GBG APAC'S GOT chef

COOK BOOK

GBG

Introduction

We know there are plenty of recipe books out there. So, why another one you asked?

The coronavirus pandemic has swept the world off its feet. With companies going out of business, and people losing their jobs, a lot of people are struggling to cope in this pandemic. We have also started practicing new normal, like working from home, wearing masks and practicing social distancing.

In the attempt to stop the spread of this virus, staying home is one of the most far-reaching advice. While stuck at home, a lot of us have also taken the chance to brush up on our cooking skills, if not already top rated. As much as we are thankful to have warm plates of food served on our table, we would also love to share this warmth with the ones having a hard time, which inspired the making of this cookbook.

This e-cookbook is prepared for our fundraising event, GBG APAC Got Chef, for COVID-19 related charities. It contains recipes prepared and recommended by our GBG chefs from 8 different locations in the APAC region. Challenge yourself into making these cuisines from your colleagues, or make it better!

Sincere thanks to everyone for joining our journey to bring the much needed humanitarian aid to as many people in need.

Little steps = big impact but Together we can create greater meaning in life.

Bon Appétit!

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Mangolicious Jelly Dessert Drink

"Very yummy and heatlhy mango drink that is easy to make. Fresh, sweet and creamy drink suitable as perfect dessert."

Putri Wulandari

Ingredients

- 4 Ripe mangoes
- 2 mangoes slice into cube,
- 2 mangoes blend until smooth
- 1 Pack nata de coco
- 1 Pack bubble jelly
- 1 Pack mango flavored jelly powder
- 100 gr sugar
- 700 ml water
- 1 Condensed milk
- 1 Can evaporated milk

Method

1. In small pot, pour 700 ml water, add 1 pack of mango flavored jelly and 100g sugar.
2. Stir until completely dissolved, and boiled.
3. After it boiled, slowly pour mixture into mold and let it set, putting into refrigerator is better
4. After the Mango Jelly is set, use a knife to slice it into cubes
5. In large mixing bowl add creamer, evaporated milk and condensed milk, and smooth mango, mix gently
6. Add mango jelly, nata de coco, bubble jelly, and lastly add mango cubes, stir until again until mix well
7. Chill before serving

Falooda Indian Dessert

"Craving for desert? Try out this easy recipe."

Madhuri Emani

Ingredients

- Soaked Chia Seeds
- Boiled Vermicelli
- Sweetened Milk
- Mango Slices
- Mango Puree
- Nuts
- Rose Syrup and Vanilla
- Ice-cream

Method

1. Soak Chia Seeds in water and let them swell up.
2. Boil Vermicelli in water, once cooked strain the hot water immediately and pour in some cold water to keep the texture.
3. Boil Milk and bring it to room temperate. Add in 2 to 3 tablespoons of rose syrup to sweeten the milk.
4. Cut some mango slices, keep some slices for layering and make mango puree using the rest.
5. Take some Tutti frutti and nuts for Garnishing.
6. To Serve ,take an attractive drink ware and start layering all the ingredients in the order below.
   -Place some Chia seeds and drizzle some rose syrup
   -Layer some Vermicelli and add in some nuts and tutti frutti
   -Add in mango puree
   -Add in a layer of Chia seeds ,drizzle some rose syrup and add in sliced mangoes
   -Fill in the glass with sweetened milk now and add in a scoop of vanilla ice cream.
   -Top up with some nuts of your preference and some rose syrup.

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Singapore Sling

"The definition of fun."

Alex Ho

Ingredients

- Soaked Chia Seeds
- Boiled Vermicelli
- Sweetened Milk
- Mango Slices
- Mango Puree
- Nuts
- Rose Syrup and Vanilla
- Ice-cream

Method

Content Warning:

1. Gather your spirits!
2. Juice the limes.
3. Measure beforehand or measure as you go into a cocktail shaker with ice cubes in.
4. Combine all ingredients in the shaker except the soda water, bitter and garnish.
5. Shake until cool.
6. Pour into a tall glass.
7. Add a dash of bitter and adjust sweetness to taste by topping with soda water.
8. Garnish.

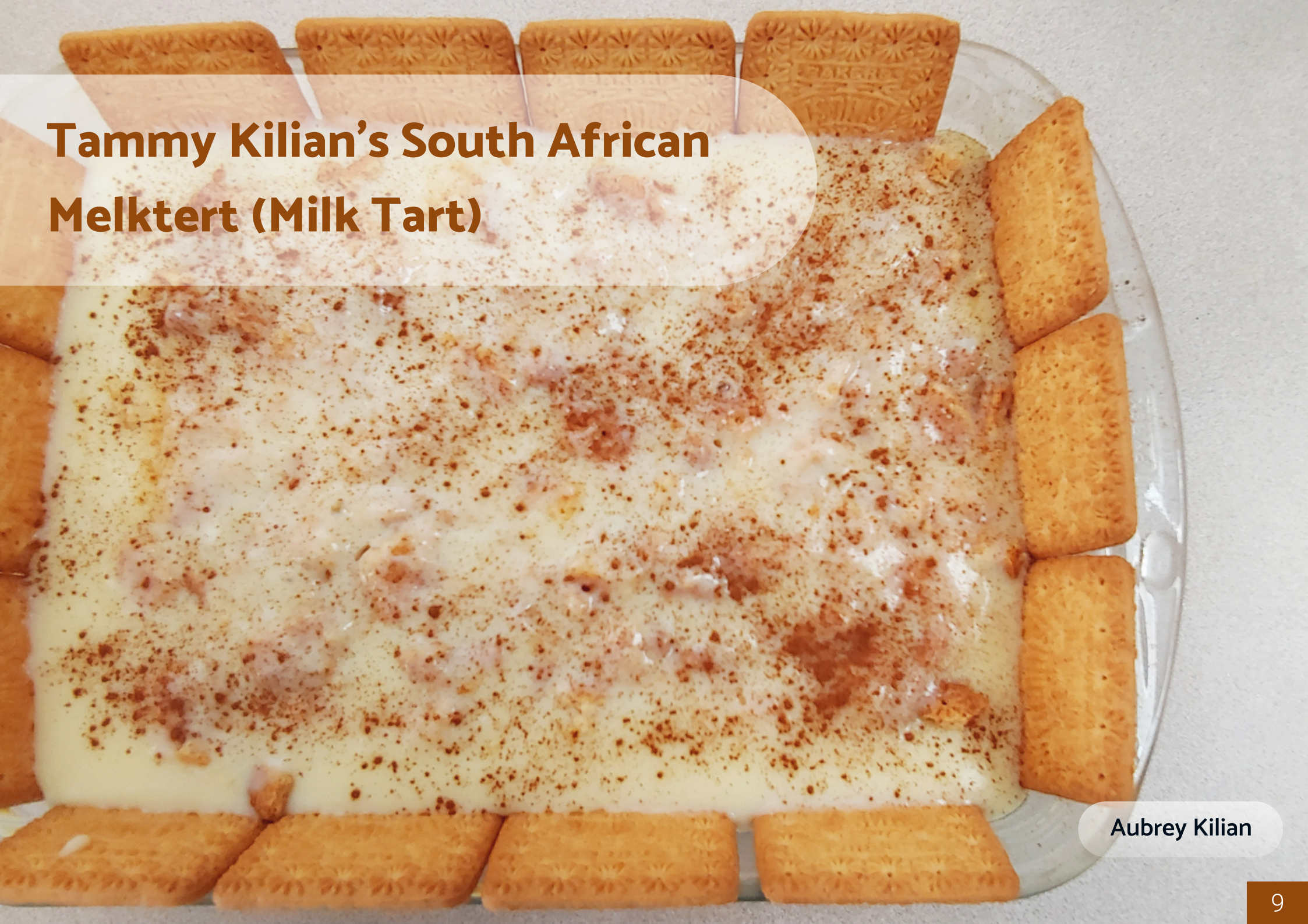
Having its origin in the Long Bar of the Raffles Hotel in Singapore, this is a cocktail of many modern interpretations.

The trick in mixing this drink is to balance the dance of the bitter with the sweet on your tongue and the aroma of the botanicals. At its heart is gin, a fruit juice, a citrus and bitters.

Much like GBG the essential ingredients hail from all over the world. From London Gin, pineapples from the Malayan peninsular, limes from India, French botanicals to Caribbean bitters. In this interpretation Australian black and blue berries are used to garnish as they are more fun with the soda bubbles.

Traditionally the sling is served in a tall glass. We use a tumbler here partly as improvisation, but also by fortune, because wider rimmed glasses let you grasp the aroma of the drink more.

Tammy Kilian's South African Melktert (Milk Tart)



Aubrey Kilian

Ingredients

- 2 packs of Baker's Tennis Biscuits
- 1 can of condensed milk
- 600ml milk
- 1 tbsp butter
- An extra 300ml milk
- 1 large egg
- 4 heaped tbsp cornflour
- Ground cinnamon

Method

1. Grease a 20cm x 30cm baking dish with margarine, and line the bottom and sides with the Tennis biscuits, and place near the stove
2. In a medium saucepan, heat condensed milk, butter, and 600ml milk over medium-to-low heat, stirring continuously, until starting to simmer (Hint: 1x condensed milk tin = 300ml milk)
3. Remove from heat, but leave the stove on, you're going to need it in a minute.
4. In a separate jug, add 300ml of milk, the egg and the cornflour and mix until homogenous
5. Place the saucepan back onto the still-on-stove, bring back to a simmer while stirring, and add the contents of the jug to the saucepan, while keep on stirring
6. DO NOT STOP STIRRING! Keep stirring vigorously until the mixture is thick and starts to simmer.
7. Immediately remove from the stove and carefully pour the contents into the prepared baking dish. (OPTIONAL) Crush some biscuits into smaller pieces and push into the mixture
8. Dust with cinnamon, let cool for an hour and refrigerate for at least 2 hours before serving.

Melktert (/ˈmɛlktɛrt/, Afrikaans for milk tart), a classic, traditional South African dessert consisting of a sweet milk custard filling on a bed of sweet pastry crust, dusted with cinnamon after baking. You will find the traditional melktert sold at church bazaars, home industries, bakeries and even mass produced and sold at supermarkets. With the exception of somebody's grandmother's homemade melktert at the church bazaar, never buy one off the shelf, ever.

