oil
500g	Chicken breast (cut into bite-sized pieces)
400ml	Valcom Premium Coconut Milk
1 tsp	Squid Brand Fish Sauce
2 tsp	Valcom Kaffir Lime Leaves
250g	Green beans
1 tin	Valcom Water Chestnut Whole
20	Vietnamese mint leaves
1 tsp	White sugar
	Rice to serve

## Method

### TO COOK

- 1 Heat 1 tbsp of vegetable oil in a large frypan or wok until hot, and sear the chicken until lightly browned. Then remove the chicken and put it aside.
- 2 Add the remaining tbsp of oil to the pan and add half a jar of the curry paste. Fry until fragrant (around 30 seconds).
- 3 Add half of the coconut milk to the paste and stir, allowing the sauce to thicken. After 3-5 minutes, add the rest of the coconut milk, chicken, beans, kaffir lime leaves, fish sauce and sugar. Simmer for 10 minutes.
- 4 Stir through the water chestnuts and mint leaves, and serve with white rice. Enjoy!



# Melanie O'Halloran's Thai Mango & Lime Coconut Ice Cream



**FAST  
& FAB**



SERVES

**2**



COOK

**15 minutes**

## Ingredients

500g	Mango (cubed and frozen. 3-4 fresh, or use frozen or tinned)
400ml	Valcom Premium Coconut Cream
1 tbsp	Rice malt syrup (or maple syrup or honey)
1 tbsp	Lime juice

## Method

### TO COOK

- 1** Wash and peel the ripe mangoes and use a knife to cut the flesh away from the seed. Cut fresh or tinned mango into chunky cubes and place into a container in the freezer until frozen completely. (If using pre-frozen, skip this step).
- 2** Add the coconut cream to the blender, with your sweetener of choice and lime juice. Add the frozen mango and blend on highest speed (use the pulse function), using a spatula to push down the sides if the mixture becomes stuck. Blend until smooth and creamy. Adjust the sweet and sour flavours to taste, depending on the ripeness of the mangoes used.
- 3** Serve right out of the blender as a soft-serve style ice cream or place into a wide container, cover and freeze for at least 1 hour, or overnight.
- 4** Notes: Don't over blend or the mixture may begin to melt. For an indulgent adult dessert, add a dash of Malibu liqueur before blending. If freezing overnight, remove it from the freezer 5-10 minutes before serving to soften slightly and make scooping easier.
- 5** Serve with fresh fruit or mango puree, coconut flakes or crushed nuts.



# Rachel Matterson's Thai Coconut Scallops



**FAST  
& FAB**



SERVES

**4**



COOK

**15 minutes**

## Ingredients

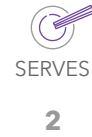
24	Scallops (roe off)
1	Lime
¼ cup	Makrut leaves
¼ cup	Spinach leaves
2 tbsp + 4 tbsp	Vegetable oil
¼ cup	Curry leaves
400g	Valcom Premium Coconut Cream
3 tbsp	Lemongrass paste
1 tbsp	Fish sauce
1	Long red chilli
1	Long green chilli
1	Spring onion
4 tsp	Chilli oil

## Method

### TO COOK

- 1 Add juice of 1 lime over the scallops and let sit for a minimum of 5 minutes while you prepare the rest of the dish.
- 2 Blend spinach, makrut leaves and 2 tbsp of oil together in an immersion blender until combined. Strain through a cheese cloth and sit aside.
- 3 Heat remaining 4 tbsp of oil in a small pan. Once oil is hot, add curry leaves and fry for 30 seconds, or until transparent and crispy. Remove and sit on a paper towel.
- 4 Mix together the coconut cream, lemongrass paste and fish sauce. Set aside.
- 5 Finely cut the chillies on an angle, and slice the spring onion into fine long strips, about 3cm in length.
- 6 To serve, portion the coconut cream mixture into 4 shallow bowls. Add drops of chilli oil, and makrut oil and gently swirl with the end of a chopstick. Add 6 scallops per bowl, then top with your chillies, spring onion and crunchy curry leaves. Enjoy!

# John Rombout's Slow-Cooked Spicy Panaeng Curry Beef



## Ingredients

1kg	Angus beef (diced)
1 tbsp	Canola oil
1	Medium sized sweet potato
1	Medium sized carrot
½	Brown onion
2 tbsp	Fish sauce
2 tsp	Valcom Kaffir Lime Leaves
2 tsp	Valcom Lemongrass
1 jar	Valcom Panaeng Curry Paste
800ml	Coconut milk
1 tsp	Chilli flakes
2 tsp	Palm sugar
	Fresh chilli and coriander to garnish

## Method

### TO COOK

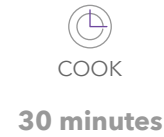
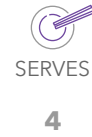
- 1 Add 1 tbsp of canola oil to frying pan or wok and add diced brown onion until golden brown. Once done transfer to slow cooker pot.
- 2 Add diced beef to pan over high heat and cook until brown on each side/medium rare. Transfer juices and beef to slow cooker pot.
- 3 Add Valcom Panaeng Curry Paste to pan over medium heat. Add Valcom Premium Coconut Milk, palm sugar, chilli flakes, fish sauce, and stir until fragrant and starts to thicken.
- 4 Transfer to slow cooker with chopped carrot, Valcom Kaffir Lime Leaves, and Valcom Lemongrass. Mix, set to low heat and cover.
- 5 After 4 hours have passed, gently mix through the curry once more and add the sweet potato.
- 6 Check and taste the dish is to your liking after 5 hours of slow cooking. If beef breaks apart and the sweet potato is nice and soft, take off heat and serve.
- 7 Garnish with fresh chilli, lemongrass and chopped coriander. Enjoy!

*Valcom*<sup>®</sup>  
Authentic Thai

You are the  
**Green Curry**  
Champ



# Chef Jack's Thairiffic Prawn Curry



## Ingredients

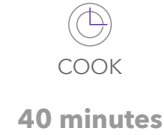
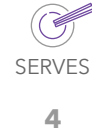
24	Raw prawns
1	Half brown onion
3 cloves	Garlic
1	Small nub ginger
1½	Green chilli
200g	Brown mushrooms
1	Large zucchini
200g	Snow peas
1 bunch	Chinese broccoli
½ jar	Valcom Thai Green Curry Paste
165ml	Valcom Premium Coconut Milk
400ml	Light coconut cream
1½	Lime
4 tbsp	Soy sauce
4 tbsp	Sesame oil
1 tsp	Brown sugar
	Rice (to serve)

## Method

### TO COOK

- 1 Put large saucepan on a medium heat and add oil.
- 2 Once oil is at a medium heat, add the finely chopped onion, garlic, ginger and chilli, and sweat until onions are translucent.
- 3 Add chopped mushrooms and cook for 2 minutes until mushrooms begin to release moisture.
- 4 Add curry paste and stir fry for 2-3 minutes or until it becomes fragrant and aromatic.
- 5 Add coconut milk and coconut cream to the saucepan and bring to a simmer.
- 6 Once simmering, add chopped zucchini and cook lightly for another 2 minutes.
- 7 Once you can see the zucchini's have started to cook, add peeled and halved snow peas and roughly chopped Chinese broccoli and cook for another few minutes.
- 8 Once vegetables are nearly cooked, bring the curry to a boil and add peeled prawns. Turn the heat off and let the prawns gently cook through.
- 9 Season the curry with soy sauce, lime juice and sugar to taste.
- 10 Serve with steamed rice and enjoy!

# Nicole Hocking's Lime & Coconut Curried Cod



## Ingredients

- 4 x 200g Cod fillets (1-1½ inches thick)
- 2 tbsp Neutral oil
- 200g Snow peas
- 200g Green beans
- Sea salt
- Fresh ground black pepper

### SAUCE INGREDIENTS

- 1 tbsp Neutral oil
- 2 Shallots (thinly sliced)
- 3 cloves Garlic (thinly sliced)
- 1 stalk Lemongrass (sliced through the centre lengthways and crushed.)
- 2 tbsp Ginger (thinly sliced)
- 3 Makrut/kaffir lime leaves (crushed)
- 1½ cups Vegetable stock
- 400ml Valcom Premium Coconut Milk
- 1 tbsp Fish sauce (or to taste)
- ½ tsp White pepper (grounded)
- 2 tbsp **Valcom Thai Green Curry Paste**
- 1 tbsp Fresh lime juice

### GARNISH INGREDIENTS

- Chilli (thinly sliced)
- Scallions (thinly sliced)
- Cilantro oil (optional)
- Lime slices or wedges (optional)

## Method

### TO COOK

- 1 Heat oven to 200°C.
- 2 Heat the oil in a wok (or another pan) over medium heat, add in the shallots, garlic, and ginger, and fry for a minute or two.
- 3 Add in the curry paste and fish sauce and fry for another minute.
- 4 Then add in the lemongrass and makrut leaves and sweat until fragrant and tender (about 5 minutes).
- 5 Add the vegetable stock and bring it to a boil. Lower the heat and simmer for 15 minutes.
- 6 Add the coconut milk and simmer for 5 minutes. Remove from heat and add in the white pepper and lime juice.
- 7 Strain the sauce through a colander and discard the chunky bits. Taste and season with more fish sauce or pepper if needed.
- 8 While the sauce is cooking, bring a pot of water to a boil with a steamer attachment. Top and tail the beans and snow peas, and steam until tender (or cooked to your liking).
- 9 Heat a fish grill (or regular grill pan) with the oil on high heat.
- 10 Season the cod fillets on both sides and place on the grill.
- 11 Grill until golden on the bottom, flip, and grill for another minute.
- 12 Place the cod pieces on a lined baking tray and bake for about 6-7 minutes (until the fish is cooked through).
- 13 Place your vegetables into each bowl and top with a piece of cod.
- 14 Pour over your coconut lime sauce.
- 15 To make optional cilantro oil, bring a pot of salted water to a boil, add in 2 cups of cilantro leaves and stems. Blanch for 15 seconds and then transfer to an ice bath. Squeeze and remove as much water as possible. Add the cilantro to a food processor with ¼ cup of sunflower oil and blend. Strain through cheesecloth, keeping the oil and discarding the leaves. Keep it in the fridge.
- 16 Garnish with sliced chilli and scallions, and drizzle with cilantro oil. Top with some lime slices and serve.



# Cheryl M's Coconut Tapioca Pudding Parfaits



MEAT-FREE  
MARVEL



SERVES

4



COOK

20 minutes

## Ingredients

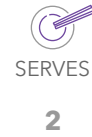
- 1 cup Small tapioca pearls
- 2 cups Valcom Premium Coconut Milk
- 2 cups Coconut water
- 2 tbsp Caster sugar
- 1 tsp Vanilla bean paste
- 1 Whole mango (or 1 cup frozen mango pieces)
- ½ cup Watermelon (diced small)
- ½ cup Kiwi Fruit (diced small)
- ¼ cup Fresh raspberries
- 2 cups Vegetable cooking oil
- 2 Valcom Rice Paper sheets
- 1 tsp Food colouring
- 2 tbsp Sugar pearls

## Method

### TO COOK

- 1 Place tapioca pearls in a large bowl and cover with water (approx. 4 cups). Let soak for 20 minutes, then strain through a fine sieve. The tapioca will be slightly swollen and softened. Set aside.
- 2 In a heavy-bottomed pot, place coconut milk, coconut water, vanilla bean paste, and caster sugar. Cook on low heat until the mixture starts to simmer. Add the soaked and strained tapioca pearls, and let simmer over low heat for approx. 15 minutes, stirring continuously. The mixture will start to thicken. Once the tapioca is completely cooked (you can squish one pearl between your fingers with no hardness remaining), remove from heat and set aside until ready to assemble parfaits.
- 3 Blend fresh or frozen (defrosted) mango in a blender until smooth.
- 4 Cut rice paper wheels into long triangle shapes (or whatever shape you'd like). In a large bowl, place 2 cups of water and whisk in 4 drops of food coloring. Dip the cut rice paper briefly into the colored water, letting excess water drip off.
- 5 Place colored rice paper pieces onto a tray with baking paper and sprinkle colored sugar pearls over the top. Let the rice paper dry completely until not soggy (approx. 2-3 hours).
- 6 Place 2 cups of vegetable cooking oil into a deep frying pan and heat to approximately 160°C.
- 7 When rice paper pieces are placed into the oil, they should sizzle and expand immediately (about 5 seconds cooking time). Once cooked, place them onto paper towels to absorb any excess oil.
- 8 Place layers of coconut tapioca pudding, mango puree, and diced fruit/berries into serving glasses, topping with additional fruit.
- 9 Place in the fridge until ready to serve. Place a crispy rice paper garnish in the glass just before serving.

# Graciosa Nicaksono's Red Duck Curry with Pineapple & Lychees



## Ingredients

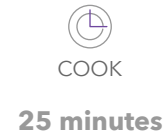
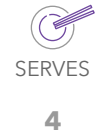
500g/1 packet	Luv-A-Duck Confit Duck Legs
1-2 tbsp	Valcom Red Curry Paste
400ml	Valcom Premium Coconut Cream
¾ cup	Fresh pineapple (chopped and cut into 2cm pieces)
½ cup	Lychees (fresh or canned, halved)
1	Small tomato (roughly chopped, optional)
2 tbsp	Whole Thai basil leaves
500ml /2 cups	Any salt reduced chicken style liquid stock
2 tsp	Lime juice
	Fresh lemongrass (smashed)
	Few kaffir lime leaves
	Sugar (just to adjust the taste, if needed)
	Squid Brand Fish Sauce (just to adjust the saltiness if needed)

## Method

### TO COOK

- 1 Cook the duck as per the instruction, either using oven or air fryer.
- 2 For air-fryer, pre-heat air fryer to 200°C. Remove duck from pack and bake skin side up for 10-12 minutes. Rest for 2 minutes before serving.
- 3 For best results, use oven, pre-heat oven to 190°C. Remove duck from pack and bake skin side up on a lined tray for 15 minutes. Rest for 2 minutes before serving.
- 4 Heat a little oil in a wok or large non-stick frying pan over medium heat. Add the curry paste and stir-fry for 1 minute.
- 5 Stir in the chicken stock and coconut cream. Bring to a simmer then reduce the heat to low.
- 6 Stir lime juice through red curry mixture. Add some sugar and/or fish sauce, if needed to balance the flavour.
- 7 Add the tomato, pineapple and lychees and cook, stirring, for approx. 2 minutes.
- 8 Thickly slice the duck. and divide among serving bowl. Sprinkle with Thai basil leaves. Serve immediately.

# Cheryl M's Thai Chicken Meatballs with Spicy Peanut Sauce



## Ingredients

### SPICY SATAY SAUCE INGREDIENTS

- ½ cup Crunchy peanut butter
- ¼ cup Lee Kum Kee Premium Soy Sauce
- ¼ cup Sweet chilli sauce
- 1 tbs Lee Kum Kee Chiu Chow Style Chilli Oil
- ¼ cup Water
- 1 tsp Turmeric (freshly minced or powder)
- 1 tsp Ginger (grounded or powder)
- 1 tsp Garlic (minced)
- 1 tsp Sesame oil
- ¼ cup Rice wine vinegar
- 2 pieces Kaffir lime leaf (finely chopped)

### CHICKEN MEATBALLS INGREDIENTS

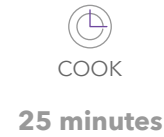
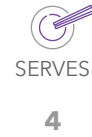
- 500g Chicken (minced)
- ¼ cup Obento Panko Breadcrumbs
- 1 Egg yolk
- 1 tsp Fresh chilli (minced)
- 1 tsp Fresh garlic (minced)
- 1 tsp Fresh ginger (minced)
- 1 tsp Sesame oil
- 2 tbsp Sweet chilli sauce
- 2 tsp Lee Kum Kee Premium Soy Sauce
- 4 cups Noodles (rice noodles, sweet potato noodles, egg noodles, or steamed rice if preferred)

### GARNISH INGREDIENTS

- Fresh cucumber (sliced)
- Carrots (finely sliced)
- Radish (finely sliced)
- Roasted crushed peanuts
- Fresh chilli (sliced)
- Fresh coriander
- Kaffir lime leaf (finely chopped)
- Lime wedges



# Cheryl M's Thai Chicken Meatballs with Spicy Peanut Sauce



## Method

### TO COOK

- 1 Combine all peanut sauce ingredients in a small pot & cook at low - medium heat for approximately 15 minutes stirring constantly until sauce has thickened and has a smooth consistency. If sauce is too thick add a few more drops of water to thin it out to the desired consistency. Set aside while preparing chicken meatballs.
- 2 To make chicken meatballs, in a large mixing bowl place all of the chicken meatball ingredients and mix together thoroughly.
- 3 Form the meatballs into small round balls. Heat a large frying pan over medium heat & add 2 tbsp vegetable oil, add the chicken meatballs and cook for 15 - 20 minutes, ensuring to brown all sides and cooked through.
- 4 In four serving bowls place 1 cup of cooked noodles or steamed rice. Spoon cooked chicken meatballs over top, drizzle spicy peanut sauce over the meatballs, top meatballs with prepared garnish (coriander, chopped peanuts, lime wedges).



**Squid**  
BRAND  
FISH SAUCE

# Award Winning Fish Sauce\*



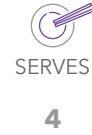
MADE  
WITH  
QUALITY  
ANCHOVIES

**\*Prime Minister's Export Award 2016**

Available at leading supermarkets and Asian grocery stores.



# Mel A's Yum Woon Sen – Thai Glass Noodle Salad



## Ingredients

- 200g Pork (minced)
- 12 Prawns (peeled)
- 2 tbsp Dried shrimp
- 100g Glass noodles
- 1 Spring onion (cut into 3cm batons)
- 1 Spring onion (sliced)
- 3 tbsp Peanuts (toasted & chopped)
- 3 tbsp Coriander
- 2 tbsp Mint leaves
- 1 Long red chilli (sliced)
- 1 Lime (cut into wedges)
- 1 Small red onion (sliced)

## DRESSING INGREDIENTS

- 2 tbsp **Squid Brand Fish Sauce**
- 2 tbsp Lime juice
- 2 tbsp Brown sugar
- 1 Long red chilli (finely diced)
- 1 clove Garlic (minced)

## Method

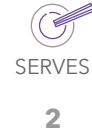
### TO COOK

- 1 Place dried shrimps into a bowl and cover with boiling water, allow to rehydrate for 10 minutes.
- 2 In a separate bowl, add in glass noodles and cover with boiling water, put aside until noodles are softened. Drain the noodles and cut them into smaller pieces.
- 3 Bring a saucepan of water to a boil, then place the prawns into the water and cook for 2-3 minutes until pink, remove from the saucepan. Cook the pork mince in the same saucepan for 3-4 minutes until cooked through, remove and set aside.
- 4 In a large mixing bowl, add in: diced chilli, garlic, Squid Brand Fish Sauce, lime juice and brown sugar, and mix until the sugar has dissolved.
- 5 Add the noodles to the large bowl with the dressing, and coat well. Then add in: pork mince, prawns, red onion, spring onion batons, dried shrimps, mint leaves and coriander. Mix until thoroughly combined.
- 6 Divide noodles between 4 serving bowls and sprinkle on the toasted peanuts, sliced spring onion and chilli slices.