My wife Tammy, born in Johannesburg to an English father and a Dutch mother, as not-Afrikaans as you can get, was unhappy with the traditional melktert recipe (obviously, somehow, she's never tasted my mother's version!), scoffed at generations of Afrikaner tradition, and improve on the traditional recipe. I now prefer her's over my mom's!

Using condensed milk, cornflour and coconut biscuits instead of sugar, flour and pastry, this recipe produces a sweet, lightly textured tart, and will definitely join the really-really clean plate club in your home.

SweetYummy FudgyBrownie

"With very thick chocolate, crispy on the outside and wet in the inside, make the chocolate taste richer and very delicious. Very suitable served with hot tea."

Putri Wulandari

Ingredients

- 55 gr Soft flour
- 15 gr Cocoa powder
- Pinch of Baking Powder
- Pinch of Salt 55g
- Unsalted Butter
- 150g Sugar
- 2 pcs Eggs
- 150gr Dark Chocolate Compound
- 15 gr Cashew Nut slice
- ½ tsp Vanilla Essence

Method

1. Blend and sift together all dry Ingredients (flour, cocoa powder, baking powder, salt)
2. Melt butter and chocolate and let them cool down
3. Mix sugar and eggs until stiff and pour melted chocolate and butter
4. Put all the dry ingredients, vanilla essences and mix well
5. Pour the butter into round form size of 20 cm
6. Put Cashew Nut on top
7. Bake in the oven for 30 minutes

Crème Brûlée

"Quick way to impress your SO ;D"

Jimmy Foong

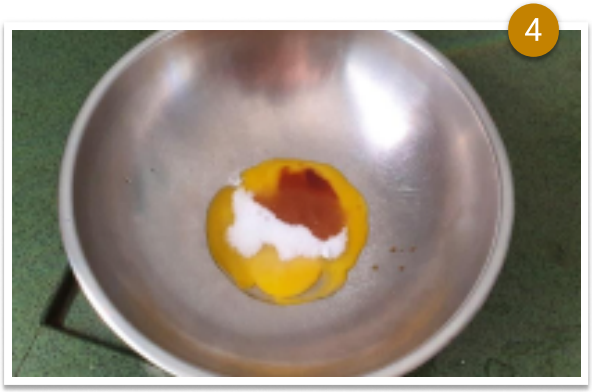
Ingredients

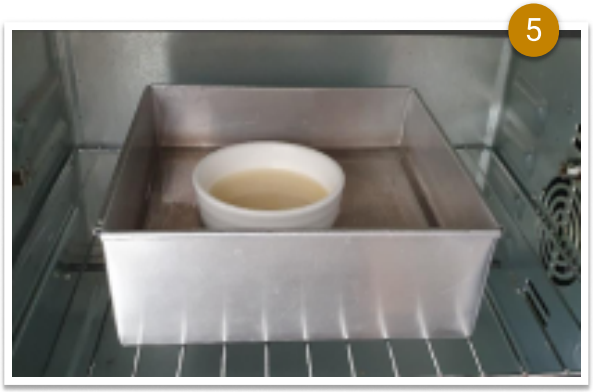
- 55 gr Soft flour
- 15 gr Cocoa powder
- Pinch of Baking Powder
- Pinch of Salt 55g
- Unsalted Butter
- 150g Sugar
- 2 pcs Eggs
- 150gr Dark Chocolate Compound
- 15 gr Cashew Nut slice
- ½ tsp Vanilla Essence

Method

1. Crack and separate the egg yolk and egg white
2. In a bowl with egg yolk, mix in the sugar and slowly mix
3. Add in 1 teaspoon Vanilla Essence while mixing
4. While mixing, pour the whipping cream into a pot and heat it up to almost boil (bubble start to show)
5. After whipping cream had heated up, pour in bit by bit into the mixture while mixing
6. Once it is done, pour it into a ramekin
7. Prepare a hot bath and put the ramekin into the hot bath
8. Heat up the oven into 160 Celsius and put the dish in and bake for 30 minutes
9. Once it is done, remove and let cool and put in refrigerator
10. To serve, add a little sugar on top and blow torch it till golden. Alternative way can be put into oven with high temperature until sugar turns golden

Pictures





Caramel Pudding

Lalanthi Perera

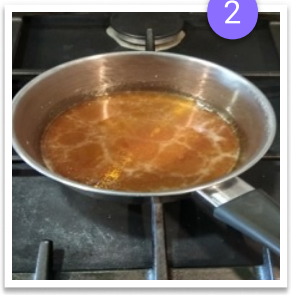
Ingredients

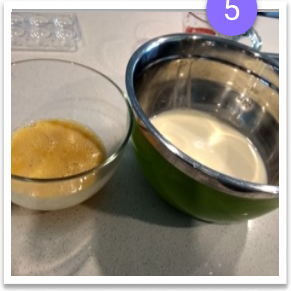
- 4 large eggs
- 1 can (395g) condensed milk
- ¾ cup sugar
- 1 tsp vanilla
- Water
- Utensils : 8 in round cake pan, bowl
- and a whisk.

Method

1. Place sugar on a small pan and heat on medium heat until sugar starts dissolving.
2. When the sugar is completely dissolved and starts to turn brown, turn the heat low and heat sugar further until you get nice golden caramel colour.
3. Pour it to a baking dish and swirl to coat the sides of the pan with caramel. (Pan will be hot).
4. Pour the condensed milk to a bowl and add 1 ½ cans of the water to condensed milk and mix.
5. In a separate bowl whisk 4 eggs with a pinch of salt.
6. Using a strainer, strain the eggs mixture to the condensed milk mixture bowl.
7. Add 1 tsp of vanilla to the mixture and then pour the mixture to the prepared baking tray.

Super easy dessert you can whip up just under15 minutes (except cooking time) and just with 4 ingredients.
But when it comes to the taste, its always a crowd pleaser, so why don't you try this delicious "Caramel Pudding" recipe?





No-Bake Hazelnut Cheesecake

Serves 10-12 – or 1 if you really love chocolate..

Amy Shurmer

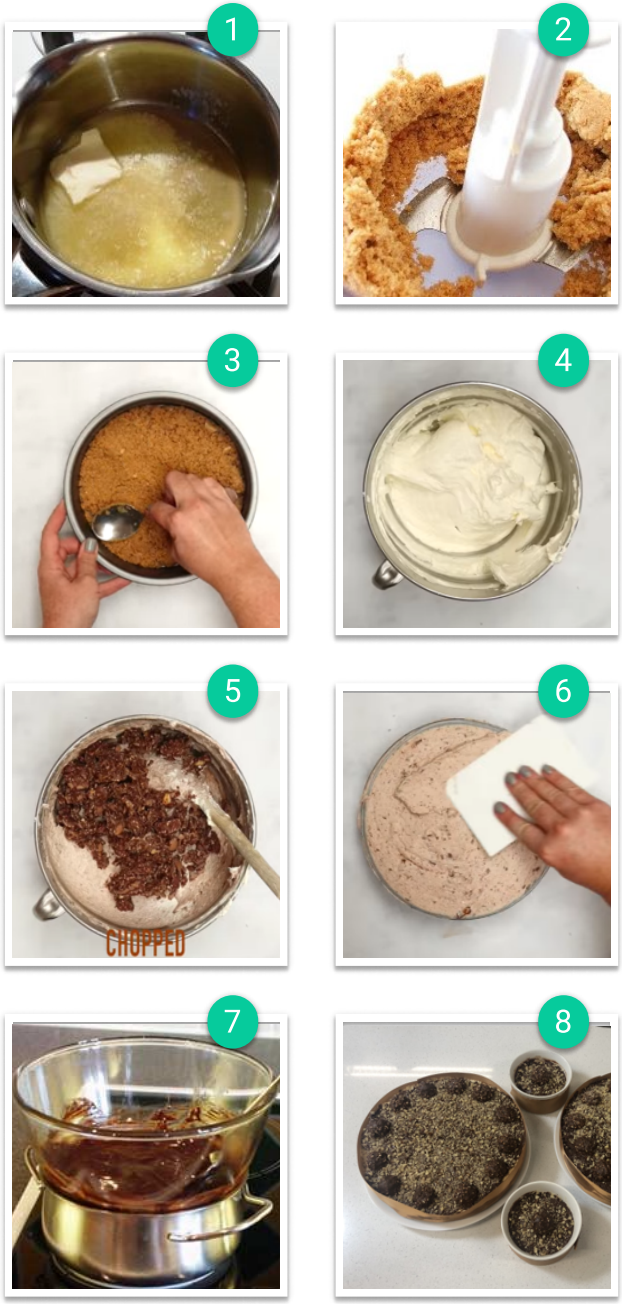
Ingredients

- 140g unsalted butter
- 300g digestive biscuit, broken up
- 500g cream cheese, softened
- 85g icing sugar
- 300ml double cream
- 1 tsp vanilla extract
- 15 hazelnut chocolate (I use Ferrero Rocher) 5 roughly chopped, remainder reserved to decorate
- 1 tub of hazelnut chocolate spread
- 25g hazelnuts, roughly chopped or crushed

Method

1. Make the cheesecake base: melt the butter in a small pan over a medium heat.
2. Blitz the biscuits in a food processor to a fine crumb, add the melted butter and pulse until well combined.
3. Tip into a 23cm springform cake tin and press down firmly into the base. Chill while you make the filling.
4. Beat the cream cheese and icing sugar in a bowl to soften. Whisk the cream and vanilla in a separate bowl until soft peaks form, then fold into the cream cheese.
5. Stir through the chopped chocolates.
6. Spoon over the biscuit base and smooth with a spatula. Cover with cling film and chill for at least 6 hrs, or overnight.
7. Once it has set, place the chocolate hazelnut spread in a bowl over a saucepan of boiling water and melt over a low heat for 3-4 mins until runny. Allow to cool slightly before spreading over the top of the cheesecake.
8. Decorate with remaining chocolates and some chopped hazelnuts. Chill until ready to serve.