Graciosa Nicaksono's

# Thai Pork Laab Salad with Rice Paper Flower



2

20 minutes

## Ingredients

### RICE PAPER FLOWER INGREDIENTS

1 tbsp Cooked rice (Let cool and divided into 2 separate bowls)

### Valcom Rice Paper

Natural food colouring, can use one or two  
Oil to deep fry the rice paper

### THAI PORK LAAB SALAD INGREDIENTS

1 tbsp Raw glutinous rice  
400g Pork (minced)  
¼ cup Red shallots (finely sliced)  
¼ cup Coriander (roughly chopped)  
½ cup Mint leaves  
1 Cucumber (finely diced)  
Lettuce or any other vegetables and extra herbs, to serve

### DRESSING INGREDIENTS

3 tbsp Squid Brand Fish Sauce  
2 tsp Palm sugar or brown sugar (grated)  
2 tsp Chilli flakes (or to taste)  
2 tbsp Lime juice

## Method

### TO COOK

- 1 Mix cooked rice with a dash of natural food colouring. Set aside. You can use one colour or two colours or as many colours as you wish.
- 2 Prepare 2 sheets of rice paper. Cut one to resemble the big flower. And cut the second rice paper to resemble the smaller flower.
- 3 Stick a bit of coloured cooked rice on the big flower rice paper and put the small cut of rice paper flower piece on top to stick together. Top with another small piece of coloured cooked rice.
- 4 Fry them and drain the oil really well. Set aside. You can eat as is as snack, sprinkle with salt first or as the 'plate/spoon' for our Thai Laab salad later on.
- 5 For the salad dressing, mix all ingredients and set aside until ready to serve.
- 6 Toast the glutinous rice in a dry frying pan over high heat until golden brown. Remove from heat and use a mortar and pestle or a spice grinder to grind rice to a fine powder.
- 7 Cook mince pork in a non-stick frying pan until just cooked. Remove from heat and transfer the pork to a large bowl. While the pork is warm, add the shallots in and toss. Add dressing and the toasted rice powder, and cucumber and mix again to combine. Taste and adjust the seasoning with more chilli powder, fish sauce and/or lime juice if needed.
- 8 When you're happy with the flavour, add the coriander and mint leaves and mix well. Serve the salad warm with lettuce or any other vegetables, and extra herb. Or put the laab salad onto the prepared rice paper flower, and enjoy the combination of crunch texture and the freshness of the salad.



# Deborah Dean's Grilled Pineapple Tom Yum Soup



**FAST  
& FAB**



SERVES

**2**



COOK

**20 minutes**

## Ingredients

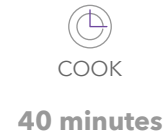
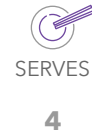
- ½ Fresh pineapple (sliced, approx. 4 slices)
- 1 bunch Enoki mushrooms (approx. 100g)
- 3 cups Water
- 1 can Valcom Premium Coconut Milk
- ½ jar Valcom Tom Yum Paste
- 1 Red chilli (sliced)
- 1 Spring onion (sliced white and green parts)
- ½ Fresh lime (juiced)

## Method

### TO COOK

- 1 In saucepan bring water to boil.
- 2 While water is boiling heat a griddle pan to medium/high heat, lightly spray with oil. Place all pineapple in pan to char grill.
- 3 Add tom yum paste to boiling water and stir in well. Add mushrooms and bring back to boil.
- 4 Turn pineapple slices and grill on other side.
- 5 Add coconut milk to soup and bring back to the boil.
- 6 While soup is coming back to boil. Remove chargrilled pineapple from griddle pan and cut into desired pieces.
- 7 Reduce soup heat back to a simmer and place pineapple pieces, chilli and spring onions and juice of half a lime into soup. Simmer for 2 minutes.
- 8 Divide into bowls and serve with extra chilli and spring onions.

# Jessie Leong's Massaman Curry Delights



## Ingredients

- 500g Chicken breast
- 2 Medium size potatoes
- 1 Small onion
- ½ jar Valcom Massaman Curry Paste
- 100ml Valcom Premium Coconut Cream
- 1 tsp Fish sauce
- 1 tsp Brown sugar
- 1 tsp Salt
- 1 tbsp Tomato sauce
- ½ Lemon (juiced)

## GARNISH INGREDIENTS

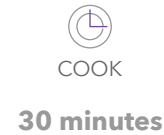
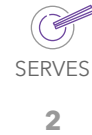
- 1 Red chilli & some curry leaves
- 4 sheets Spring roll pastry
- 2 tbsp Oil for curry
- 2 tbsp Oil for brushing
- Crushed peanuts
- Baked pastry cups

## Method

### TO COOK

- 1** Cut pastry sheets into 4 squares, brush oil on both sides. Put 2 overlapping layers of pastry squares into muffin tins. Bake at 190°C for about 8 minutes till slightly brown & crispy.
- 2** Pastry cups can be made a day before & can keep in air tight containers for up to 3 days.
- 3** Cut chicken, onions & potatoes into small pieces. Cook potatoes with a bit of water in microwave on high for 5 minutes. Drain and set aside.
- 4** Fry 2 tbsp of oil in fry pan on high heat, add ½ jar of Valcom Massaman Curry Paste. Fry till fragrant.
- 5** Add onions, fry for 2 minutes, add pieces of chicken & fry for 5 minutes.
- 6** Add 100ml of coconut cream, 1 tsp of fish sauce, 1 tsp of brown sugar, 1 tsp salt and 1 tbsp of tomato sauce. Simmer for about 10 minutes till creamy.
- 7** Add cooked potatoes and stir fry till all mixed in.
- 8** Spoon Massaman Chicken Curry into pastry cups. Garnish with crushed peanuts, diced red chilli & curry leaves.

# Deborah Dean's Coconut Moo Yang (Thai Grilled Coconut Pork Neck)



## Ingredients

2 Pork neck pieces  
(scotch fillet steaks)

### SAUCE INGREDIENTS

½ can Valcom Premium Coconut Milk  
2 tbsp ABC Sweet Soy Sauce  
(Kecap Manis)  
2 tbsp Mirin  
1 tbsp Squid Brand Fish Sauce  
½ Lime (juiced)

### ASIAN SLAW INGREDIENTS

1 cup Red cabbage (shredded)  
¼ cup Carrot (julienned)  
¼ cup Daikon radish (julienned)

### DRESSING INGREDIENTS

2 tbsp Rice wine vinegar  
2 tbsp Soy sauce  
2 tbsp Peanut oil  
1 tbsp Squid Brand Fish Sauce  
1 tbsp Lime juice  
1 tbsp White sugar  
Oil for frying

## Method

### TO COOK

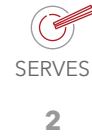
- 1 Mix all sauce ingredients together well. Set aside in a small container/bowl 4 tablespoons of sauce. Place the rest into a zip lock bag with the pork steaks. Ensure the pork is covered in marinade by moving around in the bag. Place bag and extra sauce in fridge overnight.
- 2 Remove pork from refrigerator. Prepare salad vegetables and place into mixing bowl. Add all dressing ingredients to a jar with a lid and shake well. Toss dressing through salad and refrigerate.
- 3 Heat up a griddle pan to med-high heat. Drizzle pan with oil. Remove pork from marinade. Place in pan and grill for about 6 minutes per side, internal temperature is around 63°C or until cooked to your liking. Turn heat off and rest for 10 minutes covered.
- 4 To serve divide salad between plates, place pork over top of salad and drizzle with reserved marinade if desired for extra flavour.



# Vietnamese Cuisine



# Cheryl M's Crispy Pork Rice Paper rolls with Spicy Corn Ribs



## Ingredients

- 500g Extra lean ground pork
- 2 cups Rice stick noodle (cooked)
- 1 tsp Garlic
- 1 tsp Ginger (minced)
- 2 tbsp Lee Kum Kee Chiu Chow Style Chilli Oil
- ½ cup Red cabbage (finely chopped)
- ½ cup Shiitake mushrooms (chopped)
- ½ cup Spring onions (chopped)
- 6 Kaffir lime leaves (finely minced)
- ¼ cup Lee Kum Kee Hoisin Sauce
- 16 pieces Valcom Rice Paper
- Handful fresh coriander
- Handful fresh mint
- Sesame Seeds

## SPICY CORN RIBS INGREDIENTS

- 4 cobs Corn (cut into quarters lengthwise)
- 4 tbsp Lee Kum Kee Chiu Chow Style Chilli Oil
- Sprinkle of sea salt

## GARNISH

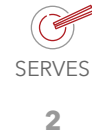
- Lime wedges
- Sliced cucumber
- Minced spring onion
- Sliced fresh chilli

## Method

### TO COOK

- 1** Sauté the minced pork over medium-high heat with Lee Kum Kee Chiu Chow Style Chilli Oil, minced ginger, and garlic.
- 2** Once the meat has browned, add cabbage, shiitake mushrooms, spring onions, finely minced kaffir lime leaf, and hoisin sauce.
- 3** Once the mixture is cooked, add the cooked rice stick noodles and sauté for a further 2 minutes. Remove the mixture from heat.
- 4** In a large bowl (big enough to fit the rice paper wrappers), place warm water.
- 5** Place a damp tea towel on the workbench. Dip the rice paper wrapper into the warm water and place it on the damp tea towel. The rice paper wrapper will still be quite firm but will continue to soften. The trick is not to get it too soft, otherwise rolling becomes difficult.
- 6** Sprinkle the wet rice paper roll with sesame seeds and a few fresh mint and coriander leaves.
- 7** Place a heaping spoonful of the sautéed pork/noodle mixture on the rice paper wrapper, then fold up all sides and roll into a cylinder shape.
- 8** Continue to roll the remaining rice paper rolls. Place the rolled pork/noodle rice paper rolls onto a baking tray lined with baking paper, and brush each roll with a thin coating of olive oil.
- 9** Bake the rolls at 180°C for 15-20 minutes until the rice paper is crisp and starting to brown slightly.
- 10** Remove from the oven and serve with additional hoisin sauce and chilli oil on the side.
- 11** For the corn ribs, brush the wedges of corn generously with chilli oil and sprinkle lightly with sea salt.
- 12** Bake in the air fryer at 180°C for 20 minutes until the corn starts to curl and turn golden brown.
- 13** Place on a serving platter with the Crispy Pork Rice Paper Rolls.
- 14** Garnish with fresh lime wedges, chopped spring onions, and finely sliced chilli.

# Suzanne James' Fiery Ginger & Soy Steamed Fish with Crispy Chilli Salad



## Ingredients

2 Firm fish fillets (e.g. Cod)  
Cooked rice (optional)

### SAUCE INGREDIENTS

¼ cup Lee Kum Lee Premium Soy Sauce  
1 tsp **Obento Cooking Sake**  
2½ tbsp Honey or sugar  
½ tsp Sesame oil  
½ tsp Chilli flakes (or according to heat preference)  
1 tsp Ginger (crushed)  
½ tsp Sesame seeds

### SALAD INGREDIENTS

1-2 Long red chillies (deseeded and julienned)  
1 Spring onion (white part finely chopped, green parts finely sliced lengthways)  
Small handful of coriander leaves

## Method

### TO COOK

- 1 Place julienned chili into a preheated 200°C oven for 5 minutes. Turn off the oven and leave the chili inside to dry for approximately 20 minutes. Cook on low heat if still soft after 15 minutes. (Keep an eye on them as all ovens are different.)
- 2 Place sliced spring onion into a bowl of cold water until they curl into little springs (about 15 minutes).
- 3 Steam the fish using your preferred method for 16 minutes or until cooked.
- 4 Meanwhile, combine all ingredients for the sauce except sesame seeds. Adjust flavors, heat until just hot, and keep warm until the fish and chili are ready.
- 5 Add sesame seeds to the sauce and combine salad ingredients.
- 6 Pour the sauce onto serving dishes, add the steamed fish, and top with crispy chili salad.



# Eng Eng Chung's Vietnamese Rice Paper Rolls



**FAST  
& FAB**



SERVES

**2**



COOK

**20 minutes**

## Ingredients

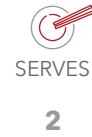
- 9 Large cooked prawns (peeled and deveined)
- 130g Vermicelli rice noodles
- 6 Green oak lettuce leaves
- ½ Carrot (peeled and julienned)
- ½ Lebanese cucumber (julienned)
- ½ cup Coriander sprigs
- ½ cup Fresh mint sprigs
- 6 Valcom Rice Paper sheets (22cm diameter)
- Vietnamese rice paper roll dipping sauce

## Method

### TO COOK

- 1** Cut prawns in half lengthwise.
- 2** Cook noodles according to package instructions until softened (do not overcook), then drain in a colander and rinse with cold water. Let noodles drain in the colander until ready to assemble. Alternatively, fill a saucepan with water, bring it to a boil, add the noodles, turn off the heat, and let them sit in hot water for 5-7 minutes.
- 3** Prepare veggies: julienne the cucumber and carrots, remove stiff stems from lettuce leaves, and coarsely chop coriander and fresh mint.
- 4** Assemble rice paper rolls, one at a time. Fill a shallow round bowl (wider than your wrappers) with very warm/hot water. Submerge the rice paper wrapper for about 10-15 seconds or until softened (depending on the temperature of your water). Place the wet rice paper wrapper on a clean and lightly wet cutting board.
- 5** Add veggies on one half in this order: lettuce, a generous pinch of noodles, carrots, cucumber, coriander, and fresh mint sprigs.
- 6** Add prawns on the second half, placing prawns cut-side up.
- 7** Tightly roll up the lettuce side first, tuck in the sides, then roll over the prawns so prawns are visible on the outside.
- 8** To serve: Transfer finished rolls to a serving platter and keep covered with a damp kitchen towel so they do not dry out.
- 9** In a small mixing bowl, add dipping sauce and you're ready to taste! Enjoy your fresh and delicious rice paper rolls!

# Bella Novak's Crispy Prawn Bánh Xèo



## Ingredients

- 4 tbsp Squid Brand Fish Sauce
- 3 Bird's eye chilli (chopped)
- 1-3 cloves Garlic
- 3 tbsp Sugar
- 2 tbsp White vinegar
- 150g Rice flour
- ½ cup Valcom Premium Coconut Milk
- ½ cup Water
- ½ tbsp Turmeric
- 3 handful Bean sprouts
- 1 Small carrot (julienned)
- 12 Small cooked prawns
- Coriander to garnish (optional)
- Spring onions to garnish
- Lettuce to serve
- Neutral oil for cooking

## Method

### TO COOK

- 1 Mix 150g rice flour, ½ cup coconut milk, ½ cup water with turmeric in a bowl, the consistency should be very runny. If it's not watery enough add an extra ¼ cup of water. Mix and set aside.
- 2 The simple but delicious dipping sauce, Nuoc Cham, is made by mixing 4 tbsp Squid Brand Fish Sauce, finely chopped bird's eye chilli, chopped garlic, 2 tbsp sugar and 2 tbsp white vinegar. Have a taste - it should be tangy and spicy with a hint of sweetness. you can always adjust the ratios to your liking.
- 3 Heat a nonstick pan with a tbsp of neutral oil. Get this nice and hot before using a ladle to pour in the pancake mixture onto the pan. Immediately move the pan around to get a nice thin pancake all across the pan.
- 4 As that crisps up, put bean sprouts, carrot, coriander and prawns onto one side of the pancake. When the pancake is a crispy golden brown (only a few minutes), fold over to cover the filling.
- 5 Repeat step 3 until all the batter is used up. Serve with chopped spring onions on top and lettuce and Nuoc Cham dressing on the side. Enjoy!



# Effie Mandadakis' Mango Prawn & Capsicum Rice Paper Rolls



**FAST  
& FAB**



SERVES

**2**



COOK

**20 minutes**

## Ingredients

8	Prawns (cooked)
90g	Vermicelli noodles
8 sheets	Valcom Rice Paper sheets
1	Mango (peeled and sliced)
1	Yellow capsicum (thinly sliced)
1 bunch	Spring onions
1 bunch	Mint leaves
1 bunch	Parsley

## DIPPING SAUCE INGREDIENTS

1 tbsp	Lee Kum Kee Chilli Garlic Sauce
2 tbsp	Lee Kum Kee Premium Soy Sauce
1 tbsp	Extra virgin olive oil
1 clove	Garlic (crushed)
1 tbsp	Fresh lime juice

## Method

### TO COOK

- 1** Cook the vermicelli noodles according to package instructions and leave to cool.
- 2** In a bowl, mix the chilli garlic sauce, soy sauce, lime juice, olive oil, and crushed garlic. Set aside.
- 3** Slice the prawns lengthwise. One at a time, dip a sheet of rice paper into a bowl of warm water until it becomes soft, then place it on a flat plate.
- 4** Place prawn halves in a row, then add 2 slices of mango and capsicum. Add a few mint leaves, parsley, and spring onions. Be careful not to overfill.
- 5** Carefully wrap the rice paper into a tight roll. Serve with dipping sauce.

# Bella Novak's Vegetarian Bánh Xèo



**MEAT-FREE  
MARVEL**



SERVES

**2**



COOK

**12 minutes**

## Ingredients

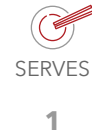
- 125g Rice flour
- 40g Plain flour
- ¾ tsp Turmeric powder
- 200ml Valcom Premium Coconut Milk
- 400ml Water
- ½ tsp Salt
- 1 tbsp Tapioca powder
- 2 Spring onions (chopped into 1cm pieces)
- 10 Flat mushrooms (sliced)
- 1 Brown onion (sliced)
- 300g Bean sprouts
- 1 Iceberg lettuce head (washed and separated into individual leaves)
- 1 bunch Vietnamese mixed herbs (Vietnamese grocers will sell this and it usually includes Vietnamese perilla, coriander, mint, fish mint)
- 1 cup Water
- 1 tsp Lee Kum Kee Gold Label Soy Sauce
- 2 tsp Sugar
- ¾ tsp Salt
- Vegetable oil
- Ground pickled chilli (optional)
- Pickled grated carrot & radish (optional)

## Method

### TO COOK

- 1** Combine rice flour, plain flour, turmeric powder, coconut milk, water, salt and tapioca powder. Stir until smooth then set aside.
- 2** To make the sauce, heat water in a small saucepan and add in soy sauce, sugar and salt. Stir until dissolved and adjust to taste as needed with sugar and salt. (optional - when serving, add in some ground pickled chilli and pickled grated carrot and radish).
- 3** Add the chopped spring onions into the batter right before frying
- 4** To fry the individual pancakes, heat a medium sized pan on medium heat and add 1 tbsp of oil. Add some onions and mushrooms and sauté.
- 5** When onions become translucent and mushrooms cooked, pour ½ cup of batter into the pan and swirl to thinly cover the pan.
- 6** Cover pan with lid until batter is cooked (becomes translucent). Then add in bean sprouts to cover half the pancake and return lid. Remove lid once bean sprouts are slightly cooked.
- 7** Reduce heat to low-medium and leave until batter starts to crisp and brown around the edges (around 5 minutes).
- 8** Fold the pancake in half by lifting the pancake (side without the bean sprouts) over, then remove from pan and serve on a plate.
- 9** To enjoy this crispy pancake, you can either:
  - 1) Make a wrap with a lettuce leaf by layering on some mixed herbs and a ¼ of a pancake, then dip into sauce
  - 2) Eat in a bowl with lettuce, some mixed herbs and ¼ of a pancake, with sauce spooned on top.