No cooking required for this easy to make, no-fail chocolate dessert that is perfect for entertaining. Prep in only 30 minutes and then leave for 6 hours (or overnight in the fridge) to set.



Pumpkin Pie With Oat Crust

“Who wouldn’t want pie for breakfast? That is what I wanna know… ”

Lisa Luan

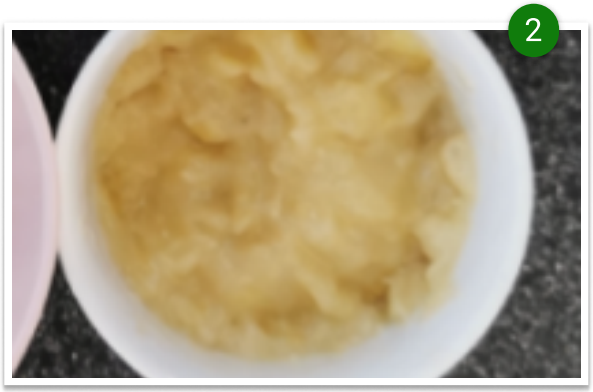
Ingredients

- 80g- Oats
- 200g- Pumpkin
- 10g – Cake flour
- 30g - Milk
- 1 Banana
- 1 Egg
- 9 Blueberries
- 8g – White sugar (Optional)

Method

1. Gather all the ingredients and slice pumpkin.
2. Mash banana and mix with Oats.
3. Preheat oven to 180°C. Shape the mixture into a pie dish. Bake for 10 minutes.
4. Steam pumpkin for about 15 -20 minutes. Mash it and mix with milk, egg cake flour and sugar.
5. Pour the mixture into the oats crust. Preheat the oven to 180°C. Bake for 10 minutes. Then reduce the oven to 150°C and bake for another 25 minutes.
6. Place blueberries on the top and enjoy it with a cup of coffee or tea.

Pictures



Chongqing Spicy Noodles

“Excuse me, sir, give me a bowl of spicy noodles.”

Cloud Bai

Ingredients

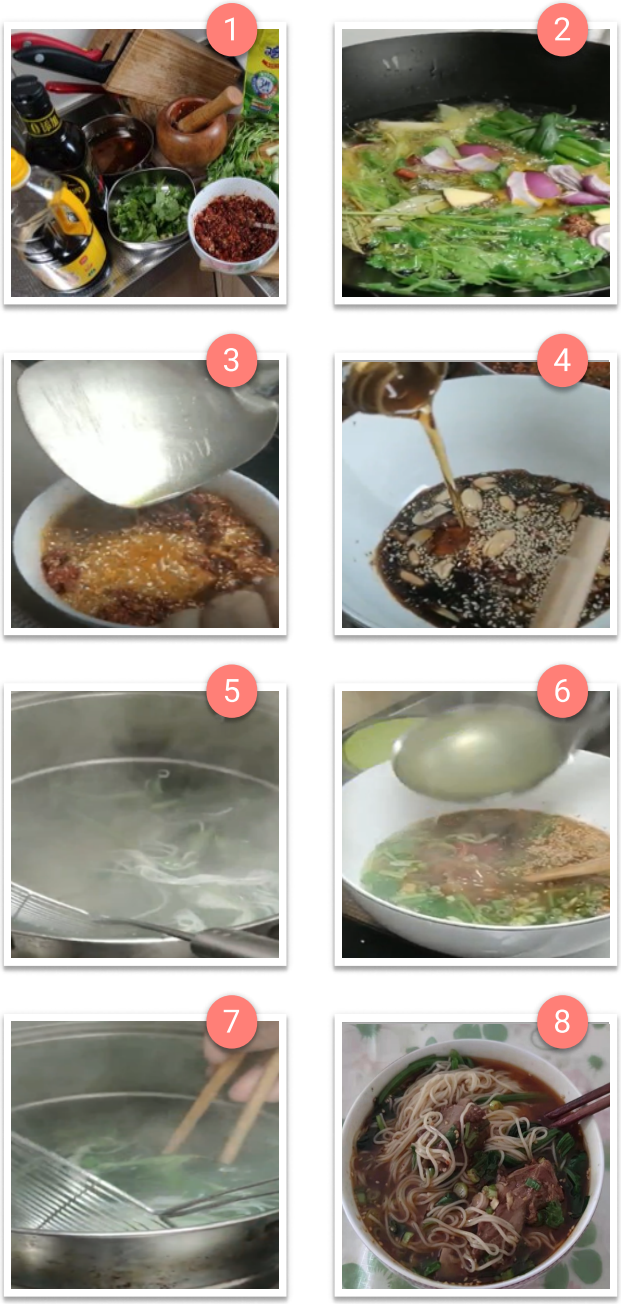
- Chili powder
- coriander
- shallots
- green onions
- star anise
- bay leaves,
- peanuts
- sesame seeds
- noodles
- vegetables
- salt
- chicken powder
- soy sauce
- vinegar
- Sichuan pepper
- pepper
- sesame oil
- Sichuan pepper oil
- canola oil
- lard
- garlic, ginger

Method

1. Gather all the ingredients and prepare the noodles.
2. Boil the oil-Put canola oil in a pot, heat it up, add green onions, star anise, bay leaves, coriander, garlic, coriander and ginger.
3. Make chili oil-strain the boiled oil, remove all the burnt spices and pour it into chili powder.
4. Seasoning-prepare a large bowl, add lard, soy sauce, vinegar, salt, chicken powder, Sichuan pepper powder, pepper, Sichuan pepper oil, sesame oil, sesame, peanut, garlic.
5. Cook noodles-Prepare a large pot, pour in water, boil, add noodles and vegetables, and cook for 5-10 minutes.
6. Pour the soup- use a large spoon to take 2-3 spoons of the noodle soup ang put it into the condiment bowl.
7. Take out the noodles-take out the cooked noodles and vegetables and put them into the condiment bowl.

The flavor of Chongqing spicy noodles depends on the seasoning. Restaurant owners have mastered the secret recipes of their own ingredients, making their own noodles "unique". Generally, there are more than ten kinds of ingredients for making Chongqing noodles: oil chili pepper, salt, monosodium glutamate, pepper, soy sauce, vinegar, sesame oil, onion, Jiang Mo, garlic juice, pickled mustard tuber, peanut, sesame paste … more and less, heavier and lighter, and the proportion of each combination implies some subtlety and mystery.

Today, I will introduce the special seasoning of noodles. And I will show you these amazing seasoning.



Justine And Finn's Noodles

Michael Harmer

Ingredients

- 180g dried soba or ramen noodles
- 1T olive or vegetable oil
- 1-2T soy sauce
- ½t of dried chilli flakes
- A few very thin slices of onion
- 1T of cashews 1-2t of honey
- A few drops of sesame oil
- Spring onions (scallions/green shallots)
  as garnish

Method

1. Cook the noodles in boiling water as per the packet instructions.
2. Heat olive oil in frypan.
3. Fry onion slices in frypan on medium-high heat until soft but not browning.
4. Add chilli flakes, soy sauce, honey and cashews.
5. Stir until honey is melted and remove from heat, add sesame oil.
6. Drain noodles and add noodles to the frypan.
7. Garnish with spring onions.

These noodles are a favourite for a quick lunch. The recipe originally came from my friend Justine. Justine is the daughter of the founder of the company that originally created greenID.

My son, Finn, learned the recipe from Justine and loves them. For a month or so a few years ago Finn had a mini-business selling these noodles to friends at school and people in our office for lunch.

I often make the noodles for lunch while working at home when I can't face a sandwich and there are no leftovers.

Feel free to vary the quantity of ingredients to make the balance of sweetness, chilli heat and saltiness perfect for your tastes. Sometimes I add a squeeze of lime or lemon and will finish the dish off with crispy fried shallots if I feel like a change.

Enjoy this dish I hope it becomes a family favourite for you too.

P.S. If you taste carefully you'll pick up the slight flavour of greenID in the dish!

Macaroni Schotel Creamy

"Very soft macaroni and creamy texture, with delicious taste, make you forget about your diet. "

Putri Wulandari

Ingredients

- 3 Cups elbow macarony uncooked
- ¼ Cup butter, cubed
- ½ Cup all purpose flour
- 1 ½ Cups fat free milk
- 1 Cup (8 ounces) light sour cream
- 8 Ounches process cheese, cubed
- ¼ Cup grated Parmesan Cheese
- ½ Teaspoon salt
- ½ Teaspoon ground mustard
- 2 Cups (8 ounches) sharedded cheddar cheese

Method

1. Cook macaroni according to package direction. Meanwhile, in a large saucepan, melt butter. Stir in flour until smooth. Gradually add milk. Bring to a boil, cook and stir for 2 minutes or until thickened.
2. Reduce heat; stir in the sour cream, process cheese. Parmesan cheese, salt, mustard and pepper until smooth and cheese is melted.
3. Drain Macaroni; toss with cheddar cheese. Transfer to a greased baking dish. Stir in cream sauce.
4. Bake, uncovered, at 350 deg for 35-40 minutes or until golden brown and bubbly

Pancit Palabok (Rice Noodles With Prawns And Squid)

“Do. Or do not. There is no try. Some wise being from a galaxy far away. ”

Elbert Friend

Ingredients

- 300 g prawns, peeled, heads and
- reserved
- 300 g squid, cleaned and sliced into
- rings
- 500 g rice noodles
- 6-8 eggs boiled, peeled and
- quartered
- Spring onions, finely sliced
- 2 tbsp vegetable oil

Sauce:

- 1 celery stalk cut into 1 cm portions
- 1 small carrot cut into 1 cm portions
- 2-3 garlic cloves finely chopped
- 1 large brown onion, finely chopped
- 6 cups water
- 2 tsp annatto seeds
- 50 gm cornstarch mixed with 50ml
- water
- Chicharon (pork crackling) crumb

Method (page1)

Content Warning:

1. Prepare the rice noodles, follow the instructions on the packet. The usual method is to soak the noodles om cold water for 5-10 minutes, then cook in boiling water for 5-10 minutes. Drain, refresh under cold running water and set aside.

2. Preheat oven to 220˚C, place the reserved prawn heads and shells in a tray and roast for 10minutes.

3. Heat 1 tbsp of the oil in a small heavy-based saucepan over high heat. Add the celery, carrot, garlic and onion. Sauté for 5–6 minutes or until translucent. Add the roasted prawn heads and shells, lightly crushing them to release extra flavour. Add the water and simmer for 20 minutes. Add the annatto seeds and simmer for another 10 minutes.

4. Strain the stock (and discard the solids) into a clean pan over medium heat. Whisk in the cornstarch mixture and simmer for 1-2 minutes, or until slightly thickened. Remove from the heat.

5. Place the pork crackling in a food processor, blender or mortar and pestle. Process until it resembles coarse breadcrumbs. Transfer to a bowl and combine with the smoked fish flakes.

Method (page2)

Toppings:

- 300 g pork crackling
- 200 g smoked fish (tinapa) flakes
- 2-3 garlic cloves finely chopped
- 1 large brown onion, finely chopped
- 2 tbsp vegetable oil

Content Warning:

6. Heat oil in a frying pan over high heat. Cook the garlic and onion for 5 minutes, or until soft and translucent, then add the crumbed pork crackling and smoked fish flakes. Reduce heat to medium and stir for 2 minutes. Transfer to a bowl and set aside to cool.

7. Heat a wok over high heat until hot, then add the remaining oil. When very hot, add the squid and prawns and toss until just opaque. Remove from wok and set aside.

8. Add the noodles to the hot wok, add some sauce of the sauce (1/2 cup) and toss until heated through and well combined. Stir in half of the pork crackling mixture, then transfer to a large plate.

9. Sprinkle over remaining pork crackling mixture. Top with seafood, eggs and spring onions. Add more sauce sauce and serve with lemon slices and fish sauce.

Pictures

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Coman Family Christmas Cake

1st winner at GBG APAC'S GOT CHEF

Thom Larner

Ingredients

Rummy fruit mix:

- 500g sultanas
- 375g each of mixed fruit, raisins and currants
- 1.5 cups of rum

Wet mix:

- 681g butter
- 6 tsp vanilla essence
- 5 tsp almond essence
- 6 tsp lemon essence
- 1 tsp treacle
- 1 tbsp glycerine
- 340g castor sugar
- 340g brown sugar
- 12 eggs

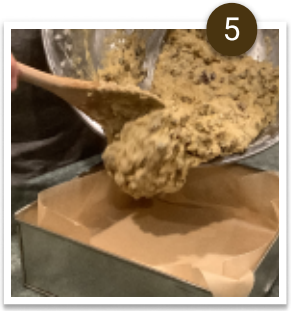
- **Dry mix:**
- 1 tsp soda bicarbonate
- 1 tsp baking powder
- 1 tsp cinnamon
- 795g white flour
- 1 tsp salt
- 150g slivered almonds

Method

Content Warning:

1. Soak the fruit in the rum overnight, or until you have time to make the cake (up to a week).
2. Don't quite cream butter, vanilla, almond, lemon, treacle, glycerine, sugars (if creamed, fruit will sink), then add the eggs one at a time.
3. Mix all the dry ingredients, then fold through rummy fruit.
4. Combine wet and dry mixtures.
5. Add mix to 2 large square cake tins with 4 layers of brown paper then 2 layers of baking paper.
6. Bake 30 minutes at 150°C, then 1 hour at 130 °C, then at 110 °C until cooked (3 – 4.5 hours).
7. Remove cake from oven and sprinkle with rum. When cooled, wrap cake in foil to keep fresh.

This Australian Christmas cake is an old family recipe from my wife's Grandmother. We make it every year without fail. To me, it has become the smell of Christmas – I can't imagine Christmas without it!This recipe will make two very rich cakes, which will feed a lot of hungry people. Stored properly, they will keep for months, and only get better as the flavours mix together!



TomYam Seafood Petai Fried Rice

Choongyin See & Lee Kien Leow

Ingredients

- 2 cups of brown rice
- 3 tablespoons of Tom Yam paste
- 100g of Petai
- 50g of Anchovies
- Few cloves of garlic
- 150g of Salmon Fillet
- 200g of Prawns
- 100g of Squids
- 2 tablespoons of cooking oil

Method

1. Prepare all the ingredients as shown. Brown rice should be cool or left overnight. Slice the squids and remove the shell of prawns.
2. Deep fry anchovies and salmon fillets separately in hot oil. Shred the salmon fillet with a fork after it's cooked.
3. Heat 2 tablespoons of cooking oil at medium high heat. Swirl in chopped garlic until fragrant and then add in the Tom Yam Paste and mix well.
4. Add the brown rice just before the garlics are turning brown. Mix the brown rice with the Tom Yam Paste.
5. Add in seafood when each rice is "coated" with Tom Yam paste.
6. Add in Petai when the seafood is cook (but not overcooked). Continue to fried for about 1-2 minutes and turn off the heat.
7. Mix the fried rice with shredded salmon fillet.
8. Garnish the fried rice with crispy fried anchovies and serve hot.

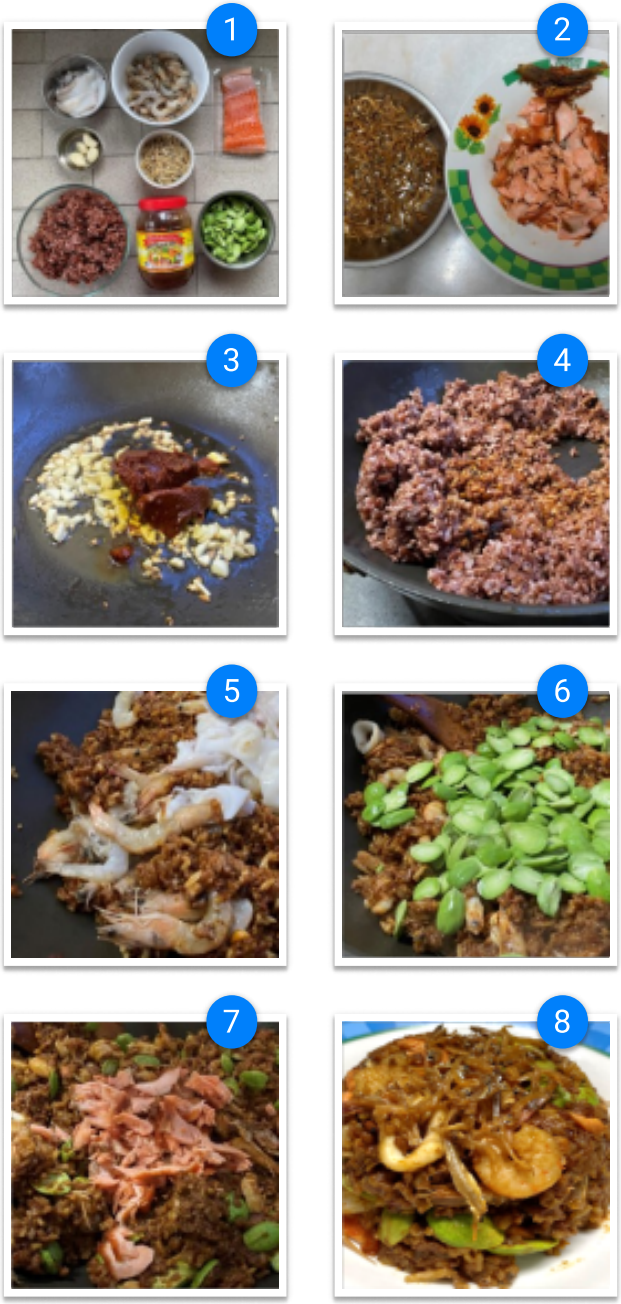
Lemongrass, kaffir lime leave, galangal, lime juice, fish sauce, chilli peppers are the main ingredients to cook the authentic hot and sour Thai soup - Tom Yam. But wait, what if we can have all the ingredients pre-mixed as a paste? Life becomes less complicated and sets cooking creativity to no limit!

Malaysian can make anything into "Nasi Goreng" (Fried Rice), N.G. USA, N.G. Pattaya, N.G. Nasi Lemak, N.G. Kampung, N.G. Mamak and of course N.G. Tom Yam!

What about making our Tom Yam Fried Rice more Malaysian style? Yes, adding Petai (stink bean) to make it even more delicious, healthier and SMELLIER. Petai is native to Malaysia, Indonesia and countries from the same region, and they are also known for their various health benefits. Wanna go a little bit healthier? We choose to use brown rice.

The unique of this fried rice is of course the Petai and the Tom Yam paste is the core that brings life to it. Feel free to customise your own style of Tom Yam fried rice with other protein alternatives such as chicken and beef.

Enjoy and be smelly!