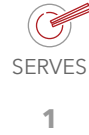
# Thanh's Bun Bo Hue



## Ingredients

500g	Pork bone	200g	Beansprouts
800g	Pork hock	2	Spring onions
1kg	Beef muscle	2	Lemons
300g	Beef plate or shank	400g	Bun bo hue noodles
2	Brown onions	250g	Cha (lean pork pie, cold cut)
80g	Shallot		Pork blood cake (optional)
70g	Ginger		
6 stalks	Lemongrass		
500g	Pineapple		
20g	Garlic		
1 tbsp	Chicken powder		
35g	Rock sugar		
80g	Shrimp paste sauce		
3 tbsp	Squid Brand Fish Sauce		
2 tbsp	Annatto Oil		
1 tbsp	Chilli Oil		

# Thanh's Bun Bo Hue



## Method

### TO COOK

- 1 Preheat the oven to 175°C. Meanwhile, cut 1 ginger in half and wrap it in aluminium foil. Wrap 1 brown onion and 2-3 shallots in aluminium foil. Roast the ginger, brown onion, and shallots in the oven for 20 minutes until lightly charred.
- 2 Mince 2 shallots, 4 garlic cloves, and 2 lemongrass stalks (for seasoning the soup). Set aside.
- 3 Wash and cut 2 lemongrass stalks. Cut both in half. Crush the lemongrass with the back of a knife. Tie each lemongrass bunch with string (to make it easier to remove from the soup later).
- 4 Cut the pineapple into halves (to be used in the soup broth to provide aromatics and soften the meat).
- 5 Remove the ginger, onion, and shallots from the oven. Peel the onion and shallots. Slice the oven-baked onion in half. Crush the oven-baked ginger with a knife or mallet.
- 6 Add water, ginger, and a spoonful of salt to a pot. Wait until boiling, then add all the pork meat and blanch for 2-3 minutes. Do the same with all the beef meats.
- 7 Wash all cooked meats under water to clean them, ensuring a clean broth.
- 8 Add the beef meat, 1 oven-baked ginger, lemongrass bundle, baked shallot, baked onion (halved), and pineapple slice into the pressure cooker. Add 1 tsp salt, ½ tbsp chicken powder, and 15g rock sugar. Cook in the pressure cooker for 30 minutes.
- 9 In a large pot, add 2L water. Add 1 oven-baked ginger, lemongrass bundle, baked shallot, baked onion (halved), and pineapple slice to the water. Wait to boil and add the pork meats. Add 1 tbsp salt and 20g rock sugar to season. Bring to a boil and skim the fat off the top. Then lower to a simmer.
- 10 Add 80g shrimp paste to 500ml of water. Boil and skim the fat off the top. Set aside.
- 11 In a pan, add 3 tbsp oil and sauté the minced shallot, onion, and lemongrass until golden. Add 1 tbsp chilli powder and then 2 tbsp annatto oil (to add color).
- 12 Thinly slice an onion and add it to cold water (for garnish).
- 13 Prepare other sides: slice chilli, chop spring onions, and slice lemon. Wash the bean sprouts. Plate all sides.
- 14 Check to see if the beef meat is tender and remove it from the broth if cooked. Remove all cooked beef meats and soak them in cold water.
- 15 From the pressure cooker, remove all ginger, onions, shallots, and lemongrass, leaving only the soup broth.
- 16 Once the pork broth meat is done, remove the meat and soak it in cold water. Similarly, remove all ginger, onions, shallots, and lemongrass, leaving only the soup broth.
- 17 Combine the pork and beef broth into one pot. Collect 250ml of shrimp paste water (do not add shrimp sediment as it will cloud the broth). Add 250ml of shrimp paste water to the large pot of broth.
- 18 Add the sautéed garlic, shallot, and lemongrass-chilli mixture to the large soup pot. Add 1 tbsp chicken powder, ½ tbsp salt, 2 tbsp rock sugar, and 3 tbsp fish sauce to the soup pot. Season further if needed.
- 19 Boil Bun Bo Hue noodles as per packet instructions.
- 20 Add noodles, cut meat, and soup broth to individual bowls as desired. Garnish and enjoy!





## Other Cuisines



# Lulu's Tempe Orek



MEAT-FREE  
MARVEL



SERVES

2



COOK

10 minutes

## Ingredients

300g	Tempeh (cut into bite-sized cubes)
2 cloves	Shallot (peeled and thinly sliced)
1 clove	Garlic (peeled and thinly sliced)
1cm	Galangal (bruised)
1	Bay leaf
1	Red chilli (thinly sliced)
1	Green chilli (thinly sliced)
½ tsp	Salt
1 tsp	Sugar
2 tbsp	<b>ABC Sweet Soy Sauce</b> (Kecap Manis)
2 tbsp	Vegetable oil
50ml	Water
	Pepper to taste

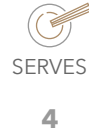
## Method

### TO COOK

- 1 Heat a pan and add 1 tablespoon of oil. Sauté the tempeh for 2-3 minutes until it turns slightly golden brown, then set aside.
- 2 In the same pan, add another tablespoon of oil. Add the shallot, garlic, chillies, and bay leaf. Sauté for 2 minutes.
- 3 Return the tempeh to the pan. Season with sugar, ABC Sweet Soy Sauce, water, salt, and pepper to taste.
- 4 Stir the mixture until the tempeh is cooked and coated with the glaze.



# Graciosa Wicaksono's Balinese Spicy Shredded Chicken (Ayam Suwir Bumbu Bali)



40 minutes

## Ingredients

- ½ Roast chicken or 500g chicken breast/thigh
- 4 Fresh kaffir lime leaves (slightly torn)
- 2 Lemongrass stalks (lightly smashed)
- 3-4 tbsp **ABC Sweet Soy Sauce** (Kecap Manis)
- 1-2 Limes Juice
- Salt and pepper (to taste)
- Frozen torch ginger flower (optional, finely chopped inner flower part)

## SPICE PASTE INGREDIENTS

- 3 Shallots or 1 medium-sized red onion
- 5-6 cloves Garlic
- 4 Bird's eye chillies (adjust for spiciness)
- 4 Red long chillies (adjust for spiciness)
- 3-4 Medium-sized tomatoes

## Method

### TO COOK

- 1 If using the supermarket ready roasted chicken, take out the stuffing mix and discard it. Shred the chicken, ensuring all bones are removed, and set aside.
- 2 If using raw chicken, boil chicken until fully cooked. Leave to cool and shred the chicken, and set aside.
- 3 Prepare the spice paste by pounding the shallots, garlic, bird's eye chillies, red chillies, and tomatoes using a pestle and mortar, or blend in a food processor. Set aside.
- 4 In a frying pan, heat some oil and fry the spice paste until aromatic. Add the smashed lemongrass and torn kaffir lime leaves.
- 5 Once the spice mixture is bubbling, add the shredded chicken. Stir well to coat the chicken with the spices.
- 6 Season with salt, pepper, lime juice, and ABC Sweet Soy Sauce. Adjust until the flavors are well balanced between sweet, spicy, and sour.
- 7 Continue cooking for about 10-15 minutes, or until the chicken absorbs most of the spice mixture and becomes slightly dry.
- 8 (Optional) If using torch ginger flower, add it to the chicken as the mixture begins to dry. Mix well and continue cooking briefly until the ginger's moisture is absorbed.
- 9 Serve the shredded chicken with steamed white rice. Consider drizzling ABC Sweet Soy Sauce over the hot rice and serving with Indonesian crackers on the side.



# Rachel Matterson's Ayam Goreng with Sambal Matah



55 minutes

## Ingredients

2	Chicken thighs (bone in, skin-on)
4	Chicken wings (skin-on)
4	Purple shallot
4	Garlic cloves
5cm	Galangal piece (peeled and roughly chopped)
4 tbsp	Lemongrass paste
1 tsp	Fennel seeds
1 tsp	Cumin seeds
1 tsp	Coriander seeds
½ tsp	Black peppercorn
2 tsp	Ground tumeric
2 tbsp	Squid Brand Fish Sauce
2 cups	Cornflour
2 cups	Vegetable oil
3	Thai chilli
2	Long red chilli or green chilli
½	Red tomato
1	Lime (juiced)
½ tsp	Shrimp paste
1 tsp	Coconut oil
½ tsp	Raw sugar
½ tsp	Salt

## Method

### TO COOK

- 1 Using a mortar and pestle or an immersion blender, mix together 2 of the purple shallots, 3 cloves of garlic, galangal, 3 tbsp lemongrass, fennel, cumin, coriander, peppercorns and turmeric to create a paste. If using an immersion blender, add up to 1 tbsp of fish sauce to help it blend.
- 2 Rub the paste thoroughly over your chicken, cover, and leave refrigerated for at least an hour (preferably overnight).
- 3 Prepare the sambal matah (raw sambal) by chopping up the chillies, 2 remaining shallots, 1 clove garlic and tomato. Add to a bowl along with your lime juice, 1 tbsp of lemongrass paste, shrimp paste, remaining 1 tbsp of fish sauce, coconut oil, sugar and salt and mix. Set aside.
- 4 Heat the vegetable oil in a deep pan to 190°C.
- 5 For frying, prepare a bowl for dredging in the cornflour. Dip each piece of marinated chicken into the cornflour and thoroughly coat all edges. Once a craggy coating is formed, add straight into your hot oil. Be careful to always drop the chicken away from you when placing in oil.
- 6 Cook the thighs for 4 minutes either side, or until cooked through and golden. Wings will take around 2-3 minutes either side.
- 7 Add the chicken to a serving plate along with your sambal matah and you are ready to serve!



# THE *perfect* SIDEKICK

With its rich, sweet and savoury complexity, authentic ABC Sweet Soy Sauce Kecap Manis is made with coconut sugar and quality soy beans. The ideal companion for all your Southeast Asian (think satay and nasi goreng) and BBQ dishes!



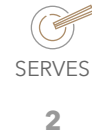
*Learn more!*

Available at leading supermarkets and Asian grocery stores.

MADE WITH  
COCONUT  
SUGAR



# Charmaine Francis' Spicy Beef Bowls



30 minutes

## Ingredients

- 2 tbsp Garlic olive oil
- 500g Beef (minced)
- 2 cups Broccoli (cut into small florets around 80g)
- 1 Bird's eye chilli (sliced)
- ½ tsp Chilli flakes
- 2 Spring onions (sliced finely diagonally)

### SAUCE INGREDIENTS

- 2 tbsp Soy sauce
- 2 tbsp Obento Mirin Seasoning
- 4 tbsp Sriracha sauce
- 2 tbsp Honey

### GARNISH

- Sesame seeds
- 1 Cayenne chilli (sliced)
- A small handful of sliced spring onion

### TO SERVE WITH

- 1 packet Precooked white rice
- KEWPIE Japanese Mayonnaise**
- Radish (finely sliced)
- Pre-packed coleslaw mix (finely sliced)
- Cucumber (diced)
- Extra sriracha

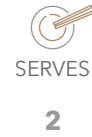
## Method

### TO COOK

- 1 Mix all sauce ingredients in a small bowl and pop aside.
- 2 Heat oil in a non-stick pan or wok on high heat.
- 3 Add beef and cook for 4-5 minutes, breaking it up as you stir.
- 4 Add chilli and broccoli and stir fry for a minute.
- 5 Add sauce, allow to bubble, then stir constantly.
- 6 Cook for about 5 minutes until caramelized and sauce is reduced.
- 7 Add a handful of spring onions and stir for a minute (keep a little to garnish each bowl).
- 8 Add 1 tbsp of water to the mix just before serving to make it a little saucier.
- 9 Add rice to a bowl, top with the meat mixture.
- 10 Add suggested garnish ingredients (radish, spring onions, sesame seeds, cucumber, and coleslaw mix) to the top of the bowl.
- 11 Pop some KEWPIE Japanese Mayonnaise on the side. If you like it hot, add a drizzle of extra sriracha on top!



# Graciosa Wicaksono's Nasi Gila (Indonesian Crazy Rice)



## Ingredients

- 2 plates Hot steamed rice
- 2 Eggs (lightly whisked)
- ½ can Spam (diced into cubes, street vendors often use a combination of frankfurters and beef meatballs)
- ½ Medium brown onion (diced)
- 2 cloves Garlic (minced)
- ¼ cup White cabbage (chopped)
- 2 tbsp Olive oil
- Salt and pepper to taste

## SAUCE INGREDIENTS

- 2 tbsp Lee Kum Kee Panda Brand Oyster Sauce
- 2 tbsp **ABC Extra Hot Chilli Sauce**
- 1 tbsp ABC Sweet Soy Sauce (Kecap Manis, adjust to taste for more spice or sweetness)
- 1 or 2 Spring onions (sliced)
- Fried crackers (kerupuk, to serve)

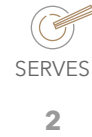
## Method

### TO COOK

- 1 In a small bowl, add the oyster sauce, chilli sauce, sweet soy sauce. Mix until combined.
- 2 Heat a large wok over medium-high heat. Add in the oil and fry the garlic and onion for a few minutes until the onion is translucent.
- 3 Move everything to the side of the pan and pour in the beaten egg. Cook through, scrambling with a spatula.
- 4 Add in the meat and vegetable of your choice. Continue frying for another few minutes.
- 5 Pour in the prepared sauce and mix everything until well coated. Adjust salt and pepper to taste.
- 6 Serve the Nasi Gila next to or on top of the steamed rice. Garnish with spring onions and fried crackers.



# Boon Eng Soo's Lo Han Zai



## Ingredients

- 2 tbsp Vegetable oil
- 3 slices Fresh ginger
- 6 Dried shiitake mushrooms (soaked in water and sliced)
- ¼ cup Dried wood ears (soaked in water)
- ¼ cup Dried lily flowers (soaked in water)
- 3 cups Chinese cabbage (cut into 2-inch pieces)
- 1 cup Fried tofu (cut into cubes)
- 2 sticks Dried bean threads (snapped into 2-inch strips)
- 2 tbsp Lee Kum Kee Premium Soy Sauce
- 1 tbsp **Lee Kum Kee Panda Brand Oyster Sauce**
- 2 tsp Sugar
- 1 cup Water
- 1 bundle Mung bean noodles (soaked in water)

## Method

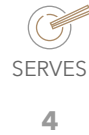
### TO COOK

- 1 Trim the hard ends of the lily flowers. Tie a knot in the center of each strand.
- 2 Heat oil in a wok to medium-high heat. Deep fry the dried bean threads until crispy, then set aside for later.
- 3 Heat your claypot over medium-high heat, add oil and ginger. Let the ginger caramelize for about 30 seconds until fragrant. Add the mushrooms, 1 tsp Lee Kum Kee Premium Soy Sauce, and 1 tsp sugar into the wok. Stir-fry until caramelized.
- 4 Next, add the Chinese cabbage, fried tofu, wood ears, and tied lily flowers. Stir-fry for a few minutes.
- 5 Add Lee Kum Kee Premium Soy Sauce, Lee Kum Kee Panda Brand Oyster Sauce, sugar, and the fried dried bean threads. Stir everything together, then add water. Cover the claypot, reduce the heat to medium, and let it simmer.
- 6 Uncover the claypot and turn the heat back up to high. Add the mung bean noodles, which should soak up most of the liquid. Keep stirring until most of the liquid has evaporated.
- 7 Serve with steamed rice.





# Miku G's Beef Rendang with Fragrant Turmeric Rice



SERVES

COOK

4

120 minutes

## Ingredients

2kg	Beef brisket (cut into 3cm pieces)
5 tbsp	Cooking oil
1 stick	Cinnamon
1 stalk	Lemongrass (pounded)
800ml	Valcom Premium Coconut Milk
1 cup	Water
2 tbsp	Tamarind paste
6	Kaffir lime leaves (sliced)
6 tbsp	Coconut (toasted)
1 tbsp	Sugar
1	Cucumber (sliced)
1 bunch	Coriander
1	Long red chilli (sliced)

### SPICE PASTE INGREDIENTS

12	Dried red chillies
6	Shallots (chopped)
1 tbsp	Galangal (chopped)
3	Lemongrass stalks (white part)
5 cloves	Garlic (chopped)
1 tbsp	Gnger (chopped)

### TURMERIC RICE INGREDIENTS

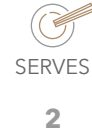
700g	Jasmine rice
1 tbsp	Oil
2 tsp	Turmeric
2 tsp	Brown mustard seeds
1L	Chicken stock

## Method

### TO COOK

- 1 Place dried chillies into a bowl of boiling water to rehydrate, about 10 minutes. Remove seeds and chop into pieces. Add all spice paste ingredients with 2-3 tbsp of the chilli water to a food processor and blend to a fine paste.
- 2 In a large pot, heat oil to medium and add the spice paste and cinnamon, fry for 2-3 minutes. Add the beef and lemongrass and cook for a further minute.
- 3 Pour in the coconut milk and tamarind paste, and continue cooking for 30 minutes. Add the kaffir lime leaves, toasted coconut and sugar, stirring through well.
- 4 Cover the pot with a lid, lower the heat and simmer for 60 minutes.
- 5 In a large saucepan, heat oil and add mustard seeds, cook for 30 seconds. Place in rice and turmeric, and mix to combine. Pour in chicken stock and bring to a boil. Cover and reduce heat to simmer rice for 5 minutes. Remove from heat and set aside for 25 minutes to steam.
- 6 Occasionally stir the beef to ensure it is not sticking and has enough liquid to continue cooking. After 60 minutes, the meat should be tender and the gravy thickened.
- 7 Place a generous serving of the beef rendang on a serving plate alongside the turmeric rice, sliced cucumber and fresh coriander. Enjoy!

# Charm Francis' No-Churn Lemongrass, Coconut Lime Ice Cream with Crunchy Water Chestnuts & Smashed Shortbread



360 minutes

## Ingredients

- 1 cup Valcom Premium Coconut Cream
- 2 tbsp Lime juice (freshly squeezed)
- 1 Lime zest
- 1 stalk Lemongrass (outer layers removed and finely minced)
- ¼ cup Icing sugar (sifted to remove any lumps, adjust to taste)
- ½ cup Valcom Sliced Water Chestnut (drained and lightly chopped, not too fine)
- 1-2 tsp Honey or agave syrup (optional, for sweetness adjustment)
- 1 cup Heavy cream (chilled)
- ½ cup Sweetened condensed milk

## GARNISH INGREDIENTS

- ¾ cup Shortbread biscuits (coarsely ground)
- ½ cup Moist coconut flakes (toasted in the oven)
- Mint leaves

## Method

### TO COOK

- 1 To prepare lemongrass lime-coconut mixture, in a medium mixing bowl, combine the coconut cream, lime juice, lime zest, minced lemongrass, and icing sugar.
- 2 Whisk together until smooth. Adjust sweetness with honey or agave syrup if desired. Stir in the coarsely chopped water chestnuts.
- 3 Taste the mix and add extra honey or icing sugar to taste. Set aside
- 4 In a separate large bowl or mixer, whip the chilled heavy cream to stiff peaks.
- 5 Add the sweetened condensed milk, folding gently until the mix is smooth and creamy.
- 6 Gently fold this mixture into the lemongrass coconut lime mix until just combined.
- 7 Add the water chestnuts and stir gently to distribute throughout the mix.
- 8 Pour the ice cream mix into a freezer safe container. Cover and freeze for at least 6 hours or until firm.
- 9 Meanwhile, prepare the garnishes. For shortbread biscuits - blitz in a food processor until coarsely chopped.
- 10 For coconut flakes, pop on a tray in the oven again on 180°C until toasted nicely.
- 11 After ice cream has hardened take from the freezer and let soften for 5-10 min before serving.
- 12 Take shortbread and place at least 4 tbsp at the bottom of the bowl or on a plate. Scoop ice cream and place on top of the shortbread. Garnish with toasted coconut flakes and then top with mint leaves.