Tofu Ball

"Easy to make, delicious Tofu Ball, add ingredients according to your own taste. "

Doris Zhang

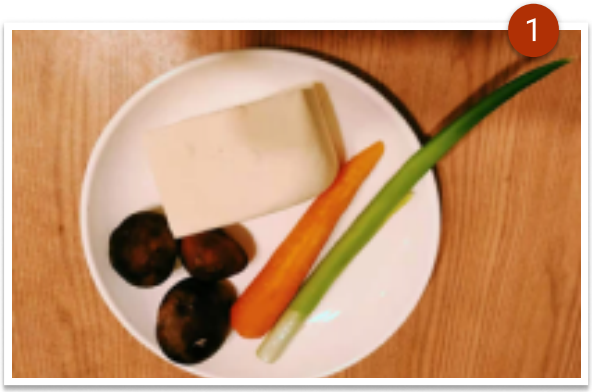
Ingredients

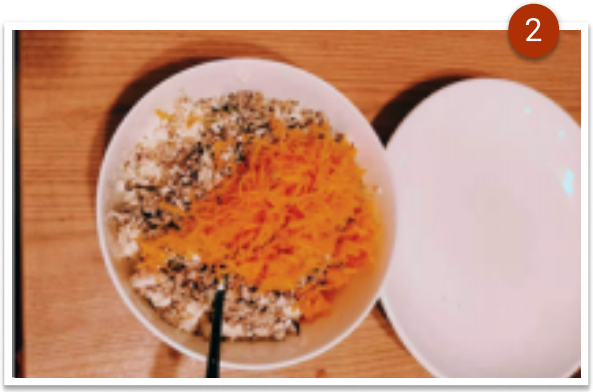
- Tofu 1000g
- Mushroom 50g
- Carrot 200g
- Oil
- Shallots
- Chicken powder 2g
- Five spice powder
- Salt
- Flour 30g

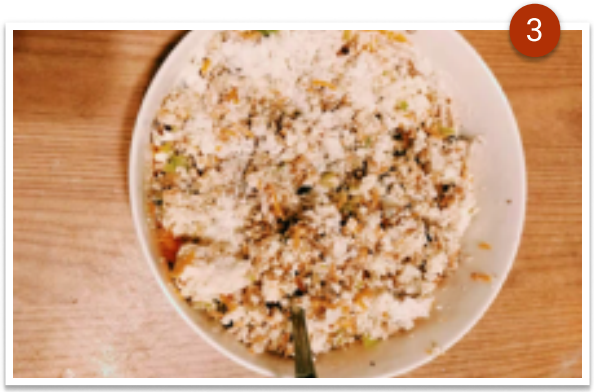
Method

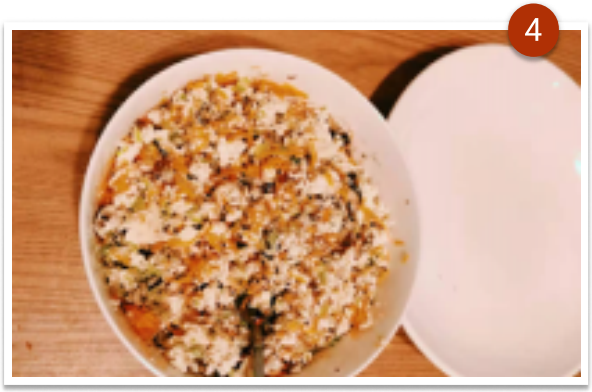
1. Prepare a piece of Tofu, and crush it.
2. Mince the carrot, shallots and mushroom, and add them in the crushed Tofu.
3. Add flour and stir evenly.
4. Add salt, five spice powder, and stir evenly.
5. Make small Tofu balls by hand.
6. Pour the oil into the pot, and add the small Tofu balls when the oil is heated.
7. Fry the Tofu balls until golden, then serve it on the plate.

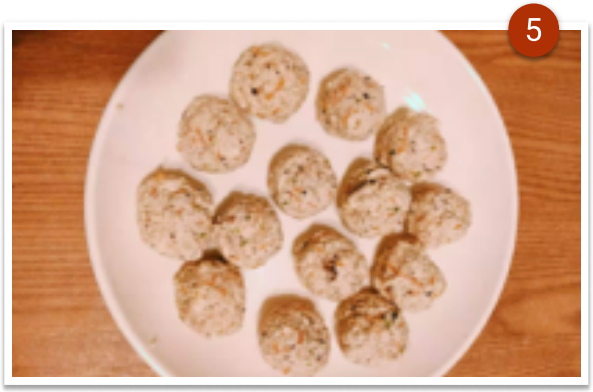
Pictures











Spicy Buffalo Wings

"Be ready to cook up some Crispy Buffalo Wings for your friends and family for big parties! "

Jimmy Foong

Ingredients

- Chicken wings / drummets
- Honey
- Tabasco / Sri Racha chilly sauce
- Rice vinegar
- Garlic Salt
- Corn flour
- Sesame (optional)

Method

1. Wash and pat dry chicken.
2. Marinate the chicken with Garlic Salt for 30 minutes.
3. Coat the chicken with Corn flour and fry at medium low heat until cooked.
4. Meanwhile, mix Honey, Tabasco/Sri Racha and Rice Vinegar with the ratio of 1:1:1 (you can mix around the ratio depending on the taste you prefer).
5. In a new pan with low heat pour the sauce mix.
6. Add in the fried chicken when the sauce mix starts to boil
7. Turn up the heat and coat the chicken.
8. Plate it when it is fully coated.
9. Garnish with some sesame on top.

Pictures

1

2

3

4

5

6

Salmon Oat Lambuk (Healthy Version)

Ainaa Dalila

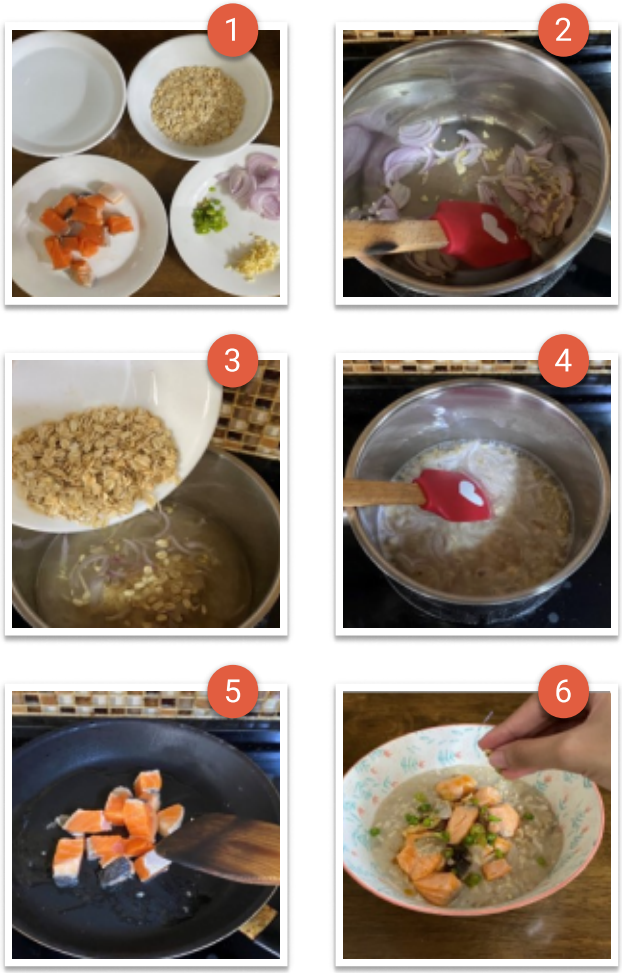
Ingredients

- ½ Salmon, diced cut
- ½ Cup of rolled oat
- 1 ¾ Cup of water
- 2 Garlic clove, peeled and roughly
- chopped
- ½ Big red onion, peeled and roughly
- chopped
- 2 Green bird's eye chili, roughly
- chopped
- 1 Teaspoon of black pepper

Method

1. Gather all the ingredients.
2. Heat the pan on medium high heat. Once it's hot, add 1 Tbsp pf olive oil and swirl around to make sure all sides of pan are coated with olive oil. Add the chopped red onion and garlic.
3. Add water and rolled oat
4. Bring to a boil over high heat while continuously stirring and add black pepper. Feel free to add salt for taste.
5. In a separate pan, grill the diced cut salmon with olive oil.
6. Serve with green bird's eye chili on top and you are ready to go!

You're on a diet? You've been eating salad, fruits on repeat? Say no more! Presenting, the healthy version of Malaysians traditional bubur lambuk- Salmon Oat Lambuk. During holy month of Ramadhan, bubur lambuk is given to people free of charge at most mosques. Bubur Lambuk reminds me of home, it's my comfort food. So when I'm on a diet and I miss home, Salmon Oat Lambuk is the solution. Instead of using rice, I use rolled oat. My initial recipe is without salt but feel free to add salt or other spices to suit your taste. Remember, healthy eating habits can help to give your body the nutrition it needs. Have fun cooking!



Chicken Tikka

"Juicy kababs on skewers that will simply melt in your mouth"

Ruma Sinha Chaudhury

Ingredients

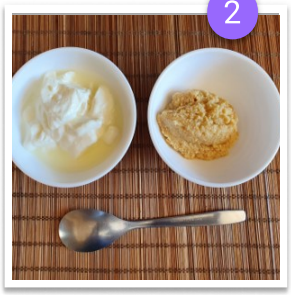
- 5- Pieces chicken(thighs)
- 2- Tbsp yogurt, 1- Tbsp oil
- 1- lemon, 4- Skewers
- 2 – Teaspoon ginger garlic paste
- 1 – Tbsp salt
- 1- Green chilli or Red chilli
- 1- Half teaspoon oregano and black pepper
- 2 – Tbsp mayonnaise

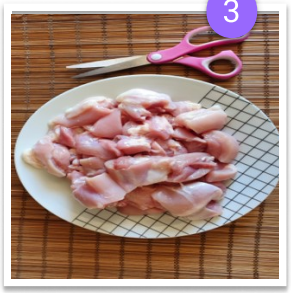
Method

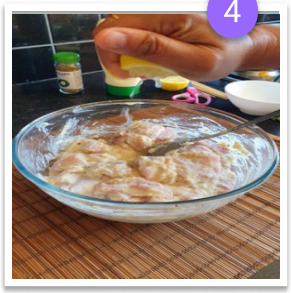
1. Cut the chicken in small pieces.
2. Mix all the ingredients in a deep glass bowl, mix the ingredients very well with a mixing spoon and add the chicken pieces in it. Add half lemon juice and one spoon cooking oil. Cover with plastic wrap and keep in the refrigerator for 15 mins.
3. Thread the chicken pieces onto skewers.
4. Cook on a hot grill. It needs to cook for 30 min on 250C.
5. Place hot sizzling chicken tikka on plate and mix mayonnaise or any preferred sauce in it.
6. Serve Garnish with some chopped coriander onion and carrot and squeeze lemon on top(if like sour).
7. *Note: Do not turn off your oven after getting beep. It should be on as it is for 5 min to get Tandoori feeling.*

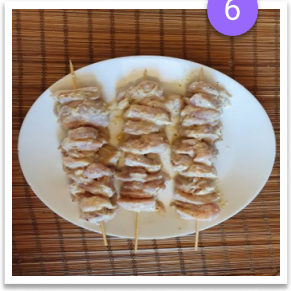
Read this mouth-watering and succulent easy recipe that will make you want to savor it all the time. This delightful Chicken Tikka will hardly take 15 mins to marinate and 30 mins to grill. It is perfect for breakfast, lunch and even dinner. You can eat it anytime and can be served with nicely chopped salad and nicely squirted lemon juice on top!