# Mel A's Kolo Mee



**FAST  
& FAB**



SERVES

**2**



COOK

**20 minutes**

## Ingredients

- 400g Fresh egg noodles
- 20 slices Char siu pork
- 6 Fish balls (halved)
- 1 Bok choy (separated)
- 3 tbsp **Lee Kum Kee Premium Soy Sauce**
- 1 tbsp Oyster sauce
- 1 tbsp Shallot oil
- 2 Spring onions (sliced)
- 4 tbsp Fried shallots
- 2 tbsp Fried garlic
- 1 Red chilli (sliced)

### MINCED MEAT INGREDIENTS

- 300g Pork (minced)
- 1 tbsp Lee Kum Kee Premium Soy Sauce
- 2 tsp Dark soy sauce
- 2 tbsp Oyster sauce
- ½ tsp White pepper
- 2 tbsp Vegetable oil

## Method

### TO COOK

- 1** In a medium frypan, heat 2 tbsp of vegetable oil to medium-high heat. Add in mince meat and begin to brown, breaking the mince into smaller pieces.
- 2** Add the remaining mince meat ingredients into the frypan: 1 tbsp soy, 2 tsp dark soy, 2 tbsp oyster sauce, and white pepper. Continue until mince is cooked through, then set aside.
- 3** Prepare the noodles according to packet instructions in a bowl of boiling water. Place in the bok choy pieces and fish balls. Drain and place noodles separately into a large bowl.
- 4** Pour 3 tbsp soy, 1 tbsp oyster sauce and 2 tbsp shallot oil onto the noodles. Mix through to combine thoroughly. Divide noodles between 4 serving bowls.
- 5** Spoon the pork mince on top of the noodles. Place 5 pieces of char siu pork onto the noodles, along with 3 fish balls and 2 pieces of bok choy.
- 6** To serve: sprinkle some spring onions, fried shallots, fried garlic and chilli on top. Enjoy!



# Suzanne James' Chiu Chow Chilli Silken Tofu with Soy & Sesame



MEAT-FREE  
MARVEL



SERVES

2



COOK

10 minutes

## Ingredients

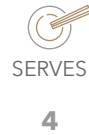
600g	Silken tofu
1 tbsp	Lee Kum Kee Chiu Chow Style Chilli Oil
1 tbsp	Dark soy sauce
1 tbsp	Lee Kum Kee Premium Soy Sauce
1½ tbsp	Brown sugar
1 tbsp	Obento Rice Wine Vinegar
½ tsp	Sesame oil
1	Spring onion (plus extra for garnish)
1 tsp	Sesame seeds (plus extra for garnish)

## Method

### TO COOK

- 1 Drain the liquid from the tofu packet and carefully place the tofu on a serving dish.
- 2 Combine all other ingredients and adjust to taste.
- 3 Pour the sauce over the tofu, add extra garnishes, and enjoy.

# Cheryl M's Spiced Vegetable Medley with Spring Onion Pancakes



## Ingredients

### VEGETABLE MEDLEY INGREDIENTS

½ cup	Eggplant (finely diced)
½ cup	Zucchini (finely diced)
1 cup	Mushrooms (oyster & shiitake, finely chopped)
¼ cup	Carrot (finely diced)
½ cup	Edamame beans (shelled)
½ cup	Red cabbage (finely sliced)
¼ cup	Green capsicum (finely sliced)
½ tsp	Garlic (minced)
½ tsp	Ginger (minced)
½ tsp	Chilli (minced)
2 tbsp	Vegetable oil

### SPRING ONION PANCAKE INGREDIENTS

1½ cups	Spring onions (green part only)
1 cup	Milk
⅔ cup	Flour
1 tsp	Sesame oil
2	Eggs
Salt & pepper to taste	

### SAUCE INGREDIENTS

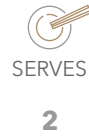
1 tsp	Garlic (minced)
1 tsp	Ginger (minced)
1 tsp	Chilli (minced)
¼ cup	Lee Kum Kee Premium Soy Sauce
¼ cup	Sweet chilli sauce
¼ cup	Water
1 tbsp	Rice wine vinegar
2 tbsp	Mirin seasoning
1 tsp	Honey
¼ cup	Spring onions (green part only, finely sliced)

## Method

### TO COOK

- 1 In a pot of boiling water, blanch 1½ cups of green tops of spring onions for 20 seconds. Remove and place in ice water to chill. Once cooled, squeeze out excess water.
- 2 Blend the blanched spring onions with 1 cup milk until pureed and the milk is bright green.
- 3 Strain through a fine mesh sieve to remove residual fibre.
- 4 In a large mixing bowl, whisk 2 eggs, then add ⅔ cup flour and whisk until smooth and thick.
- 5 Add the strained spring onion milk, whisking until smooth and thin.
- 6 Stir in 1 tsp sesame oil, salt, pepper, and finely chopped fresh spring onion.
- 7 In a small non-stick pan over low-medium heat, cook enough batter to cover the pan in a thin layer. Flip pancake and cook both sides, careful not to brown the pancake, retaining the bright green colour. Set pancakes aside while preparing filling & sauce.
- 8 In a small saucepan over medium heat, combine all sauce ingredients. Simmer for 5 minutes. Remove from heat and stir in ¼ cup finely chopped spring onion. Set aside.
- 9 In a large pan over medium heat, sauté all vegetables (zucchini, eggplant, carrots, mushrooms, edamame, garlic, and chilli) in 2 tbsp vegetable oil until browned.
- 10 Add ¼ cup of the prepared sauce and mix well. Remove from heat and place in a serving bowl.
- 11 Serve the vegetable medley alongside the spring onion pancakes.
- 12 Add a large spoonful of the vegetable mixture to each pancake and serve with extra sauce on the side for drizzling.

# Charm Francis' Baked Snapper with Chilli, Garlic & Ginger Sauce Served with Leafy Green Asian Salad



## Ingredients

- |         |   |
|---------|---|
| 1 tsp   | Salt  |
| 1 tsp   | Pepper  |
| 800g    | Whole red snapper fish<br>(ask fishmonger to gut, scale,<br>and clean)  |
| 1 clove | Garlic (chopped)  |
| 1 tbsp  | Ginger (sliced)   |
| 1       | Bird's eye chilli (sliced)  |
| 2       | Spring onions (sliced into 1cm<br>pieces (set aside a good handful<br>of the dark green slices to garnish<br>the fish at the end) |
| 1       | Lime (sliced)   |

### CHILLI GINGER GARLIC SAUCE

- |        |  |
|--------|--|
| 3 tbsp | Garlic-infused olive oil               |
| 1 tbsp | Ginger (sliced into matchsticks)       |
| ¾      | Medium white onion<br>(finely chopped) |
| 4 tbsp | Red cayenne chilli (sliced)            |
| 2 tbsp | Red bird's eye chilli                  |
| 2 tbsp | White sugar                            |
| 2 tbsp | Tamarind paste                         |
| 2 tbsp | Squid Brand Fish Sauce                 |
| 1 tbsp | Hot water                              |

### SALAD INGREDIENTS

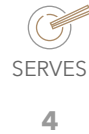
- |            |                               |
|------------|-------------------------------|
| 4 handfuls | Leafy baby green salad leaves |
| 1 cup      | Bean sprouts (for crunch)     |
| 5 tbsp     | Extra virgin olive oil        |
| 1 tbsp     | Obento Rice Wine Vinegar      |
| 1 tbsp     | Soy sauce                     |
| ½ tbsp     | Dijon mustard                 |
| 4 tbsp     | Lime juice (to taste)         |

## Method

### TO COOK

- 1 Preheat the oven to 200°C or 180°C fan forced.
- 2 Get a baking tray and place 2 sheets of foil, slightly overlapping along the tray. Top with a 50cm long sheet of baking paper (about the length of the fish) in the middle of the tray.
- 3 Score the fish on both sides (don't cut too deep). Season both sides of fish with salt and pepper and rub into flesh.
- 4 Place the fish on the baking paper in the middle of the tray.
- 5 Fill the cavity with the garlic cloves, ginger, chilli, a handful of the spring onions and the sliced lime.
- 6 Fold up the sides and ends of the foil and paper to enclose the fish to make a parcel.
- 7 Bake for about 40-50 minutes or until the fish flakes easily with a fork.
- 8 Rest 5 minutes and while resting, prep your salad. Reminder to start cooking your sauce 10 minutes prior to fish being finally cooked.
- 9 When fish is cooked, transfer it to serving plate ready for relish/sauce.
- 10 Combine all the dressing ingredients in a jar and shake to combine.
- 11 Prep the salad and place in a serving bowl, top with bean sprouts for crunch.
- 12 Add the dressing to a serving jug and place on the table so you can add as much or as little dressing as you prefer.
- 13 About 10 minutes prior to fish finally being cooked, start your relish/sauce.
- 14 Put a non-stick frypan on medium-high heat and add oil to the pan.
- 15 When oil is heated add onion and cook until translucent.
- 16 Add ginger and cook for 1 minute. Add chillies and cook for 30 seconds.
- 17 Add sugar and stir to combine. Add tamarind paste, stir, and cook for 1 minute.
- 18 Add fish sauce continuing to stir for a minute until combined.
- 19 Pull sauce off heat and set aside for when fish is plated.
- 20 Pour sauce/relish over body of plated fish, garnish with green onions.

# Eng Eng Chung's Hakka Yong Tau Fu – Stuffed Bean Curd & Vegetables



## Ingredients

### STUFFING INGREDIENTS

600g Fish paste (e.g. Spanish mackerel fillet)  
2 tsp Salt  
Dash of Lee Kum Kee Sesame Oil  
White pepper to taste

### FOR THE BEAN CURD AND VEGETABLES

600g Hard tofu (sliced into 12 pieces)  
200g Fried soft tofu (sliced into 12 pieces)  
400g Bitter melon (sliced into 12 pieces)  
8 Fresh chillies (make a slit lengthwise and remove seeds)  
2 spring onions (chopped)  
Cornflour solution for thickening

### SAUCE INGREDIENTS

3 cloves Garlic cloves (chopped)  
2 tbsp Lee Kum Kee Chilli Bean Sauce (Toban Djan)  
2 tbsp Oyster sauce  
2 tbsp Sugar  
1 tbsp Lee Kum Kee Sesame Oil  
1½ L Stock  
Dash of Chinese cooking wine  
White pepper to taste

## Method

### TO COOK

- 1 Scrape the Spanish mackerel off the bone and finely chop until it turns into a paste. Mix the fish paste with salt, white pepper, and sesame oil. Set aside.
- 2 To prepare the bean curd (hard tofu and fried soft tofu) for stuffing, make a cut lengthwise, leaving both ends still attached.
- 3 To prepare the bitter melon for stuffing, cut it into 2cm-wide slices and remove the seeds.
- 4 To prepare the chillies for stuffing, make a slit lengthwise and remove all membranes and seeds.
- 5 Stuff the bean curd and vegetables with the fish paste using a butter knife.
- 6 Heat a deep pan over medium heat. Pan-fry the stuffed bean curd and vegetables in batches until golden. Set aside.
- 7 In the same pan, sauté garlic with a little oil for 30 seconds before adding Lee Kum Kee Chilli Bean Sauce.
- 8 Continue to sauté for 1 minute, then add oyster sauce, sugar, sesame oil, cooking wine, white pepper, and stock. Simmer for 2 minutes and check for seasoning.
- 9 Arrange the stuffed bean curd and vegetables neatly in the pan and simmer for 15 minutes with the lid on.
- 10 Thicken the sauce with the cornflour solution just before serving.
- 11 Sprinkle chopped spring onions on top and serve with plenty of steamed rice!

# Maria Cruz's Bagoong Fried Rice with Prawns



**FAST  
& FAB**



SERVES

**1-2**



COOK

**20 minutes**

## Ingredients

- 8 Raw prawns (deshelled and deveined)
- 1 tsp Squid Brand Fish Sauce
- 1¼ tsp Black pepper (freshly ground)
- 1 tbsp Neutral oil
- 2 tsp Garlic (minced)
- 1 Small red onion (chopped)
- ½ tbsp Spring onion (chopped white part)
- 2 tsp Shrimp paste (bagoong)
- 2 cups Cooked white rice
- 1 tbsp Spring onion (chopped green part)
- 1 tsp Fried garlic
- 3 tbsp Cucumber (chopped)
- 3 tbsp Yellow peach (chopped)
- 3 tbsp Tomato (chopped)
- 2 tbsp Jalapeño chilli (chopped)

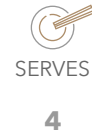
## Method

### TO COOK

- 1** In a small bowl, mix prawns with ½ tsp Squid Brand Fish Sauce and ¼ tsp black pepper. Stir and marinate for 5 minutes.
- 2** In a wok, heat 1 tbsp of oil to medium-high heat. Fry prawns and cook each side for 2 minutes or until cooked. Transfer to a plate.
- 3** In the same wok, sauté garlic, half an onion, and spring onion (white part). Add shrimp paste (bagoong) and cook for another minute.
- 4** Add cooked rice, ½ tsp Squid Brand Fish Sauce, and 1 tsp black pepper. Mix well and cook for another 2 minutes. Taste and adjust the seasoning as needed.
- 5** Transfer to a serving plate. Add the cooked prawns on top, spring onion (green part), and fried garlic. Place cucumber, half an onion, yellow peach, tomato, and jalapeño chilli on the side.



# Helen A's Tiger Bread Roti John Omelette with Spicy Yellow Curry Chicken



## Ingredients

2 Tiger bread baguettes  
Extra virgin olive oil spray

### YELLOW CURRY CHICKEN FILLING

300g Chicken breast (chopped into small pea-sized pieces)  
1 tbsp Oil  
3 cloves Garlic (chopped)  
1 Small red onion (halved, finely sliced)  
1 Fresh ginger (finely grated)  
2 tsp Malaysian fish curry powder (a blend of chilli, cumin, coriander, turmeric, fennel, fenugreek, pepper)  
2 tbsp Valcom Yellow Curry Paste  
2 tsp Sambal oelek  
3 tbsp Valcom Premium Coconut Milk  
1 tbsp Palm sugar (grated)  
1 tsp Salt

### OMELETTE FOR 1 SERVE

2 70g eggs  
¼ cup Spring onions (thinly sliced)  
½ tsp Sesame oil  
Salt, white pepper, to taste  
Extra virgin olive oil spray

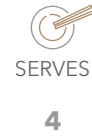
### SERVING INGREDIENTS

Lettuce leaves (washed and dried)  
Tomato slices  
Lebanese cucumber (sliced in ribbons)  
Red chilli slices  
**KEWPIE Japanese Mayonnaise**  
Sriracha sauce  
Vietnamese mint leaves  
Red onion (thinly sliced)  
Spring onions (sliced diagonally)



Helen A's

# Tiger Bread Roti John Omelette with Spicy Yellow Curry Chicken

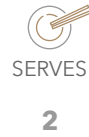


## Method

### TO COOK

- 1 Cut baguettes in half to make 4 bread rolls. Split baguette halves lengthwise horizontally, keeping halves attached down one long side (butterflied). Spray olive oil over cut sides. Place bread in hot 20cm nonstick frying pan, oiled side down. Cook until golden brown 2-3 minutes, pressing down with spatula. Set aside. Do not wash pan.
- 2 Heat the 1 tbsp oil in same frypan. Fry onions, garlic, ginger over medium-low heat 2-3 minutes until soft, not browned. Increase heat to medium-high. Add curry paste, curry powder, sambal oelek, stir fry 1 minute. Add chicken, fry 1 minute. Add coconut milk, simmer medium heat 7-8 minutes, until mixture thickens and the oil comes out. Add a little water if mixture catches. It should look like thick batter. Remove to bowl, set aside. Wipe out pan.
- 3 Beat eggs, spring onion, sesame oil, salt and pepper. Spray oil in cleaned frypan, heat on medium-low heat. Pour in egg mixture, swirling and lifting edges to ensure eggs cover bottom of pan. Immediately spoon ¼ of chicken mix down the middle of the omelette, spread to the same size as the butterflied bread roll. Place butterflied toasted tiger bread roll, cut side down, on top of egg-chicken mix. Press bread roll gently but firmly into omelette, so the bread soaks up some of the egg, allowing the omelette to stick to the bread. (Optional: Push edges of wet omelette towards bread roll to make it easier to eat. I like to see the omelette peeking out!) Cover with lid to help omelette cook. Once the omelette is golden underneath and just softly set on top, flip the bread roll omelette over and allow to warm for 1-2 minutes on the crust side of the bread.
- 4 Remove bread roll to a plate, add lettuce leaves, sliced tomato, cucumber ribbons, sliced red chilli.
- 5 Squeeze over KEWPIE Japanese Mayonnaise and Sriracha sauce, to taste. Fold over omelette-crust bread roll. Serve with spring onion slices, Vietnamese mint leaves and red onion rings. Enjoy!

# Charm Francis' Whitefish with Coconut Panko Crust, Wasabi Aioli & Citrus Salad



**SOUL SPICY**

SERVES  
**2**

COOK  
**50 minutes**

## Ingredients

- 3-4 Thick pieces of Cod or any flaky white fish
- 1 cup Coconut cream
- 1 cup Obento Panko Breadcrumbs
- 1-2 tsp Black sesame seeds
- Salt and white pepper to taste

### WASABI AIOLI INGREDIENTS

- ½ cup KEWPIE Japanese Mayonnaise
- 2 tsp **S&B Wasabi Paste**
- 1½ tsp Yuzu juice
- 1 clove Garlic clove (finely grated)
- Sea salt to taste

### CITRUS SALAD INGREDIENTS

- 1 Large ruby red grapefruit (segmented)
- 2-3 Navel oranges (segmented)
- 1 tsp Honey
- 1 tsp Yuzu juice
- 1 Avocado (optional)
- Colourful mixed salad leaves (with some rocket for a peppery zing)
- Rice bran or neutral spray oil for trays
- Edible flowers for garnish

## Method

### TO COOK

- 1 Preheat your oven to 220°C.
- 2 Prep a tray to cook the fish in the oven. Pat the whitefish fillets dry with paper towels and season both sides with salt and white pepper.
- 3 Pour the coconut cream into a shallow dish.
- 4 Pour the Obento Panko Breadcrumbs onto a plate.
- 5 Dip each side of the fish fillet into the coconut cream, allow the excess to drip off, then coat evenly with the Panko breadcrumbs on all sides, pressing gently to make more adhere. Repeat with all fillets.
- 6 Top each fillet with a sprinkle of black sesame seeds.
- 7 Add the fish to your prepped tray, making sure you don't overcrowd each piece on the tray.
- 8 Cook for about 15-20 minutes until the Panko is nicely browned and the fish is cooked.
- 9 To prep the citrus salad, segment all the grapefruit and oranges and place them in a large bowl. Mix through the salad leaves.
- 10 In a small bowl, combine the honey and yuzu juice, then pour over the salad, mix gently, and set aside.
- 11 Once the fish is cooked, arrange the fillets on serving plates. You can pipe small dollops of S&B Wasabi Paste alongside the fish or slide a dollop with a spoon for a flourish on the plate.
- 12 Add the citrus salad to each plate. Top with edible flowers. Serve with avocado if you choose.



LUNAR NEW YEAR  
2025

# COOK SNAP WIN

**GRAND  
PRIZE x2**

Win the ultimate 6-day  
foodie adventure to

**HONG KONG & GUANGDONG**

**\$20,000 WORTH OF PRIZES TO BE WON!**

Contest Period 13 JAN 2025 - 23 FEB 2025



Click [cooksnapwin.com.au](https://cooksnapwin.com.au) for full details

**SCAN THE QR CODE TO ENTER**



Participating brands: Valcom, Hakubaku, Obento, OBAP,  
Squid Brand Fish Sauce, Lee Kum Kee, ABC, KEWPIE and S&B.



# Japanese Cuisine



## Japanese Mayonnaise

Japanese mayonnaise has a creamier texture, yellowish colour, and deeper umami flavour than other mayonnaise. The secret? Egg yolks instead of whole eggs, with rice vinegar for that signature tangy, savoury aftertaste. A flavour-packed condiment for okonomiyaki pancakes, pan-fried octopus balls, stir-fried wheat noodles, deep-fried pork cutlets, chicken and seafood. Check out the recipes uses Japanese Mayonnaise on [Asian Inspirations Website](#). **CLICK!**



## Shoyu

Made from an equal mix of soy and wheat, salt and koji mould, shoyu has a more robust flavour range than Chinese soy sauce. Koikuchi shoyu (dark soy sauce) is intensely savoury, best for marinades, basting sauces, dips and stir-fries. Usukuchi shoyu (light soy sauce) is thin, briny and sweet, best for veggie stews and udon soups. Shiro shoyu (white/clear soy sauce) is a sweet shoyu with the lightest colour, adding flavour without darkening your dishes; perfect for hot pot, soups and steamed veggies. Tamari shoyu (wheat-free soy sauce) is similar to Chinese soy sauce, made with little wheat in the fermenting mix; ideal for dips, stir-fries and salads. Saishikomi shoyu (double-brewed soy sauce) is double-brewed for deeper colour and taste, great dipping sauce for sashimi. Check out the recipes uses Shoyu on [Asian Inspirations Website](#). **CLICK!**



## Miso

A savoury, earthy fermented soybean paste. Most known to make miso soup, the staple palate cleanser in traditional Japanese meals. There are 3 common types: red miso, white miso, and barley miso. The last is the sweetest and saltiest. Besides soups, miso adds an umami richness to braised dishes, sauce-mixes, marinades, and sweet pickled veggies. A signature seasoning in Japanese cuisine. Check out the recipes uses Miso on [Asian Inspirations Website](#). **CLICK!**



## Panko

Want a crunchier bite for your deep-fried goodies? Just add panko breadcrumbs to your batter. A unique electric-baked, crust-less white bread; ground to flakes, and dried. Unlike other breadcrumbs, panko won't clump together in your batter blends, giving your foods a light, uniform coating that turns crisp when fried. A must-have ingredient for tonkatsu and chicken katsu. Check out the recipes uses Panko on [Asian Inspirations Website](#). **CLICK!**

# Japanese Cooking Essentials

Japanese cuisine is defined by delicate flavours and textures that pleasure, sooth and satisfy, with a lingering sensation on your tongue. Fresh and natural ingredients are of utmost importance. Common taste profile includes sweet, savoury, bracing, and complex umami.



# Japanese Cooking Essentials



## Wasabi

Pungent with a bracing spiciness that tingles from mouth to nostrils, Wasabi is a unique horseradish native to Japan; grounded into paste. With antibacterial properties and flavour that dispels raw fish smells and compliments their tastes, making it perfect for sushi and sashimi. But that's not all. Wasabi is also great as a zesty taste-booster for almost any dish you like. Mix with mayonnaise for a salad dressing. Pair it with soy sauce for marinades. Or use it as a condiment for skewered roasts. Check out the recipes uses Wasabi on [Asian Inspirations Website](#). **CLICK!**

## Mirin

Brewed from fermented rice with added sugar, mirin is a rice cooking wine that adds a savoury sweetness to Japanese stews, teriyaki glazes, grilled seafood, ramen soup bowls and stir-fries. Also great for ridding fishy seafood smells. It has a strong, potent flavour and fragrance, so a touch is usually enough to enrich your seasoning blends. Check out the recipes uses Mirin on [Asian Inspirations Website](#). **CLICK!**



## Ponzu

This tangy, fruity fragrant sauce is made by simmering mirin, rice vinegar, bonito flakes and seaweed, cooled and blended with Japanese citruses like yuzu, sudachi, daidai or kabosu. It adds a refreshing zing and flavour to yakitori chicken and grilled fish marinades. Also a taste-booster dip sauce for shabu-shabu hot pot and sashimi. Fun fact: it's named after the Old Dutch word for fruit punch, 'pons'. Check out the recipes uses Ponzu on [Asian Inspirations Website](#). **CLICK!**

# Cheryl M's Salmon Tataki Bliss Bowl



**FAST  
& FAB**



SERVES

**2**



COOK

**20 minutes**

## Ingredients

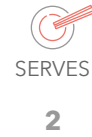
- 2 pcs Salmon fillet (skinless, boneless)
- ¼ cup Obento Teriyaki Marinade
- 1 Avocado (skinned and thinly sliced)
- ½ cup Edamame beans (shelled)
- 2 Radishes (thinly sliced)
- 1 cup Rice stick noodles (cooked)
- 8 Lettuce leaves (red or green oak leaf)
- 8 Baby cucumbers (smashed with a cleaver and cut into 1" pieces)
- ½ cup Carrots (finely shredded)
- ½ cup Red cabbage (finely shredded)
- 8 pcs Lotus root (fresh or frozen, thinly sliced)
- 1 Fresh lime (cut into wedges)
- ¼ cup Fresh coriander leaves
- 2 tsp Black sesame seeds
- 2 tsp White sesame seeds
- ¼ cup Spring onions (sliced)
- 1 Bird's eye chilli (thinly sliced)
- ¼ cup Cornstarch
- ½ cups Cooking oil (vegetable or sunflower)
- ¼ tsp Sea salt
- ¼ cup KEWPIE Japanese Mayonnaise
- Additional Obento Teriyaki Marinade Sauce

## CUCUMBER SAUCE INGREDIENTS

- 1 tbsp Squid Brand Fish Sauce
- 1 tsp Soy sauce
- ½ tsp Ginger (minced)
- 1 tbsp Sesame oil
- 2 tbsp Sunflower oil
- 3 tbsp Obento Rice Wine Vinegar
- ½ tsp Garlic (minced)
- 2 tbsp Obento Mirin Seasoning



# Cheryl M's Salmon Tataki Bliss Bowl

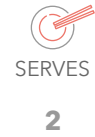


## Method

### TO COOK

- 1 Place the salmon fillets into a bowl with the Obento Teriyaki Marinade. Let sit for 2 minutes, then flip and marinate for another 2 minutes. Remove the salmon from the marinade and place on a heatproof dish in the refrigerator while preparing the other ingredients.
- 2 Heat the cooking oil to approximately 170°C. Dust the lotus root slices with cornflour and fry in the hot oil until crisp and golden. Remove and place on paper towels to drain.
- 3 In a jar, combine the fish sauce, soy sauce, minced ginger and garlic, sesame oil, 2 tbsp sunflower oil, rice wine vinegar, and mirin. Cover with a lid and shake until well combined. Pour the mixture over the smashed cucumbers.
- 4 Remove the salmon from the refrigerator and sear with a blow torch until the flesh is scorched. Slice the salmon thinly.
- 5 Divide the following ingredients into two serving bowls: cooked rice noodles, lettuce leaves, sliced avocado, edamame beans, smashed cucumber salad, thinly sliced radishes, finely shredded carrots and red cabbage, lime wedges, crispy lotus root chips, and thinly sliced salmon tataki.
- 6 Drizzle additional cucumber dressing over each serving bowl. Sprinkle with sesame seeds, coriander, and sliced spring onions.
- 7 Serve KEWPIE Japanese Mayonnaise and additional Obento Teriyaki Marinade sauce on the side for dipping.

# Belinda's Mille-Feuille Nabe



## Ingredients

2 tbsp Obento Cooking Sake  
½ Wombok (Chinese cabbage)  
300g Pork belly slices  
1 tbsp Soy sauce  
2 cups Dashi stock  
Salt to taste

## Method

### TO COOK

- 1 Tear the wombok leaves off the core and wash them.
- 2 Layer the pork belly slices between the wombok leaves by placing one pork belly slice between each leaf.
- 3 Cut the layered pork belly slices and wombok into 5 cm pieces, ensuring the pork belly slices and wombok are still neatly layered.
- 4 Place the layered 5 cm pieces into a donabe or any pot, starting from the edges and working your way inward until the pot is tightly packed.
- 5 Pour the dashi stock, cooking sake, soy sauce, and salt into the pot.
- 6 Cover the pot and bring it to a boil over medium heat.
- 7 Skim off any scum that forms on the surface, then reduce the heat and let it simmer until the pork and wombok layers are cooked, about 8-10 minutes.
- 8 Serve with rice or noodles of choice.



# JAPANESE CUISINE MADE EASY

S&B takes the stress out of recreating authentic Japanese dishes at home.

Available at your local supermarket and Asian grocers.

For more recipes visit:  
[snbjapanesefood.com.au](http://snbjapanesefood.com.au)



Explore recipes



# Rachel Matterson's Mushroom Tempura with Wasabi Mayo



MEAT-FREE  
MARVEL



SERVES

2



COOK

35 minutes

## Ingredients

- 1 Egg
- ½ cup All-purpose flour
- 1 cup Cold soda water
- 1 Ice cube
- 500g Assorted mushrooms (e.g. shiitake, king oyster, mini king oyster, enoki)
- 4 Shiso leaves
- ¾ cup Vegan dashi (or mushroom stock)
- 3 tbsp Soy sauce
- 1 tbsp Mirin
- 1 tbsp KEWPIE Japanese Mayonnaise
- 2 tsp **S&B Wasabi Paste**
- 2 tsp Lime juice
- 1 tbsp Aonori (dried green seaweed flakes)
- ½ tbsp Salt
- 2 cups Vegetable oil (for frying)

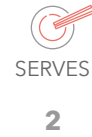
## Method

### TO COOK

- 1 Mix the egg, flour and soda water until combined with no lumps. Let it sit in the fridge until ready to deep fry.
- 2 Prepare the mushrooms and shiso leaves by gently cleaning off any dirt. For the shiitake, slice the centre with your knife on an angle to create star cuts. Cut the enoki into smaller bunches. Finally, cut the king oyster mushrooms in half and score the flat side.
- 3 For the vegan tentsuyu, stir together the soy sauce, vegan dashi and mirin until combined. Place in the fridge.
- 4 Mix S&B Wasabi Paste, KEWPIE Japanese Mayonnaise and lime juice to create a wasabi mayo. Refrigerate until ready to serve.
- 5 Stir together aonori and salt to create your aonori dusting salt. Set aside.
- 6 Heat 2 cups of oil to 180°C (depending on wok size - it should be deep enough that the mushrooms will be suspended and not touch the bottom of the wok while frying).
- 7 Remove the tempura batter from the fridge and add one ice cube to keep it cold as you fry. In batches, dip mushrooms/shiso into the batter and then place gently into the oil. Cook each batch for 3-4 minutes, or until golden and cooked through.
- 8 To plate, add wasabi mayo, vegan tentsuyu, tempura and finish off with some aonori salt. Enjoy!



# Stephanie Teal's Easy Tonkotsu Ramen



## Ingredients

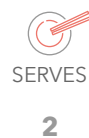
- 2 x 150g Obento Ramen Noodles
- 10 slices Pork belly
- 2 tsp Lee Kum Kee Sesame Oil
- 1 tbsp Garlic (minced)
- 1 tsp Ginger (minced)
- 2 tbsp White miso paste
- 1 tbsp Obento Mirin Seasoning
- 2 tsp Sweet soy sauce
- 2 Chicken stock cubes
- 500ml Boiling water
- 225g Bean sprouts
- 150ml Soy milk
- 2 Medium boiled eggs
- 1 Spring onion (sliced)
- 1 handful Valcom Bamboo Shoots
- Nori sheets cut (amount depending on preference)

## Method

### TO COOK

- 1 Dissolve chicken stock cubes in boiling water. Add stock, sesame oil, garlic, ginger, miso, mirin and soy sauce to pan and bring to boil over medium-high heat.
- 2 Reduce heat to medium and add bean sprouts. Cook for 2 minutes then add soy milk. Do not bring to boil. Once heated add noodles and simmer for 3 minutes.
- 3 While sauce/noodles are cooking, cook the pork belly in a fry pan over medium-high heat until edges are just golden (about 4 minutes each side).
- 4 Once both sauce/noodles and pork belly are cooked, divide the noodles and sauce between two bowls, divide pork belly between the two bowls, add 1 medium boiled egg halved to each bowl and bamboo shoots, sliced spring onion and cut nori sheet to taste.

# Miku G's Marinated Panko Prawns with Seasoned Rice & Sesame Sauce



## Ingredients

### MAIN INGREDIENTS

- 2 cups Rice (cooked)
- 1 tbsp Furikake seasoning
- 1 Cucumber (cut into matchsticks)
- 1 Red radish (finely sliced)
- 2 tbsp Pickled ginger (to serve)

### PANKO CRUMBED PRAWNS

- 10 Large tiger prawns (tail on)
- 50g Plain flour
- 1 Egg (whisked)
- 1 cup **Obento Panko Breadcrumbs**
- 1 tbsp Black sesame seeds
- 1 tbsp White sesame seeds
- 1 cup Vegetable oil (for frying)
- 100ml Obento Ponzu Sauce
- 100ml Soy sauce

### SESAME SAUCE

- 6 tbsp Tahini
- 2 tbsp Soy sauce
- 2 tbsp Obento Rice Wine Vinegar
- 4 tbsp KEWPIE Japanese Mayonnaise
- 2 tbsp Obento Mirin Seasoning
- 1 tsp Red miso paste
- 2 tsp Sugar
- ½ tsp Sesame oil
- 1 tsp Sesame seeds (toasted)

## Method

### TO COOK

- 1 In a small bowl, combine ponzu and soy sauce and add the prawns to briefly marinate.
- 2 Cook rice and season with furikake when ready.
- 3 To make sesame sauce, in a small bowl, add tahini, soy, rice wine vinegar, mayonnaise, mirin, miso paste, and sugar. Mix thoroughly then transfer to a serving bowl. Swirl sesame oil on top of the sauce and sprinkle with toasted sesame seeds.
- 4 Combine panko crumbs with black and white sesame seeds to prepare for coating the prawns.
- 5 Remove the prawns from the marinade and pat dry with kitchen paper. Dredge the prawns in flour, shake off any excess flour, dip the prawns into the whisked egg then coat with the panko and sesame seed mixture one at a time.
- 6 Heat oil in a frying pan. Once the oil reaches medium heat, slowly put in the coated prawns and cook on each side for about 1-2 minutes. Do not stir or toss. Once cooked, drain on a wire rack.
- 7 Serve the marinated panko prawns over the seasoned rice along with cucumber and radish. Accompany with pickled ginger and the rich sesame sauce.





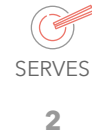
OBENTO

Nothing crumbier  
like Panko

お弁当



# Mel A's Salmon Ochazuke



## Ingredients

2 x 150g	Salmon fillets
3	Green teabags
2 cups	Water
1 tbsp	Lee Kum Kee Premium Soy Sauce
1½ cups	Short grain rice (cooked)
2	Spring onions (sliced)
1 sheet	Nori (finely sliced)
2 tbsp	Pickled ginger
2 tsp	Sesame seeds (toasted)

## Method

### TO COOK

- 1 Place salmon fillets into air fryer and cook for 2 minutes on 180°C. Turn over and cook for a further 2 minutes. Remove from air fryer and flake fillets with a fork.
- 2 Boil 2 cups of water to 80°C and place in 3 green teabags and brew for 1 minute, remove teabags. Pour in soy sauce and stir through.
- 3 Divide the rice between 2 bowls along with a portion of salmon. Sprinkle on the spring onions and sesame seeds. Place a serve of pickled ginger on top.
- 4 Pour in the green tea and thinly sliced nori just before serving.



# Lulu's Gyutandon (Beef Tongue Rice Bowl)



**FAST  
& FAB**



SERVES

**2**



COOK

**10 minutes**

## Ingredients

250g	Ox tongue (thinly sliced)
2 bowl	Serving rice
1 tbsp	Cooking oil
2 tbsp	Lee Kum Kee Premium Soy Sauce
¼ tbsp	Obento Cooking Sake
¼ tbsp	Sugar
½ tbsp	Lee Kum Kee Pure Sesame Oil
1 stalk	Spring onions (chopped)
1	Bird's eye chilli (chopped)

## Method

### TO COOK

- 1 Combine the soy sauce, cooking sake and sugar in a small bowl.
- 2 Add the sliced ox tongue into the bowl and marinate for about 30 minutes.
- 3 Heat the pan with sesame oil on medium heat.
- 4 Cook the ox tongue until it is cooked (about 2-3 minutes each sides). Turn off the heat.
- 5 Add the finely chopped chillies and spring onion.
- 6 Serve with warm rice and add more garnish as desired.

# Kathy Clout's Agedashi Tofu Noodle Soup



MEAT-FREE  
MARVEL



SERVES

2



COOK

45 minutes

## Ingredients

200g	Firm tofu
¼ cup	Potato starch or cornflour
1 tsp	Garlic powder
2 cups	Vegan dashi stock
2 tbsp	Obento Cooking Sake
2 tbsp	Obento Mirin Seasoning
2 tbsp	Soy sauce
1 tsp	White sugar
50g	Shiitake mushrooms or mushrooms of your choice
100g	Bok choy
200g	Obento Udon Noodles
1½ cups	Canola oil
2	Spring onions

## Method

### TO COOK

- 1 Drain tofu and then wrap in paper towel and place in a strainer for 30 minutes to remove excess moisture. Cut the tofu into 14 equal size pieces, wrap again in paper towel to remove anymore excess moisture.
- 2 Prepare dashi stock then add to a large saucepan. Add the Obento Cooking Sake, mirin, soy sauce and sugar to the pan and bring to a simmer.
- 3 Add 1 tbsp of oil to a hot wok and stir-fry the shiitake mushrooms and bok choy for 5 minutes or until wilted and cooked. Add them to the prepared stock.
- 4 Add Obento Udon noodles to stock, stir to combine.
- 5 Add the remaining canola oil to the wok and heat to a suitable temperature for deep-frying. Coat the tofu with potato starch and garlic powder. Carefully place the tofu pieces into the hot oil. When golden brown, remove and drain on paper towel.
- 6 Divide the soup into 2 bowls, add the tofu, and garnish with spring onions.