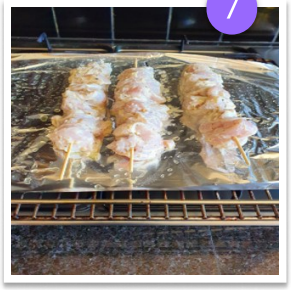
Read the steps to master this recipe and enjoy!











Scrambled Eggs With Tomatoes

Ryze Kong

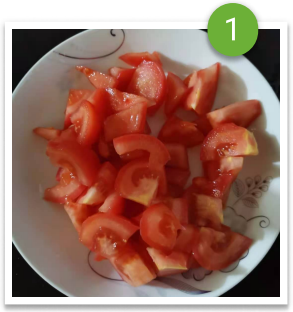
Ingredients

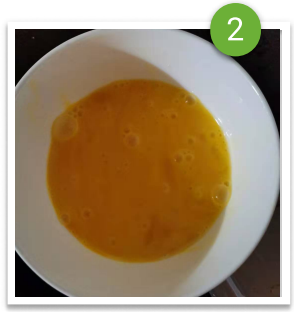
- 2 eggs
- 2 tomatoes
- 1 chive
- 1 tablespoon salt
- 1 spoon of sugar
- 3 tsp oyster sauce
- 1 spoon of soy sauce
- MSG 1g
- 4 drops of white vinegar
- Cooking oil

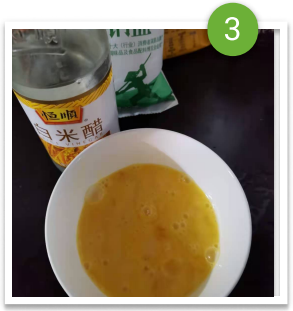
Method

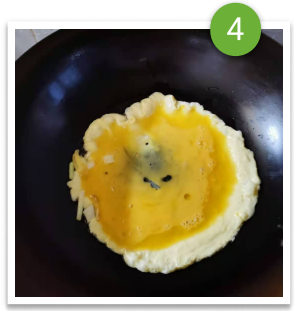
1. Blanch the tomatoes with boiling water, peel them, and cut them into pieces for later use.
2. Prepare two eggs and beat them in a single direction. After beating, add a little salt and a little white vinegar. The white vinegar is to hide the fishy smell of the eggs and increase the umami taste of the eggs.
3. Heat the oil and put in eggs.
4. When the eggs are solidified, use a spatula to cut into pieces.
5. Serve the scrambled eggs and set aside.
6. Heat the oil again, pour in tomatoes, then add oyster sauce, soy sauce, sugar, MSG, and salt. White sugar is used to reduce the acidity of tomatoes.
7. Add another teaspoon of water and stir fry for about 3 to 5 minutes.
8. Then add the scrambled eggs, stir-fry evenly to serve. Finally, chop the shallots and sprinkle.

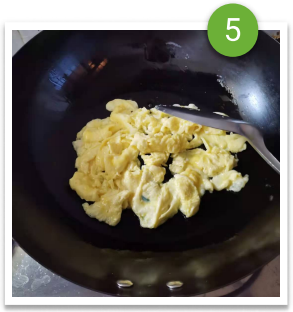
Scrambled eggs with tomatoes. It is an ordinary popular dish in many families. Its cooking method is simple and easy to learn, and the nutrition is reasonable. In terms of taste, it has bright colour, pleasant taste, refreshing and appetizing, and it is deeply loved by the public.

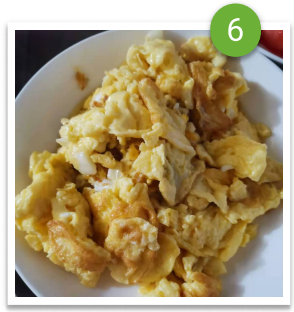


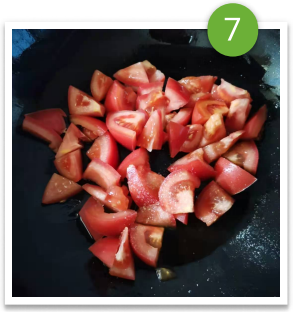


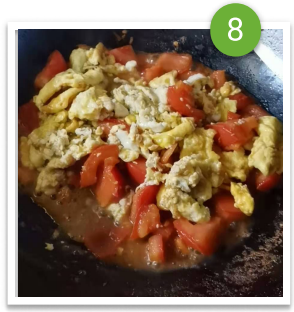












Beef Salad

Wanna have a taste of summer? Come and enjoy beef salad!

Yuan Cui

Ingredients

- 1/2 tbsp. lime/lemon juice
- 1 garlic clove, crushed
- 1 tbsp. finely chopped palm sugar
- 1 tbsp. fish sauce
- 1 tbsp. soy sauce
- 2 ts finely grated fresh ginger
- 1 (about 680g) beef rump steak
- 1 x 200g cheery tomatoes, quartered
- 1 continental cucumber, halved lengthways, thinly sliced diagonally
- 6 fresh red chillies, thinly sliced lengthways
- 1 bunch fresh mint, leaves picked, large leaves torn
- 1 bunch fresh coriander, leaves picked
- 1 200g carrot, sliced, or diced (Half an onion, cut into small wedges)

Method

Prepare the sauce

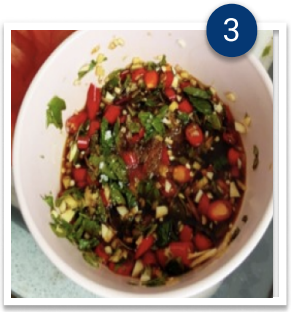
1. Whisk together lemon juice, garlic, fish sauce, soy sauce, ginger palm sugar, red chili, and crushed mint leaves in a bowl.

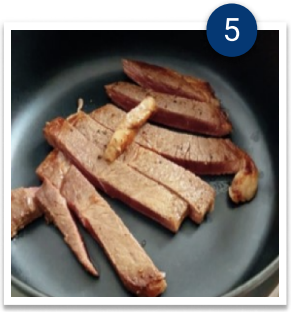
Drizzle the steak

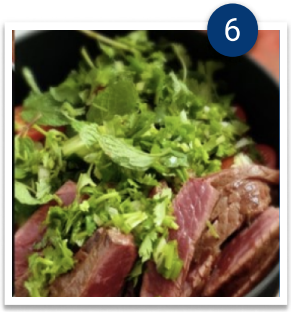
2. Place the steak in a ceramic dish. Put some olive oil, sprinkle some pepper and salt on top of it.
3. Then massage the steak so it can become tender, and put aside for 10 minutes to absorb the salt.
4. Drizzle the steak to medium well and cut it into strips. Put the beef strips into a large bowl.
5. Then put the ready-made tomatoes, cucumber dices, carrot slices, chilli, mint leaves, coriander, spring onion in it.
6. Put the ready-made source into the bowl. Squeeze some lemon/ lime juice on top of it. Then use chopsticks or fork to mix it until source and food are evenly distributed.

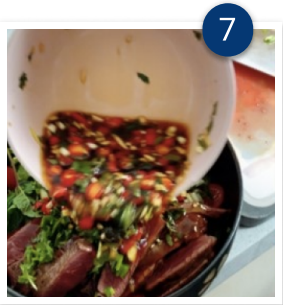
Beef Salad is one of the best salad I have had so far. Fry beef steak to medium well. Chop into strips. Put into the bowl with carrot slices, cucumber dices, and halved cherry tomatoes, together with chopped mint leaves and spring onions. Do not forget the special-made source made of crushed chili, garlic, ginger, soy source, fish source, and sugar. Squeeze some lemon juice on top it. And mix it using forks or chopsticks.

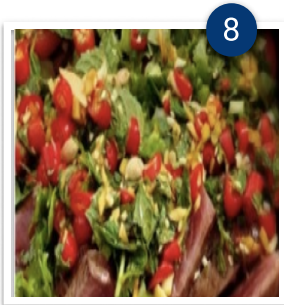
Tada! Enjoy your beef salad!