# Salads. Made better.



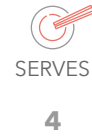
Explore  
recipes



# Dressing. Made better.



# Alroy Uy's Deep Fried & Non-Deep Fried Creamy, Citrusy & Savoury Rice Balls



## Ingredients

- 2 cups Medium/long grain rice (freshly steamed)
- 3 cups Water
- 6 tbsp Oil
- ½ Red onion (chopped)
- 1 stalk Spring onion (thinly sliced)
- 1 tbsp Garlic (minced)
- 200g Canned salmon (drained)
- 3 tbsp **KEWPIE Japanese Mayonnaise**
- 10 tbsp Obento Ponzu Seasoning
- 1 tsp Sesame oil
- 1 tbsp Sesame seeds
- 1 handful Dried seaweed rice seasoning (crushed)
- 1 cup Plain flour
- 4 Eggs (beaten)
- 2 cups Obento Panko Breadcrumbs
- Vegetable oil for deep frying
- Salt to taste
- Crushed black pepper to taste

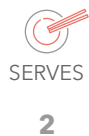
## Method

### TO COOK

- 1 Cook the steamed rice with 3 cups of water. The rice-to-water ratio is 1:1.5 to achieve a moist, sticky outcome.
- 2 While the rice is cooking, sauté the onion in a pan with 6 tbsp of oil until slightly translucent. Add the spring onion and continue to sauté until aromatic. Add the minced garlic and mix, then add the salmon and cook until the fish is flaked.
- 3 In a small bowl, mix the mayonnaise and ponzu seasoning until combined. Pour this mixture into the pan with the salmon and gently combine. Add sesame oil and sesame seeds.
- 4 Season with crushed black pepper and salt to taste.
- 5 When the steamed rice is cooked, pour the salmon mixture into the rice cooker or pot and mix well with the rice.
- 6 Add the crushed dried seaweed rice seasoning and mix thoroughly. Adjust seasoning with salt and pepper to taste.
- 7 Once the rice mixture has cooled slightly, form it into balls using your hands. The size can vary based on preference, but 50 grams per ball is recommended.
- 8 For deep-fried rice balls, dredge the balls in plain flour, dip in beaten eggs, then coat evenly with panko bread crumbs.
- 9 Deep fry in vegetable oil until golden brown and enjoy!



# Michelle's Tantanmen Ramen



## Ingredients

### SEASONING INGREDIENTS

- 6 tbsp Obento Tonkatsu Sauce
- 4 tbsp Tahini paste
- 2 tbsp Chilli oil

### FOR THE MEAT

- 2 tbsp Chilli oil
- 4 cloves Garlic (chopped)
- 1 tsp Ginger (chopped)
- 1 tbsp White bean miso paste
- 1 tbsp Oyster sauce
- 500g Minced pork
- 3 tbsp Rice wine

### SOUP INGREDIENTS

- 2 cups Soy milk
- 1 cup Water
- 4 Chicken stock cubes

### FOR NOODLES AND TOPPINGS

- 1 Baby bok choy (bottom piece cut off)
- Handful Bean sprouts
- 2 portions **Hakubaku Organic Ramen Noodles**
- 2 Green onions (chopped)
- 1 Soft boiled egg (cut in half)
- 4 pieces Pork belly rations
- Sesame seeds

## Method

### TO COOK

- 1 Prepare 4 soft boiled eggs and set aside.
- 2 Mix all the ingredients for the seasoning sauce and use half to baste the pork belly rations. Set aside the rest of the sauce.
- 3 Place the pork belly rations in the air fryer at 190°C for a total of 20 minutes, turning them over halfway through.
- 4 In a medium pot, combine water, soy milk, and chicken stock cubes. Cover and bring to a light simmer, keeping an eye on it to prevent boiling over.
- 5 Heat a large pan over high heat. Add chili oil, garlic, and ginger. Stir-fry for 30 seconds or until the garlic is aromatic, then add the white bean miso paste and oyster sauce. Stir-fry for 45 seconds to 1 minute, then add the ground pork. Break down the pork and stir-fry with the sauce for about 1 minute. Add rice wine and stir-fry for 3 to 4 minutes, or until there is no moisture and the pork is fully cooked. Remove from heat and keep warm.
- 6 Bring another pot of water to a boil. Add a good amount of salt to the boiling water, then add the bok choy and blanch for 1 minute. Remove from the water, drain, and set aside. Add the bean sprouts to the boiling water and blanch for 2 minutes. Remove from the water and set aside.
- 7 Drop Hakubaku Organic Ramen Noodles into the same boiling water and cook according to the package directions. Cook one portion at a time if using fresh or frozen noodles. Meanwhile, combine the seasoning sauce and soup while simmering.
- 8 Drain the noodles and add them to a bowl. Stir to coat evenly with broth and arrange them.
- 9 Top the ramen with bean sprouts, bok choy, stir-fried pork, pork rations, extra chili oil if desired, soft boiled egg, chopped green onions, and sesame seeds.



Made in  
**Australia.**  
The Japanese Way.



Made locally using Australian grown wheat,  
Hakubaku organic noodles' authentic taste creates  
natural balance and harmony in every meal.



# Rosa Pantaleo's Hakubaku Organic Soba Noodles with Smoked Rainbow Trout Fillets



**FAST  
& FAB**



SERVES

**2**



COOK

**15 minutes**

## Ingredients

- 2 x 110g Smoked Rainbow Trout fillets in oil (or fresh skinned smoked rainbow trout fillets if you have it, drained & gently pulled apart into large chunks.)
- 1 tbsp Drained capers (no need to rinse off brine)
- 2 tbsp chilli oil (or olive oil & chilli flakes to your liking)

### Hakubaku Organic Soba Noodles

- White part of spring onion (sliced on angle)
- Salt & Black pepper to your liking
- Juice of one generous lemon
- Green part of spring onion (sliced on angle)
- Extra Virgin Olive oil (EVO) to drizzle

## Method

### TO COOK

- 1 Cook 2 serves of Hakubaku Organic Soba Noodles in rapidly boiling salted water for 4 minutes.
- 2 Warm in a wok/deep fry pan the chilli oil, trout, capers, white spring onion, salt & pepper.
- 3 Drain noodles and fold through trout mixture in pan, then add lemon juice & fold gently so not to break up trout fillets too much.
- 4 Serve in 2 bowls, rain green spring onion over Soba noodles & Rainbow trout, & finally gloss with a drizzle of EVO or chilli oil to your liking.





# Korean Cuisine



# Korean

## Cooking Essentials

Strong, tangy sweet and spicy is the signature flavour palate of Korean cuisine. Dishes are often hearty and sumptuous with pork, chicken, beef or seafood, accompanied by pickled veggies—made to excite and delight.



### Gochujang

Gochujang is the signature Korean spicy paste. Made from red chilli pepper flakes, fermented soybean, barley malt and glutinous rice, traditionally fermented in large earthen jars. It has an intense spicy-sweet flavour that accentuate meaty dishes, like spicy pork or beef bulgogi, Korean-style fried chicken, Bibimbap and Budae Jigae army stew. Also the taste-maker for Tteokbokki rice cakes, salads, soup, marinades and sauce blends. Just a tablespoon is usually enough for most Korean recipes. Check out the recipes uses Gochujang on [Asian Inspirations Website](#). **CLICK!**



### Doenjang

Similar to Japanese miso, doenjang is a fermented soybean paste. Thick-textured, and with a distinct nutty, salty flavour. Ideal for soups, stews, marinades and meat or veggie seasoning. Often paired with other staples like soy sauce and gochujang. Check out the recipes uses Doenjang on [Asian Inspirations Website](#). **CLICK!**



### Kimchi

Kimchi the Korean soul food. An appetizer, side dish and key ingredient that instantly gives your cooking the authentic Korean flavour: savoury and spicy with a tangy touch. Made by fermenting napa cabbage and assorted veggies with rice flour, garlic, ginger, onion, salted shrimp, sugar, salt, fish sauce, gogchugaru chilli powder, and water. Used to flavour salads, stews, dumplings, noodles, fried rice and many more. Also incredibly nutritious and can help regulate your digestive health. Check out the recipes uses Kimchi on [Asian Inspirations Website](#). **CLICK!**



### Korean Perilla Leaves

Enjoyed for the fresh minty and basil-like aroma, perilla leaves are most often used in the Korean barbecue dish “ssam” - a bite-sized wrap with meaty filling and condiments. You can also make kimchi with them, or as a garnish for stir-fries, stews and soups. Check out the recipes uses Korean Perilla Leaves on [Asian Inspirations Website](#). **CLICK!**

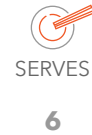


### Ssamjang

Spicy savoury sauce that combines doenjang and gochujang with garlic, onion, scallions and sesame oil. A must-have dipping sauce for barbecue “ssam” wraps. Check out the recipes uses Ssamjang on [Asian Inspirations Website](#). **CLICK!**



# Cheryl M's Coconut Spiced Korean Meatballs



## Ingredients

### MAIN INGREDIENTS

- 500g Lean beef (minced)
- 500g Lean pork (minced)
- ½ cup Obento Panko Breadcrumbs
- ½ tsp Garlic (minced)
- ½ tsp Ginger (minced)
- 1 Whole egg
- 1 tbsp Soy sauce
- Salt & pepper to taste

### SPICY COCONUT SAUCE

- 1 can Valcom Premium Coconut Milk
- 1 tsp Ginger (minced)
- 1 tsp Garlic (minced)
- ¼ cup Onion (finely chopped)
- 1 or 2 tbsp Gochujang paste
- 2 tbsp Soy sauce
- 1 cup Beef broth

### ACCOMPANIMENTS

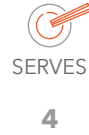
- 3 cups OBAP Sweet Potato Noodles (cooked)
- 2 cups Snow peas (steamed)
- 6 pieces Bok choy (steamed)
- 1 bunch Enoki mushrooms
- 12 slices Lotus root
- Spring onion (finely chopped)
- Sesame seeds

## Method

### TO COOK

- 1 To prepare meatballs, combine beef and pork mince in a large mixing bowl (or stand mixer).
- 2 Add panko, garlic, ginger, egg, soy sauce, salt, and pepper. Mix until well combined, then roll into ping pong-sized meatballs.
- 3 In a heavy-bottomed pan, heat 2 tbsp cooking oil over medium heat. Brown the meatballs until all sides are seared and golden brown. Remove the meatballs from the pan.
- 4 In the same pan where the meatballs were browned, add minced garlic, ginger, and onion. Sauté for a few minutes before adding the gochujang paste.
- 5 Add the beef broth, scraping up all the browned bits on the bottom of the pan.
- 6 Once the broth has reduced by half, add the coconut milk. Once the sauce starts to simmer, add the browned meatballs and lotus root slices. Simmer the meatballs for 20 minutes over low heat until cooked through.
- 7 In six bowls, place ½ cup cooked sweet potato noodles (or steamed rice if preferred) in each. Add steamed bok choy, steamed snow peas, enoki mushrooms, and sprinkle with sesame seeds.

# Rachael Rowberry's Kimchi Egg Bao with Spicy Sauce



## Ingredients

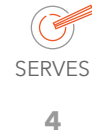
- 2 tsp Garlic (minced)
- 2 tbsp Gochujang paste
- 1 tbsp Sriracha sauce
- ½ tsp White sugar
- 1 tbsp Honey
- 2 tbsp Obento Rice Wine Vinegar
- ½ tsp Sesame oil
- 7 Large eggs
- 2 Spring onions
- 2 tbsp KEWPIE Japanese Mayonnaise
- ¼ cup Kimchi
- ⅓ cup Vintage cheddar cheese
- 8 Bao buns
- 16 Small pieces of iceberg lettuce (to fit bao buns)
- 2 tbsp Black sesame seeds
- Extra oil for greasing baking dish

## Method

### TO COOK

- 1 To make the spicy sauce, in a small saucepan on a low heat warm the garlic. Add the paste, sauce, sugar, honey and vinegar. Warm through whilst stirring until everything is combined well together. Take off heat and stir through the sesame oil. Set aside.
- 2 To cook the eggs, you will need a 20cm baking dish that fits inside a frying pan which has a lid for it. Spray or grease some oil in the bottom of baking dish. Crack eggs next to each other in one layer into baking dish. Place into the frying pan and in the frying pan add some water up the outside of baking dish (approximately 1cm deep). Chop up the white part of your spring onions and sprinkle on top of eggs. Place the lid on the frying pan. Cook the eggs on a medium to high heat for 8 minutes. Turn off heat and leave lid on and let it sit for a further 3 minutes.
- 3 Meanwhile via packet instructions prepare and steam cook your bao buns in steamer with lid over boiling water. I like to place some baking paper with holes in it on the base of steamer. It stops the bao buns from sticking.
- 4 In a large bowl add your KEWPIE Japanese Mayonnaise, chopped kimchi, grated vintage cheddar and 1 tablespoon of the spicy sauce. Place the cooked eggs on the chopping board and roughly chop it into bits, approximately 1cm bits. Let cool slightly before putting in bowl. Fold the eggs through the mayonnaise mixture in large bowl.
- 5 To assemble the bao buns. Finely slice the green part of your spring onions. Cut or rip your lettuce to fit the bao buns. Place 2 pieces of lettuce one on each side of opened bao buns. Place a generous amount of egg into bao buns. Top with sliced spring onion, spicy sauce, sesame seeds. Repeat until all made.

# Karolina S's Korean Army Stew (Budae-jjigae)



## Ingredients

- 250g Spam (sliced)
- 2 Frankfurts/hotdog sausages (sliced)
- 1/3 cup **Obap Kimchi**
- 250g Firm tofu (diced)
- 1 White onion (sliced)
- 2-3 Spring onions (chopped)
- 2 Pak choy
- 100g Enoki mushrooms
- 2 slices Cheddar cheese
- 1/3 cup Baked beans
- 2 packets Instant noodles
- 1L Beef broth

### SOUP BASE INGREDIENTS

- 2 tbsp Gochujang
- 1 tbsp Gochugaru
- 1 tbsp Soy sauce
- 1 tbsp Obento Mirin Seasoning
- 1 tbsp Sesame seeds
- 1 tsp Fish sauce
- 1/2 tsp White pepper
- 3 cloves garlic (minced)

### GARNISH

- 1 Red chilli (sliced)
- 1 Green chilli (sliced)
- 1 tsp Sesame seeds

## Method

### TO COOK

- 1 In a small bowl, make your soup base by combining gochujang, gochugaru, soy sauce, mirin, sesame seeds, fish sauce, white pepper, and minced garlic.
- 2 Heat oil in a large pot over medium heat. Add sausage, onion and spam, and stir-fry until lightly browned. Remove from pot and set aside.
- 3 On low heat, arrange spam, sausage, kimchi, firm tofu, enoki mushroom, white onion, pak choy and baked beans in the pot in a design of your choosing.
- 4 Add the soup base to the centre and pour the beef broth to cover.
- 5 Bring the broth to a simmer and let it cook for about 10 minutes to allow the flavours to meld.
- 6 Add the instant noodles to the pot and cook through.
- 7 Place slices of cheese on top of the stew and let it melt into the broth, creating a creamy texture.
- 8 Serve the stew hot, and drizzle with your choice of garnishes (spring onion, sesame seeds or chilli).



# Marija's Noodle Salad Bowl



**MEAT-FREE  
MARVEL**



SERVES

**1**



COOK

**15 minutes**

## Ingredients

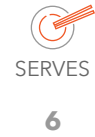
- 1 packet OBAP Sweet Potato Noodles
- 1 Carrot (julienned)
- 1 Cucumber (sliced)
- 100g Kimchi
- 2 cloves Garlic (minced)
- 1 tsp Ginger (minced)
- 1 tbsp Obento Mirin Seasoning
- 2 tbsp Teriyaki sauce
- 200g Mushrooms
- 1 tsp Garlic and onion oil
- 2 Soft-boiled eggs
- Everything bagel seasoning
- Sriracha

## Method

### TO COOK

- 1** Boil 2 eggs for 5 minutes.
- 2** Cook sweet potato noodles according to packet instructions and drain.
- 3** Slice and fry up mushrooms in garlic and onion oil for 5 minutes. Add finely minced garlic and ginger. Fry for 1 minute then add teriyaki sauce and mirin.
- 4** Assemble bowl with noodles, cucumber, carrot, mushrooms, egg and kimchi. Finish with everything bagel seasoning, sriracha, salt and pepper.

# James R's Tteokbokki - Street Style



## Ingredients

1kg	Tteokbokki rice cakes
6	Large eggs (at room temperature)
20ml	Vegetable oil
120g	Pork belly (sliced matchstick/ strip style)
375ml	Tteokbokki sauce
3	Spring onions (thinly sliced)
	Pinch of sugar

### TTEOKBOKKI SAUCE INGREDIENTS

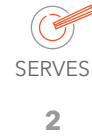
½ cup	Lee Kum Kee Premium Soy Sauce
½ cup	Lee Kum Kee Black Sesame Oil
½ cup	Water
120g	Sugar
60g	Gochugaru
80g	Gochujang
1 bulb	Garlic (finely chopped)
3	Spring onions (thinly sliced)

## Method

### TO COOK

- 1 Combine all sauce ingredients in a large mixing bowl and mix well. Refrigerate for at least 30 minutes.
- 2 If frozen, thaw and soak the rice cakes in warm water for 15 minutes or so before draining.
- 3 In a suitable-sized saucepan, bring enough water to a boil over high heat. Add the eggs and cook for 6 minutes. Immediately immerse in iced water for another ten minutes before carefully peeling.
- 4 Heat half of the oil in a large nonstick pan/wok over high heat. Add the pork belly and cook until lightly golden, about 2 minutes.
- 5 Reduce the heat to medium-high, sprinkle a pinch of sugar, then add the rice cakes and cook, tossing now and again until lightly toasted. Be careful not to let them stick.
- 6 Once crispy, add the sauce, tossing to coat evenly.
- 7 Divide among 6 serving bowls/plates, garnish with spring onion and halved egg. Top with either a sprinkle of dried chilli flakes or chilli threads. Finally, dig in and enjoy!

# Helen A's Vegetable Rolled Omelette with Seaweed (Gim Gyeranmari)



15 minutes

## Ingredients

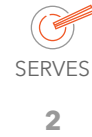
- 1 tbsp Carrot (finely chopped)
- 1 tbsp Red capsicum (finely chopped)
- 1 tbsp Spring onion (finely chopped)
- 4 x 70g Eggs (separated into two jugs)
- 1 sheet Obento Yaki Nori (cut into 4 squares to fit small oblong tamagoyaki pan)
- ¼ Green zucchini (sliced thinly)
- Salt
- White pepper
- Vegetable oil for brushing pan

## Method

### TO COOK

- 1 Add ⅛ tsp salt to egg yolks, stir gently with chopsticks - you don't want air bubbles!
- 2 Add ⅛ tsp salt, ⅛ tsp pepper and all chopped vegetables to the egg whites, stir gently with clean chopstick.
- 3 Heat tamagoyaki pan over very low heat, brush with vegetable oil (use oil-soaked paper towel).
- 4 Pour in ¼ of egg white-vegetable mixture, gently swirl to thinly cover base of pan. Lay a piece of cut nori on top in the centre of the egg white mix - there should be an omelette border.
- 5 When the egg whites start to set, start rolling from the handle end up to the far end, then gently push the omelette back towards the handle end.
- 6 Grease pan again, then pour in ⅓ of remaining egg white mix, lifting the edge of the rolled omelette to allow some of the wet mixture to bond to the cooked part.
- 7 Repeat two more times with remaining egg white mixture and nori squares (or until you run out of mix!). Turn the rolled omelette over on its sides to allow it to cook evenly and to form pleasing flat sides as you return to the handle end each time. Use spatulas to help with this. Carefully remove rolled omelette and set aside.
- 8 Grease pan as before. Lay zucchini slices evenly over base of pan. Pour a layer of egg yolk over the zucchini and allow it to cook a few seconds before returning the white rolled omelette to the pan at the handle end. Gently roll up, adding a little more yolk if the white is not all blanketed. Turn omelette over on all sides to allow it to cook evenly and to form pleasing flat sides, using spatulas.
- 9 Remove from heat and allow to cool a little before cutting into 6 equal slices. Enjoy!