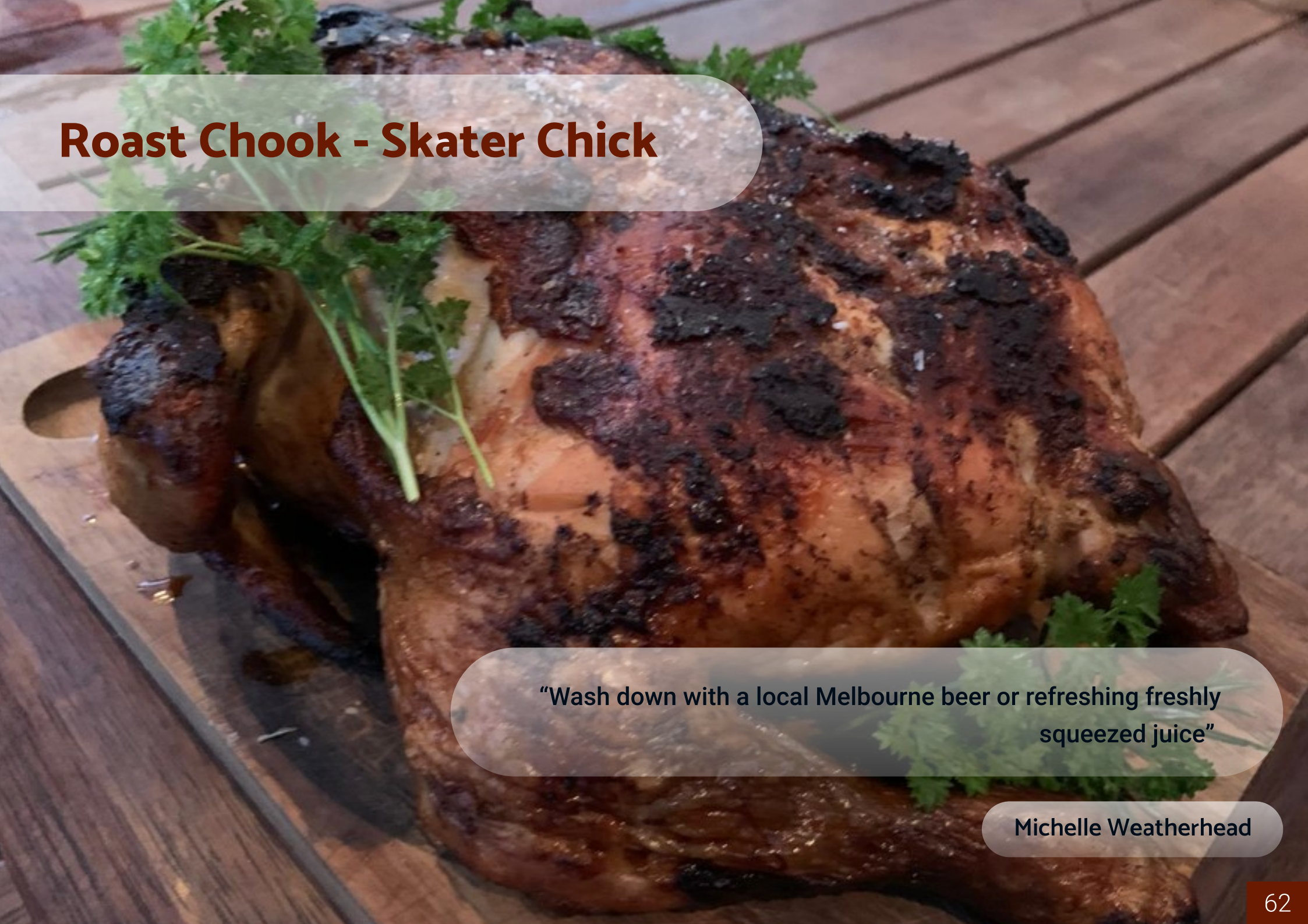








Roast Chook - Skater Chick



"Wash down with a local Melbourne beer or refreshing freshly squeezed juice"

Michelle Weatherhead

Ingredients

- 1 fresh, free range chook
- 1 beer can (Melbourne brewed
- preferable, don't worry if you don't
- have one. As a substitute any beer or
- even soft drink can be used really.
- Corona, Foster and XXXX as last
- resort)
- 1 lemon
- Bunch of fresh herbs
- Salt and Pepper for seasoning

Method

Content Warning:

1. Prepare your chook
2. Season with olive oil, salt and pepper
3. Insert beer can into cavity.
4. Push lemon and herbs into remaining cavity space
5. BBQ for 1.5 hours on low heat
6. Serve with salad, sausages, beer and wine.

Prot tips: If you see flames on your BBQ then remove the flamin chook! A few char marks? No worries, just throw a few herbs on top as garnish!

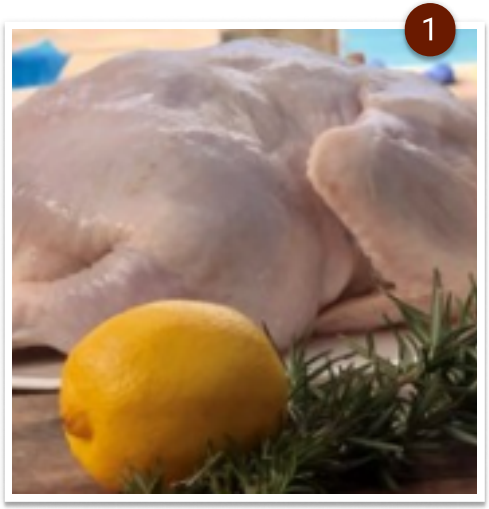
Imagine a nice summer evening. You are knackered from a hard day's work and are hungry but want to relax with your feet up. Hankering for something tasty, yet low fuss to cook?

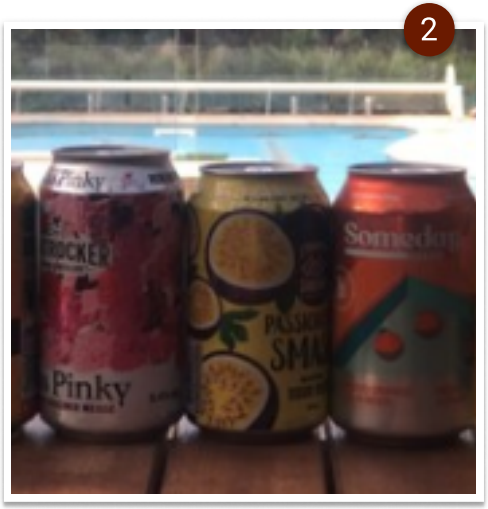
Well this is the recipe for you!

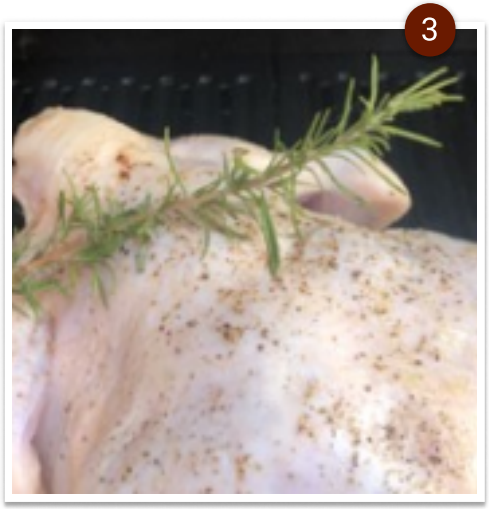
Melbourne roast chook is super easy to prepare and a delight to eat. If you are lucky there will also be leftovers to enjoy the next day too.

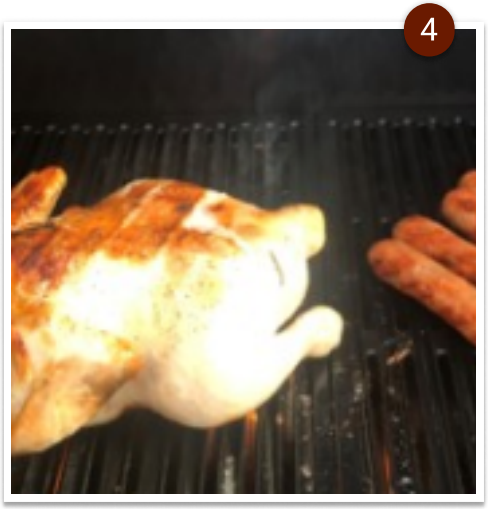
Follow the steps provided to create your own Melbourne Roast chook.

Cheers!









Sauteed Shredded Pork With Sweet Bean Sauce

Genie Zhang

Ingredients

- 3 Teaspoons of sweet bean sauce
- Tofu skin 2 pieces
- Cucumber 1
- Carrot 1
- Green onion 1 and Coriander
- Lean pork 200g
- Salt 3g
- 2 Teaspoons of cooking wine
- Ginger powder 5g
- Starch 10g

  3 Teaspoons of colza oil

Method

Content Warning:

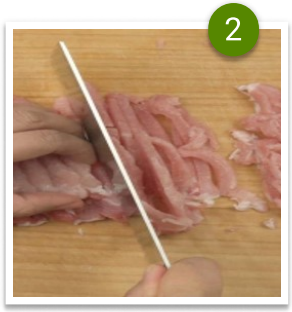
1. Gather all the ingredients.
2. Shred the lean pork into long and 3cm-wide thin strips.
3. Season the shredded pork with salt, cooking wine, and ginger powder.
4. Starch and marinate the shredded pork for 30 minutes.
5. Wash and shred the cucumber, carrot, green onion and coriander, cut the Tofu skin into 10 cm cube pieces.
6. Pour colza oil into the pot, add the shredded pork which is already marinated when the oil is heated, and put sweet bean sauce into the pot to stir-fry until well done.
7. Hold a piece of Tofu skin in hand, pick up some shredded pork, place them on the Tofu skin and add some cucumber, carrot, green onion and coriander according to your taste.
8. Wrap up the Tofu skin then take a bite! Yummy!

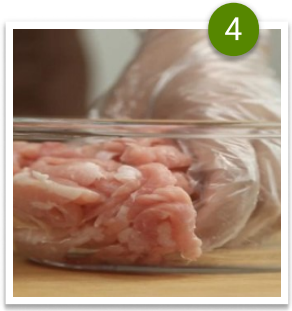
Sauteed Shredded Pork with Sweet Bean Sauce is a traditional specialty of Beijing, it has a very similar way of eating as Peking roasted duck.

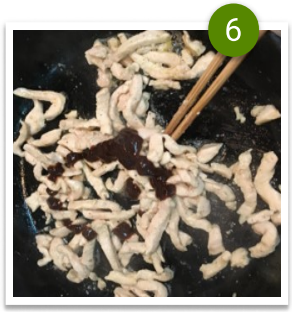
There is a folklore about the origin of this dish. An old man Mr. Chen and his grandson lived together in Beijing during Qing Dynasty, and they struggled to make ends meet by selling Tofu skin for a living. One day, the little boy told his grandpa he wanted to eat Peking roasted duck, Chen grudgingly accepted to cook it for Lunar New Year's eve dinner.

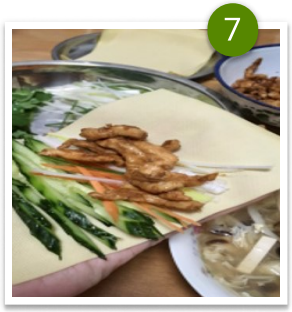
In order to fulfill his promise, Chen decided to cook "roasted duck" by using some pork, unsold Tofu skin and green onions which they had only at that time. Exceeding expectations, his grandson was really satisfied with this special "roasted duck" .