# James R's Steamed Razor Clams – Korean Style



## Ingredients

- 8 Good-sized razor clams (pre-cleaned)
- 1 packet Vermicelli (bedding for clams)
- 1 Spring onions (thinly sliced for garnish)

### SAUCE INGREDIENTS

- 1½ tbsp Lee Kum Kee Premium Soy Sauce
- 1½ tbsp Sesame oil
- 1½ tbsp Water
- 40g Sugar
- 20g Gochugaru
- 30g Gochujang
- 3 cloves Garlic (finely chopped)
- ¼ Spring onion (thinly sliced)

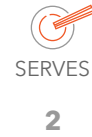
## Method

### TO COOK

- 1 Combine all sauce ingredients in a small mixing bowl and mix well until the sugar is dissolved. Set aside.
- 2 Preheat a large wok with a steaming rack with enough water for steaming.
- 3 Place a medium saucepan on to boil for the vermicelli noodles.
- 4 Remove clam meat from shells but leave shells intact. Then place clam meat back in the shell on both sides. This will give you 4 shells with double the meat.
- 5 Place clams on the steaming rack, cover, and steam for 2 minutes. At the same time, place vermicelli noodles in boiling water to cook for about 4-5 minutes (or until tender). Drain and set aside.
- 6 After clams have steamed for 2 minutes, spoon a teaspoon of sauce over each side of the clams. Replace the lid and steam for a further 3 minutes.
- 7 On the plating dish of choice, place a bed of the cooked vermicelli and sprinkle with a little extra gochugaru before placing the cooked clams on top.
- 8 Garnish with some finely sliced spring onions. Finally, dig in and enjoy!



# Dianne Sylvester's Roast Pumpkin Bibimbap



## Ingredients

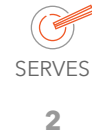
- ½ Butternut pumpkin (thickly sliced)
  - 2 tbsp Gochujang
  - 1 tbsp Maple syrup
  - 1 clove Garlic (finely chopped)
  - 1 tsp Salt flakes
  - 2 tsp Sesame oil
  - 20g Softened butter or oil
  - 1 tbsp Lee Kum Kee Premium Soy Sauce
  - 2 tsp Sugar
  - 1 tsp Rice Wine Vinegar
  - ½ tsp Sesame seeds
  - 2 Fried eggs
  - 2 cups Cooked rice
- Side dishes (e.g., pickled radish, kimchi, spinach, carrots, marinated black beans)

## Method

### TO COOK

- 1 Preheat oven to 180°C.
- 2 In a large bowl, mix together the maple syrup, salt, butter (or oil), garlic, 1 tbsp gochujang, and 1 tsp sesame oil.
- 3 Add the pumpkin slices to the bowl, coat well in the sauce, and lay the slices evenly on an oven tray.
- 4 Roast in the oven for 30-40 minutes until caramelized and soft.
- 5 Mix the bibimbap sauce ingredients (soy sauce, sugar, rice wine vinegar, 1 tbsp gochujang, and 1 tsp sesame oil) in a clean bowl.
- 6 Spoon rice into serving bowls, top evenly with alternating side dishes and the roasted pumpkin slices, add a fried egg on top, sprinkle with sesame seeds, and serve with the bibimbap sauce.

# Ilona Nicola's Japchae Rice Paper Dumplings with Soy Dipping Sauce & Three Banchan



MEAT-FREE  
MARVEL

SERVES  
2

COOK  
30 minutes

## Ingredients

- 2 Large eggs (separated)
- 100g OBAP Sweet Potato Noodles
- 1 Medium carrot (julienned)
- 5-6 Button mushrooms (sliced)
- ½ Green capsicum (sliced)
- 1 Large red chilli (finely sliced)
- 2 cloves Garlic (minced)
- 2 Spring onions (finely sliced)
- 1 handful Baby spinach (chopped)
- 3 tsp Lee Kum Kee Pure Sesame Oil
- 2 tbsp Lee Kum Kee Premium Soy Sauce
- 1 tsp Caster sugar
- 1-2 tbsp Sesame seeds (toasted)
- 2 tbsp Lee Kum Kee Premium soy sauce
- 1 tbsp Obento Rice Wine Vinegar
- 1 tsp Caster sugar
- 1 Large red chill (finely sliced)
- 1 Spring onion (finely sliced)
- 1 tsp Sesame seeds (toasted)
- Salt and pepper
- Valcom Rice Paper
- Canola oil (enough for shallow frying)

## SERVE WITH

- OBAP Roasted Seasoned Korean Seaweed
- Lettuce leaves
- Spinach sigeumchi-namul (Korean Spinach Side Dish)
- Cucumber oi muchim (Korean Spicy Cucumber Salad)
- OBAP Kimchi

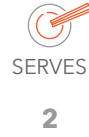
## Method

### TO COOK

- 1 Separate the eggs. Beat whites and yolks separately. Heat a non-stick pan and lightly grease. Pour a thin layer of whites to cover the pan, gently cook until set. Remove and slice thinly. Repeat with yolks.
- 2 Prepare noodles according to packet instructions. Drain and rinse. Snip with scissors 5-6 times. Add 1 tsp sesame oil and stir through to prevent sticking.
- 3 Add a small amount of oil to the pan. Lightly fry each vegetable separately seasoning with salt and pepper. Once cooked, remove and add to noodles.
- 4 Add garlic and spring onions and thoroughly mix. Add in egg and mix again.
- 5 Season with remaining sesame oil, soy sauce, sugar, sesame seeds, salt and pepper. Stir to thoroughly combine.
- 6 Preheat the oven to 180°C. Cover the base of a pan with canola oil.
- 7 Briefly dip a rice paper in warm water to soften. Add ¼ cup japchae into the center and fold in sides to form a parcel.
- 8 Work in batches, making only as many dumplings as will fit in the frying pan. Gently fry on each side until light golden. Transfer to the oven to keep warm/continue golden while cooking remaining dumplings.
- 9 Stir together remaining ingredients to make the dipping sauce.
- 10 Serve japchae dumplings with dipping sauce, rice, OBAP Roasted Seasoned Korean Seaweed, lettuce leaves, and three banchan - Spinach sigeumchi-namul, Cucumber oi muchim and OBAP kimchi.
- 11 To eat, snip off a portion of dumpling and place in a lettuce leaf with all other accompaniments. Season with dipping sauce and then take the biggest mouthful you can. Enjoy with a cold beer!

Helen A's

# S(e)oul Spicy Kimchi Stew with Tofu Blossoms & Mushroom Medley (Dubu Beoseot Kimchi Jjigae)



## Ingredients

### BROTH INGREDIENTS (SOAK THE NIGHT BEFORE FOR BEST RESULTS)

- |               |  |       |                             |
|---------------|--|-------|-----------------------------|
| 2cm x 10cm pc | Kombu (dried kelp, slits cut along long sides) | 1 tsp | Rice syrup (or sugar)       |
| 5             | Dried whole shiitake mushrooms                 | 2 tsp | Fresh lemon juice           |
| 4 cups        | Water  | 2 tsp | Sesame oil (extra, toasted) |

### STEW INGREDIENTS

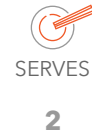
- |              |   |      |   |
|--------------|---|------|---|
| 1 x 180g jar | OBAP Kimchi (reserve 1 tbsp for side dish)                            | 150g | Enoki mushrooms (ends trimmed, rinsed, and patted dry on paper towel) |
| 1 tbsp       | Neutral oil   | 200g | Firm tofu (diced)   |
| 1 tsp        | Sesame oil  |      | Shiitake mushrooms (sliced, reserved from stock)                      |
| ½            | Small brown onion (diced)   |      | Spring onion curls, chilli flower, chilli slices, for garnish         |
| 2 tsp        | Garlic (chopped)  |      |   |
| 2            | Large spring onions (finely sliced)                                   |      |   |
| ½-1 tbsp     | Gochugaru (Korean chilli flakes, according to taste. We like it hot!) |      |   |
| 1 tbsp       | Gochujang paste   |      |   |
| 2 tsp        | Soy sauce   |      |   |



Helen A's

# S(e)oul Spicy Kimchi Stew with Tofu

# Blossoms & Mushroom Medley (Dubu Beoseot Kimchi Jjigae)



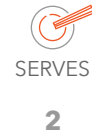
## Method

### TO COOK

- 1 Place broth ingredients in bowl, cover, and leave overnight in fridge. The next day, bring to boil, immediately remove from heat. Allow to cool, then strain. Discard kombu. Remove mushroom stems and discard. Slice mushrooms and reserve.
- 2 In medium pot, heat canola oil and the 1 teaspoon of sesame oil over medium-low heat. Add brown onion, spring onion and garlic, sauté 2-3 minutes until onions until softened but not coloured.
- 3 Add kimchi and juice, stir 1 minute.
- 4 Add strained stock, bring to boil. Add gochugaru, gochujang, soy sauce, oligo/sugar, lemon juice, extra sesame oil. Reduce heat, simmer 3 minutes, stirring occasionally. Taste - it should be slightly sweet, salty, a little sour, and definitely spicy! Adjust seasoning if needed.
- 5 Add diced tofu and sliced shiitake mushrooms, simmer 3 minutes until warmed through.
- 6 Add enoki mushrooms, simmer 1 minute.
- 7 Garnish with lots of spring onion curls (4-5cm spring onion lengths, thinly sliced lengthwise, soaked in cold water), some red chilli slices, and a chilli "flower".
- 8 Serve with steamed medium-grain rice and banchan(side dishes) - rolled egg omelette (I added OBAP Seasoned Seaweed slices to mine) is the traditional accompaniment. I also served Spicy Steamed Eggplant, Cucumber in Sesame Dressing, and crispy lettuce leaves alongside. Enjoy!



# Rachel Matterson's Musaengchae Dolsot Bibimbap



## Ingredients

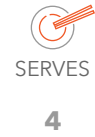
- 1 Daikon/Asian radish (approx. 800g, julienned)
- 1 Spring onion (chopped)
- 3 tbsp Gochugaru (Korean chilli flakes)
- 1 tbsp Vinegar
- 1 tsp Sugar
- 3 tsp Sesame oil
- 1½ cup Short-grain rice
- 3 tbsp Gochujang
- 1 tbsp Lee Kum Kee Premium Soy Sauce
- 1 tsp Honey
- 3 Egg yolks
- 3 tbsp Kimchi
- 1 tbsp Seaweed (shredded)
- 1 tbsp Sesame seeds

## Method

### TO COOK

- 1 Prepare the musaengchae (Korean spicy radish salad) by combining julienned daikon, chopped spring onion, gochugaru, vinegar, sugar and 1 tsp of your sesame oil. Stir until all of the daikon is thoroughly coated in the spicy pickling mixture. Let pickle in the fridge while your rice cooks or overnight.
- 2 Thoroughly wash rice and cook according to packet instructions.
- 3 Mix together gochujang, soy sauce, remaining 2 tsp sesame oil and honey ingredients to make your bibimbap sauce.
- 4 Heat ttukbaegi or cast iron pan over medium to high heat. Add oil and once hot, add the rice. Let it get crispy on the bottom for a few minutes. Add the musaengchae and kimchi on top and sit for another few minutes.
- 5 Now gently top with your egg yolk (separated from the whites). If you are unsure of the quality of your eggs and whether they can be eaten raw, then mix immediately while the ttukbaegi is hot to scramble. Alternatively, fry the egg before adding to the bowl.
- 6 Finish by adding your sauce, sesame seeds, shredded seaweed and you are ready to enjoy your crispy and ultra spicy bibimbap!

# Mel A's Spicy Pork Bulgolgi



## Ingredients

700g	Pork shoulder
1	Medium brown onion (sliced)
3 tbsp	Vegetable oil
2	Spring onions (sliced)
1 tbsp	Sesame seeds (toasted)
1	Cucumber (sliced)
1	Oakleaf lettuce
3 cups	Rice (steamed, to serve)

## MARINADE INGREDIENTS

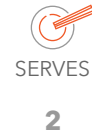
1	Large red apple
1	Small brown onion
3 tbsp	Lee Kum Kee Gold Label Soy Sauce
3 tbsp	Gochujang
3 tbsp	Honey
2 tbsp	Gochugaru
2 tbsp	Obento Mirin Seasoning
1 tbsp	Ginger (minced)
1 tbsp	Garlic (minced)

## Method

### TO COOK

- 1 Chop pork into small pieces and put into a glass bowl. Place all marinade ingredients into a food processor and blend until a paste forms. Pour marinade over the pork, mix to combine and set aside to marinate for a minimum of 30 minutes.
- 2 Heat oil in a wok on medium-high heat, then add in the meat and cook until it is about 60% cooked. Add in the sliced onion and continue cooking until the meat is fully cooked.
- 3 Divide the rice between 4 bowls, then add in a generous portion of the cooked pork. Add some cucumber and lettuce to the side of the bowl then sprinkle over spring onions and toasted sesame seeds. Serve and enjoy!

# Sophia Kam's Kimbap – Korean Sushi Roll



## Ingredients

### RICE AND SEAWEED SHEETS

- 4 sheets **Obento Yaki Nori For Sushi**
- 2½ cups Short-grain rice (cooked)
- 1 tsp Lee Kum Kee Pure Sesame Oil
- 1 pinch Sea salt

### KIMBAP INGREDIENTS

- 2 Eggs (beaten)
- 1 Small carrot (shredded)
- ¼ cup Red cabbage (chopped)
- ½ Avocado (sliced lengthwise)
- Korean chilli threads

### KOREAN-STYLE MINCED BEEF INGREDIENTS

- 120g Beef (minced)
- 1 tsp White cooking wine
- 1 tbsp Raw sugar
- ⅓ -½ tbsp Gochujang
- 1 tbsp Lee Kum Kee Premium Soy Sauce
- ½ clove Garlic (minced)
- ⅓ tsp Ginger (minced)

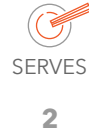
## Method

### TO COOK

- 1 Prepare Korean style beef mince by heating a non-stick frypan over medium heat. Add vegetable oil. Stir-fry garlic and ginger for 30 seconds until fragrant. Increase heat to high. Add beef mince. Cook until browned and cooked through. Add cooking wine, raw sugar, gochujang, and light soy sauce. Cook, stirring, for 2 minutes until sauce has boiled and reduced.
- 2 To cook the eggs, heat a non-stick frying pan over medium heat. Add a small amount of cooking oil and spread it around the pan. Pour the beaten egg into the pan, spreading it thinly. Cook until both sides are well done. Transfer the thin egg omelette to a cutting board and cut it into long strips.
- 3 Prepare vegetables: Marinate shredded carrots and thinly sliced red cabbage with sesame oil and salt.
- 4 Season the rice by mixing the warm rice with sesame oil and salt.
- 5 To assemble kimbap, place one seaweed sheet on a bamboo mat (shiny side down). Put rice on the seaweed sheet and spread it evenly to cover about ⅔ of the seaweed. Leave about a 5cm gap at the top. Place all ingredients (egg strips, carrots, red cabbage, avocado, and Korean style beef mince) along the center of the rice. Roll the mat over to enclose rice and filling. Repeat with remaining nori, rice, and ingredients.
- 6 Use a sharp knife to slice sushi into 1.5cm - 2cm thick slices. Serve on dishes with light soy sauce and gochujang, if desired.



# Miku G's Jeyuk Bokkeum – Korean Spicy Stir-Fried Pork



## Ingredients

- 800g Pork belly (sliced to 1cm thick)
- 1 Brown onion (medium, thinly sliced)
- ½ Carrot (thinly sliced)
- 2 cups Cabbage (thinly sliced)
- ½ cup Korean rice cakes
- 2 tbsp Vegetable oil for wok frying
- 1 tsp Sesame seeds (to serve)
- 1 Spring onion (finely sliced to serve)

## MARINADE INGREDIENTS

- 4 tbsp Gochujang (Korean chilli paste)
- 2 tbsp Lee Kum Kee Gold Label Soy Sauce
- 2 tbsp **Obento Rice Wine Vinegar**
- 2 tbsp Sugar
- 1 tbsp Ginger (minced)
- 1 tbsp Garlic (minced)
- 1 tsp Gochugaru (Korean chilli flakes)
- 1 Medium red apple (chopped, Royal Gala if possible)
- 1 Small brown onion (chopped)
- ¼ tsp Black pepper (ground)

## Method

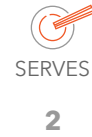
### TO COOK

- 1 Add all marinade ingredients to a food processor and pulse to form a chunky liquid. Pour the marinade into a medium bowl, add the pork belly and mix to combine thoroughly. Marinate in the fridge for 30 minutes or longer if you have time.
- 2 Soak the rice cakes in hot water for 10 minutes to soften. Once soft, drain and separate.
- 3 Heat a wok on high heat and add some oil. Add the marinated pork and cook in batches to maintain a high wok temperature. Once all the pork is about halfway cooked, remove from the wok.
- 4 Heat a sizzling plate on the stove to prepare for serving.
- 5 Add a little oil to the wok and add the rice cakes, followed by the onion, carrot and cabbage. Cook for about a minute to wilt the vegetables then add the pork belly back in. Gently toss to combine and finish cooking the pork.
- 6 Once the pork is cooked, serve immediately on the sizzling plate, topped with spring onion and sesame seeds, and accompany with steamed rice and kimchi. Enjoy!





# Nicole Hocking's Bibimbap



## Ingredients

### BEEF MARINADE

- 250g Beef fillet (or other tender cut without fat)
- 4 cloves Garlic (minced)
- 1 Scallion (chopped)
- 1 tbsp Soy sauce
- 1 tbsp Honey
- 2 tbsp Sesame oil (toasted)
- ¼ tsp Black pepper (ground)
- ½ tbsp Sesame seeds (toasted)

### BIBIMBAP SAUCE

- 4 tbsp Gochujang paste
- 2 tbsp Sriracha sauce
- 2 tbsp Mirin seasoning
- 2 tbsp Rice vinegar
- 1½ tsp Soy sauce
- 1 tbsp Honey
- 1 clove Garlic (crushed)
- 1 tbsp Sesame oil (toasted)

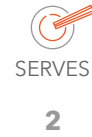
### VEGETABLE INGREDIENTS

- 2 Carrots (cut in half lengthways and then sliced diagonally)
- 1 Large zucchini (cut in half lengthways and sliced diagonally)
- 1 bunch Baby spinach (washed)
- 8 Shiitake mushrooms (rehydrated if needed and sliced thinly)
- 2 cups Bean sprouts (rinsed and trimmed)
- 1 Red capsicum (cut into strips)
- ½ tsp Salt
- 1½ tsp Soy sauce
- ¼ tsp Squid Brand Premium Fish Sauce
- ¼ tsp Sugar
- 2-3 tsp Garlic (minced)
- Sesame oil
- Vegetable oil

### TO SERVE

- 4 cups Cooked sushi rice or other short-grain rice
- 4 Egg yolks (raw)
- Sesame seeds (toasted)
- Spring onions (thinly sliced)

# Nicole Hocking's Bibimbap

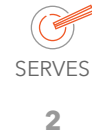


## Method

### TO COOK

- 1 Freeze the beef for an hour to make it easier to slice. Slice very thinly across the grain.
- 2 Combine garlic, scallions, soy sauce, honey, sesame oil, pepper, and sesame seeds in a jug and mix well. Pour the marinade over the beef and set aside until ready to serve. Note: This dish is served with raw beef, so no cooking is required.
- 3 To make the bibimbap sauce, combine gochujang, sriracha, mirin, rice wine vinegar, soy sauce, honey, garlic, and toasted sesame oil in a small jug and mix well. Set aside until ready to serve.
- 4 Place the carrots and zucchini in separate containers, add ¼ tsp of salt to each, mix the salt through the vegetables, and set aside for 15 minutes. Drain the liquid.
- 5 Heat 2 tsp vegetable oil in a wok or pan over medium-high heat. Add shiitake slices and cook for 2 minutes. Add 1½ tsp soy sauce, ¼ tsp sugar, and ½ tsp garlic and stir for 1 minute, then remove and set aside.
- 6 Add 2 tsp vegetable oil to the wok or pan and add carrots. Cook until just tender (about 6 minutes), remove, and set aside.
- 7 Add 2 tsp vegetable oil to the wok or pan and add zucchini. Cook until tender (about 4 minutes), remove, and set aside.
- 8 Heat 2 tsp vegetable oil with a splash of sesame oil. Add spinach and sauté until it starts to wilt. Add ½ tsp garlic and salt to taste, stir, and then remove. Squeeze and drain out liquid.
- 9 Heat 2 tsp vegetable oil in the wok or pan and add the capsicum strips. Season with a pinch of salt, sauté until just tender, and remove.
- 10 Simmer the bean sprouts in water for a few minutes until just tender. Rinse under cold water to cool them off. Squeeze out excess liquid. Place in a small bowl with 2 tsp sesame oil, 1 tsp garlic, ¼ tsp Squid Brand Premium Fish Sauce, and mix well.
- 11 Place some of the bibimbap sauce on the plate. Place 1 cup of rice in the center. Arrange the raw beef on each side of the rice and place the vegetables next to the beef.
- 12 Place a raw egg yolk on top of the rice. Scatter over spring onions and toasted sesame seeds. Serve with extra bibimbap sauce on the side.

# Ilona Nicola's Japchae Hotteok with Sesame Soy Dipping Sauce



45 minutes

## Ingredients

- 2 Large eggs (separated)
- 100g **OBAP Sweet Potato Noodles**
- 1 Medium carrot (juliened)
- 5-6 Button mushrooms (sliced)
- ½ Green capsicum (sliced)
- 1 Large red chilli (finely sliced)
- 2 cloves Garlic (minced)
- 2 Spring onions (finely sliced)
- 1 handful Baby spinach (chopped)
- 3 tsp Lee Kum Kee Pure Sesame Oil
- 2 tbsp Lee Kum Kee Premium Soy Sauce
- 1 tsp Caster sugar
- 1-2 tbsp Sesame seeds (toasted)
- 300g Plain flour
- 100g Glutinous rice flour
- 12g Instant yeast
- 40g Caster sugar
- 2 tbsp Canola oil
- 320ml Full-fat milk (warm)
- 2 tbsp Lee Kum Kee Premium Soy Sauce
- 1 tbsp Obento Rice Wine Vinegar
- 1 tsp Caster sugar
- 1 Large red chilli (finely sliced)
- 1 Spring onion (finely sliced)
- 1 tsp Sesame seeds (toasted)
- Canola oil (enough for shallow frying)
- Salt and pepper
- OBAP Kimchi



# Ilona Nicola's Japchae Hotteok with Sesame Soy Dipping Sauce



MEAT-FREE  
MARVEL



SERVES

2



COOK

45 minutes

## Method

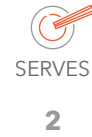
### TO COOK

- 1 To make japchae, separate the eggs. Beat whites and yolks separately. Heat a non-stick pan and lightly grease. Pour a thin layer of whites to cover the pan, gently cook until set. Remove and slice thinly. Repeat with yolks.
- 2 Prepare noodles according to packet instructions. Drain and rinse. Snip with scissors 5-6 times. Add 1 tsp sesame oil and stir through to prevent sticking.
- 3 Add a small amount of oil to the pan. Lightly fry each vegetable separately, seasoning with salt and pepper. Once cooked, remove and add to noodles.
- 4 Add garlic and spring onions and thoroughly mix. Add in egg and mix again. Season with remaining sesame oil, soy sauce, sugar, sesame seeds, salt, and pepper. Stir to thoroughly combine. Set aside.
- 5 Next, make the hotteok dough. In a large bowl, add the plain flour, glutinous rice flour, yeast, sugar, and a pinch of salt. Whisk to combine.
- 6 Add the oil and milk and mix to form a sticky dough. Cover and leave to rise until doubled in size.
- 7 Once the dough has doubled, give it another mix, then cover and leave to rise again for 30 minutes.
- 8 Once rested, measure out 100g of dough. On a lightly oiled bench, form the dough into a ball and then flatten into a circle.
- 9 Add 3-4 tbsp of japchae into the center. With slightly oiled hands, bring the edges of the dough around the filling to fully enclose. Flip the package so it is seam side down and slightly press down, shaping the sides into a round.
- 10 Repeat until all the dough has been used.
- 11 Preheat an oven to 160°C. Add canola oil to a non-stick frypan, enough to shallow fry. Allow oil to heat. Fry hotteok in batches (2-3 max at a time), be sure not to overcrowd the pan. Fry the first side until golden, then flip and gently press to flatten.
- 12 Once golden on both sides, transfer to paper towel to drain. Then transfer to the oven to warm while cooking the remaining hotteok.
- 13 Stir together the remaining ingredients to make the dipping sauce. Serve japchae hotteok with dipping sauce and OBAP kimchi.

Deborah Dean's

Roasted Gaji

# Dangmyeon Salad with Bang Bang Dressing (Spicy Eggplant Noodle Salad)



MEAT-FREE MARVEL

SERVES  
2

COOK  
40 minutes

## Ingredients

### NOODLE SALAD

- 1 OBAP Sweet Potato Noodles
- 1 Large Eggplant
- ½ Red onion (sliced thinly)
- ½ cup Carrot (julienned)
- ½ cup Daikon radish (julienned)
- ½ cup Red cabbage (finely sliced)
- ½ Lebanese cucumber (skin on deseeded, finely sliced)
- 2 Long red chilli (finely sliced, or less to taste)
- 2 Spring onions (finely sliced)

### BANG BANG SAUCE

- ½ cup KEWPIE Japanese Mayonnaise
- ¼ cup Lee Kum Kee Chilli Garlic Sauce
- 2 tbsp ABC Extra Hot Chilli Sauce
- 1 tbsp Honey
- 1½ tbsp Obento Rice Wine Vinegar

### GARNISH

- Coriander
- Olive oil, salt and pepper for roasting

## Method

### TO COOK

- 1 Cut eggplant into rounds approximately 2cm apart. Cut each round in half and each half into 3. You should have 6 pieces per round, and each piece should have some skin on.
- 2 Place on lined baking tray and season with salt and pepper. Sprinkle with olive oil and give a good toss to coat. Spread out and bake at 180°C until tender and skin looks a little charred. Remove from oven and let come to room temperature. Depending on your oven, it can take 20-30 minutes to cook.
- 3 While the eggplant is roasting, prepare noodles as per packet instructions. - usually around 8 minutes. You want to use the whole packet. Once cooked to your liking, drain and rinse in cold water. You want the noodles to be cold. They won't look like glass when cooled. Place into container or bowl and into refrigerator.
- 4 Prep your salad while waiting for noodles and eggplant. Grate carrot and radish, slice cabbage, red onion and cucumber. Finely slice chilli and spring onions. Set some aside for garnish. Chop coriander for garnish if using.
- 5 Make dressing: Place mayo, chilli-garlic sauce, hot chilli sauce and honey in a bowl and mix well with fork or spoon. Slowly add up to 1½ tbs of rice wine vinegar. It is up to you how thin or thick you would like the dressing. Set some aside for extra to add to salad whilst eating.
- 6 Assembly: Using the bowl the noodles are cooling in, pour some dressing onto noodles and coat well. You may add as little or as much as you wish. Transfer to serving platter. Layer salad ingredients on top of noodles evenly distributed. Top with eggplant.
- 7 Drizzle more dressing over eggplant and salad. Garnish with coriander, spring onions and chilli. Serve with extra sauce.

# Suzanne James' Gochujang Eggplant with Crispy Vermicelli Noodles



MEAT-FREE  
MARVEL



SERVES

2



COOK

45 minutes

## Ingredients

- 1 Small eggplant
- 2 tbsp Gochujang paste (or more, depending on heat preference)
- 2 tbsp Soy sauce
- 4 tsp Rice wine vinegar
- 1 tbsp Brown sugar
- ½ tsp Garlic paste
- ½ tsp Ginger paste
- 2 tsp Sesame oil
- 2 tsp Cornflour + 2 tsp water slurry
- 2 handfuls Vermicelli rice noodles
- Coriander leaves (for garnish)
- Sesame seeds (for garnish)
- Obento Tempura Batter
- Salt
- Oil for frying

## Method

### TO COOK

- 1 Cut the eggplant into 2 cm slices and quarter. Lay out on absorbent paper and liberally sprinkle with salt to draw out the water. Set aside for 30 minutes.
- 2 Heat oil to 190°C. Fry the noodles for literally 3 seconds and place on absorbent paper. Set aside.
- 3 After 30 minutes, prepare the batter as per packet instructions. Ensure the water is ice cold for crispier results.
- 4 Combine the eggplant pieces in the batter and fry for 2 minutes. Drain on absorbent paper.
- 5 Combine gochujang paste, soy sauce, rice wine vinegar, brown sugar, garlic paste, ginger paste, and sesame oil in a small saucepan and heat until just starting to boil. Add the slurry and stir until just thickened (if too thick, add extra water).
- 6 Gently toss the cooked eggplant through the sauce. Place the noodles on plates and top with the gochujang eggplant. Garnish with coriander leaves and sesame seeds.

# Sophia Kam's Plant-Based Korean Buddha Bowl



**MEAT-FREE  
MARVEL**



SERVES

1



COOK

30 minutes

## Ingredients

- 1 Avocado (half thinly sliced, half cut into cubes)
- 1 Small carrot (shredded)
- ½ cup Red cabbage (chopped)
- 2 Radishes (thinly sliced)
- 12 Cucumber (thinly sliced)
- Roasted buckwheat (for garnish)
- Sesame seeds (for garnish)
- Fresh coriander (for garnish)
- Cooked short-grain or brown rice (seasoned with 1 tsp of sesame oil and a pinch of sea salt)

## DRESSING INGREDIENTS

- 2 tbsp **Lee Kum Kee Pure Sesame Oil**
- 2 tbsp Light soy sauce
- 1 tbsp Obento Rice Wine Vinegar
- 1 tsp Raw honey
- 1 pinch Sesame seeds
- ½ tsp Garlic (grated)
- ½ tsp Ginger (grated)

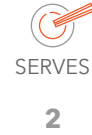
## Method

### TO COOK

- 1 In a small bowl, mix the sesame oil, light soy sauce, rice wine vinegar, raw honey, sesame seeds, garlic, and ginger to make the dressing sauce.
- 2 Marinate the shredded carrots and thinly sliced red cabbage with ½ tsp of the dressing.
- 3 Make an avocado rose with the sliced avocado for garnish.
- 4 Divide the cooked rice among bowls and top with radishes, carrots, cubed avocado, cucumber, and red cabbage.
- 5 Place an avocado rose in the center of each bowl and garnish with roasted buckwheat, sesame seeds, and fresh coriander.
- 6 Serve warm or at room temperature, with the remaining dressing served on the side.



# Deborah Dean's Buldak Bokkeum Myeon (Korean Fire Noodles)



## Ingredients

- 250g Chicken tenders (or 4 tenders each)
- 2 tbsp Gochujang paste
- 2 tbsp Gochugaru chilli flakes
- 2 tbsp Obento Mirin Seasoning
- 2 tbsp ABC Sweet Soy Sauce (Kecap Manis)
- 2 cloves Garlic (crushed)
- 1 tsp Sesame oil

### Fire Ramen Ingredients

- 2 packets Plain instant ramen noodles
- 3 cloves Garlic (crushed)
- ¼ cup Pickled jalapeños (finely chopped)
- 2 tbsp Ginger (crushed, jar type)
- 2 tbsp Lee Kum Kee Chiu Chow Style Chilli Oil
- 2 tbsp Lee Kum Kee Chilli Garlic Sauce
- 2 tbsp ABC Sweet Soy Sauce (Kecap Manis)
- 3 tbsp Gochujang paste
- ½ tsp Rice Wine Vinegar

## Method

### TO COOK

- 1 In a large bowl mix together all the fire chicken ingredients. Add the chicken and mix to coat.
- 2 Fill kettle and boil. In another large bowl add plain instant ramen noodles. Cover with boiling water and set aside.
- 3 Mix all ramen sauce ingredients together in a small bowl or jug. Set aside.
- 4 Heat oil in a fry pan to medium-high heat. Add the chicken and cook until the chicken is cooked through on both sides. Remove from pan and set aside.
- 5 Drain ramen noodles. These should now be al dente.
- 6 In the same pan as the chicken was cooked, add all the ramen sauce ingredients. Fry off for 1 minute.
- 7 Add ramen noodles and mix sauce through to coat all noodles. Let noodles heat through with the sauce. Push to noodles to one side enough to return chicken to warm through a little in the pan. Serve immediately. Garnish with extra chopped chilli, chilli oil, spring onions and sesame seeds.



# ASIAN ESSENTIALS

Whether you're entertaining for a special celebration, or making yourself and your loved ones a delicious meal, it has never been easier to whip up an authentic Asian feast with ease and confidence. These top picks pantry essentials are the kitchen staples that bring out the key Asian flavours, which give that extra satisfaction to your enjoyment. Have these flavour-packed condiments ready in your kitchen for creating your favourite Asian dishes.

These products are readily available in supermarkets (head to the Asian or international foods aisle) and Asian grocery stores.



## Lee Kum Kee Premium Soy Sauce

Lee Kum Kee Premium Soy Sauce is a high-quality first-run soy sauce with a distinctive reddish-amber colour. With a mellow taste and distinctly refreshing aroma, it is flavoured for stir-frying, as a dipping sauce and as a dressing for cold dishes.



## Lee Kum Kee Panda Brand Oyster Sauce

Lee Kum Kee Panda Brand Oyster Sauce is crafted from the finest fresh oysters, resulting in a rich oyster aroma and a mellow umami flavor with a lingering aftertaste. Our century-old secret recipe ensures a velvety, smooth texture and a deep brown color, making it a versatile enhancer for all types of savory dishes.



## ABC Sweet Soy Sauce Kecap Manis

With its rich, sweet and savoury complexity, authentic ABC Sweet Soy Sauce Kecap Manis is the ideal companion for all your Southeast Asian (think satay and nasi goreng) and BBQ dishes. A versatile sauce made from quality yellow soy beans and naturally sweetened coconut sugar, it is suitable for stir-fries, soups, barbecue sauces, glazes, marinades or simply on its own as a dressing or dipping sauce.

## Squid Brand Fish Sauce

Fish sauce is to Southeast Asia what salt is to the West and soy sauce is to China. With over 70 years of history, Squid Brand Fish Sauce is authentically Thai and made from high quality anchovies. Robust in flavour, just a few drops would beautifully enhance your dishes. It's a pantry must-have for curries, stir-fries, marinades and dipping. Squid Brand Fish Sauce is a recipient of Thai's Prime Minister's Export Award 2016.



## KEWPIE Japanese Dressing Roasted Sesame Spicy Flavour

Introducing the exciting KEWPIE Japanese Dressing Roasted Sesame Spicy Flavour, a delightful twist on the original. This irresistible blend combines creamy, nutty, and spicy flavours that will truly captivate your taste buds. Whether drizzled on salads, paired with meat dishes, tossed with noodles or pasta, or used as a delectable dipping sauce, this flavourful dressing takes your meals with new heights. Elevate your culinary creations with KEWPIE Japanese Dressing Roasted Sesame Spicy Flavour and experience a sensational explosion of mouth-watering flavours. It's time to indulge in a truly remarkable taste experience!

Visit [kewpiemadebetter.com.au](http://kewpiemadebetter.com.au) for more information

CLICK!





### Valcom Green Curry Paste

Valcom offers Australians the chance to make restaurant-quality Thai food at home. It's the easy way to banish dull dinners. For one of the most iconic tastes of Thailand, it's hard to go past green curry. Valcom Green Curry Paste adds the thrill back into your week nights with daring flavours and big, bold colours. Ready to go straight from the jar with a hit of heat and fresh aromatics, just add it to your chicken, beef, vegetables.

### Hakubaku Organic Udon Noodles

Hakubaku Organic Udon Noodles are made right here in Australia using organic wheat flour that is 100% sourced from Australian farmers. They have a soft but slightly chewy, pleasing texture and are suitable for hearty dishes - the best choice for recreating authentic Japanese recipes at home. Udon is often added to hot dashi soup with various toppings, such as fish cake, green onion and egg, or can be used in stir-fries.

Visit [hakubaku.com.au](http://hakubaku.com.au) for more information.

[CLICK!](#)



### S&B Golden Curry Sauce Mix Mild

S&B Golden Curry Sauce Mix Mild is well-balanced, mellow and smooth. Made in Japan with S&B's signature curry powder, this product could quickly transform your mundane stew into an elevated Japanese curry in just 15 minutes, perfect for everyone, including kids or even people who don't like overly spicy food. S&B, Japanese cuisine made easy.

Visit [snbjapanesefood.com.au](http://snbjapanesefood.com.au) for more information.

[CLICK!](#)



### Obento Panko Breadcrumbs

Panko breadcrumbs is a versatile ingredient that can be used in various dishes from entrée, main and even dessert. Obento Panko bread crumbs unlike regular bread crumbs are made from a particular crustless white bread. The consistency of panko breadcrumbs is a lot drier than regular bread crumbs, creating a crispier, less greasy result when fried. It is a Japanese style bread crumbs that have a light texture and give a crunchy bite.



### Obap Sweet Potato Noodles

Obap Sweet Potato Noodles is Dangmyeon, "glass noodles" in Korean, are made from sweet potatoes. When cooked they become translucent with a chewy texture. Perfect for stir-fry and soup. Japchae literally translates to "mixed & stirred" and there's not much more than that. Simply mix the gluten free, free from artificial colours and preservatives Obap Sweet Potato Noodles with vegetables and marinated beef, creating a stir-fry that you'll be sure to cook again and again.