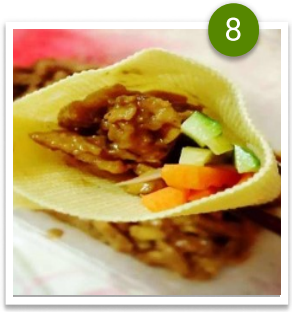
Many years later, the little boy grew up and became a chef of the famous Quanjude Restaurant, he often ate roasted duck but can't forget the taste of the first time. After consulting his grandpa, they invented this dish 'Jing Jiang Rou Si' (Sauteed Shredded Pork with Sweet Bean Sauce)'together .











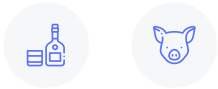
Stewed Pork With Brown Sauce

Vincent Wu

Ingredients

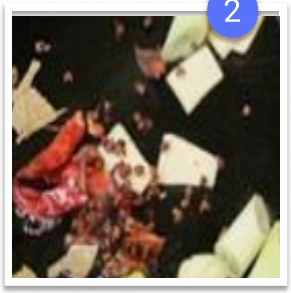
- Pork with pig skin
- Pepper,chilli, scallion, ginger
- Star anise, bay leaf, cinnamon
- Oil, Rock sugar,
- Light soy sauce, Dark soy sauce,
- Cooking wine

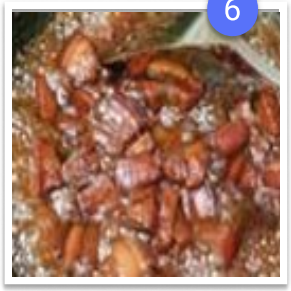
Method

Content Warning: 

1. Cut the pork with pig skin into mahjong block size, wash and drain off water
2. Pour oil into wok, big fire, when oil is hot, pour pepper, chilli, scallions and ginger into wok, fry out aroma.
3. Pour pork into wok and stir fry, when the pork is lightly browned, about 3 minutes, remove and set aside.
4. Clean the wok, pour oil and rock sugar, small fire, when the sugar melt, pour pork into wok, and stir until pork is parceled with sugar.
5. Pour light and dark soy sauce and cooking wine, star anise, bay leaf, cinnamon, and pour enough boiled water to cover the pork.
6. Big fire until boil, remove the foam. Turn to small fire for about one hour
7. Add some salt according to your own flavour. Turn to large fire, stir fry until the wok is dry.

A good braised pork in brown sauce should be red as amber and melt in your mouth.
Do not often open the lid of the pot in the process of braising, or the meat will go oil, taste into the soup, the meat is not delicious.
The time of boiling is also very important, the meat color is still yellow when it is early, and the meat color changes from red to purple when it is finished, and the lean meat also becomes hard, affecting the taste.





Roast Pork (Siu Yuk) Goodness

Gerald Soo

Ingredients

- 1.5kg – 2kg Pork belly
- 2 – 3 Pieces Fermented Red
- Beancurd (Nam Yu), 2 if big, 3 if small
- 1 Tbsp 5-Spice Powder
- 1 Tbsp Sugar
- 1 Tbsp Chopped Garlic

Method (page1)

Content Warning:

Preparation

1. Trim pork to rectangular shape. This affects how the skin shrinks and cooks. It also makes it easier to wrap.
2. Skin side down, cut grooves into meat about 1/3 to ½ way through at approx. 1" intervals
3. (Optional) Blanch pork for 5-10 mins, avoid skin
4. Mix marinade. Skin side down, apply liberally to meat, make sure to get into grooves.
5. Meat side down, place into dish, tray. Clean any marinade off skin. Apply salt liberally. Coarse salt is easier to remove later, but you can use normal salt as well.
6. Cover, place in fridge overnight.

Cooking

7. Take pork out of fridge about an hour before you intend to cook to allow it to come to room temperature. Remove salt(I use a spoon to scrape and scoop), use paper towels to pat dry skin

Method (page2)

- Coarse/Table Salt to use on skin
- White Vinegar to brush skin
- Aluminium foil to wrap

Content Warning:

8. Wrap in aluminium foil, leaving skin exposed
9. Pre-heat oven to 220C, roast for approx. 20-30 mins till skin changes colour
10. Remove from oven, using sharp tool, channelling your inner deranged psychopath, piece the skin repeatedly. They more holes the better.
11. Brush with white vinegar, apply some salt(to help draw out moisture). If using normal salt, just a sprinkle will do as this will seep into the skin.
12. Reduce heat to 150C, roast for 1.5hrs, removing the salt from the skin about 1 hr in. Skin should start to bubble at end of this step.
13. Adjust heat to 250C, roast till skin is crispy. Approx 20mins. IMPORTANT: try not to leave unattended as skin can get burnt very quickly
14. Remove from foil and let meat rest for about 20-30 mins before you cut up. Hear the crunch in the video. (put it skin side down and use the grooves to help you cut)

Note: If you find that skin is burnt in but not yet crispy in others, you can just scrape away the burnt bits and place back in oven. Try rotating the pork in case heat may be stronger in different parts of your oven.

A recipe tweaked and adjusted over many years and attempts. This is the last Chinese style Roast Pork(Siu Yuk) recipe you will ever need. It produces tender, juicy pork belly with melt-away fat and super crispy skin.

Master this and you will look for any excuse or occasion to make it again. Don't let the steps required scare you, it isn't as difficult as it seems and no special skills needed and the only major piece of equipment you will require is an oven.

Aunty June's Char Siu

June Lee

Ingredients

- 600g of Pork Belly (skin removed)
- 1 tablespoon of grated ginger
- 1 tablespoon of dark soy sauce
- 1 tablespoon of oyster sauce
- 1 tablespoon of sesame oil
- 2 tablespoon of Chinese cooking
- wine
- 2 tablespoon of Sugar
- 2 teaspoon of honey

Method

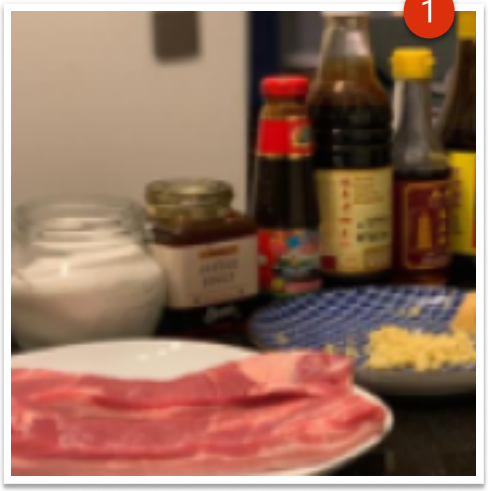
Content Warning:

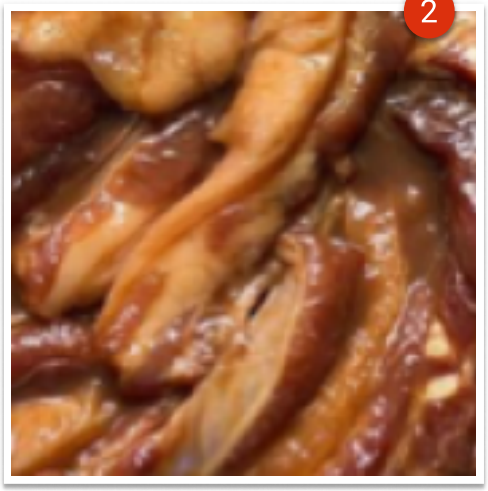
1. Gather all the ingredients.
2. Clean and pat dry the pork.
3. Mixed all the ingredients and marinade the pork. Leave it in the fridge overnight (or at least 8 hours).
4. Preheat the oven to 180C in grill and fan mode.
5. Put the pork in the oven for an hour (cover it with aluminium foil).
6. Bring the leftover marinade to a boil and leave it aside.
7. Remove the pork from the oven and set the oven now to 200C.
8. Turn the pork over, brush it with some marinade and continue to cook this for another 10 minutes.
9. Remove the pork from the oven, brush it with some marinade and let it rest for another 10 minutes.
10. Serve this hot with rice or noodles.

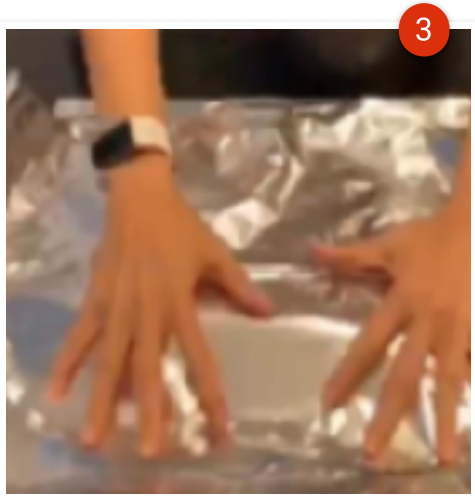
Char Siu is one of the favorite dishes of Sophie (my daughter). She will rate the char siu each time she tried from a different restaurant. The perfect char siu should be slightly charred, shiny and caramelized on the outside, juicy and tender inside. The best type of char siu will melt in your mouth when you taste it.

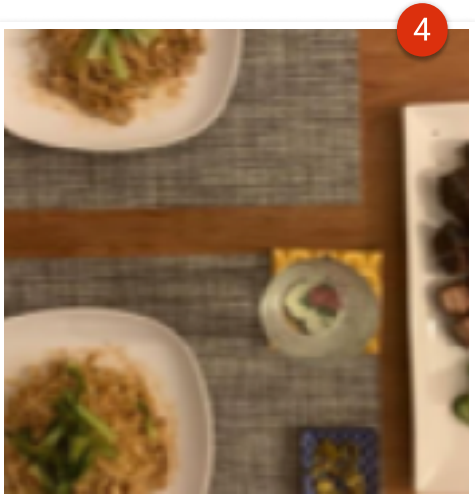
Char siu is a type Cantonese roasted meat. You can find it in most of the Cantonese restaurant or almost every hawker center in Singapore. Depending on your preference, you can use different cut of the pork; pork loin, pork belly, pork shoulder or even pork jowl.

I have a weakness for the fatty pork belly, so in this recipe, I will be using the half-fatty and half-lean meat to showcase one of Sophie's all time favorite dish.

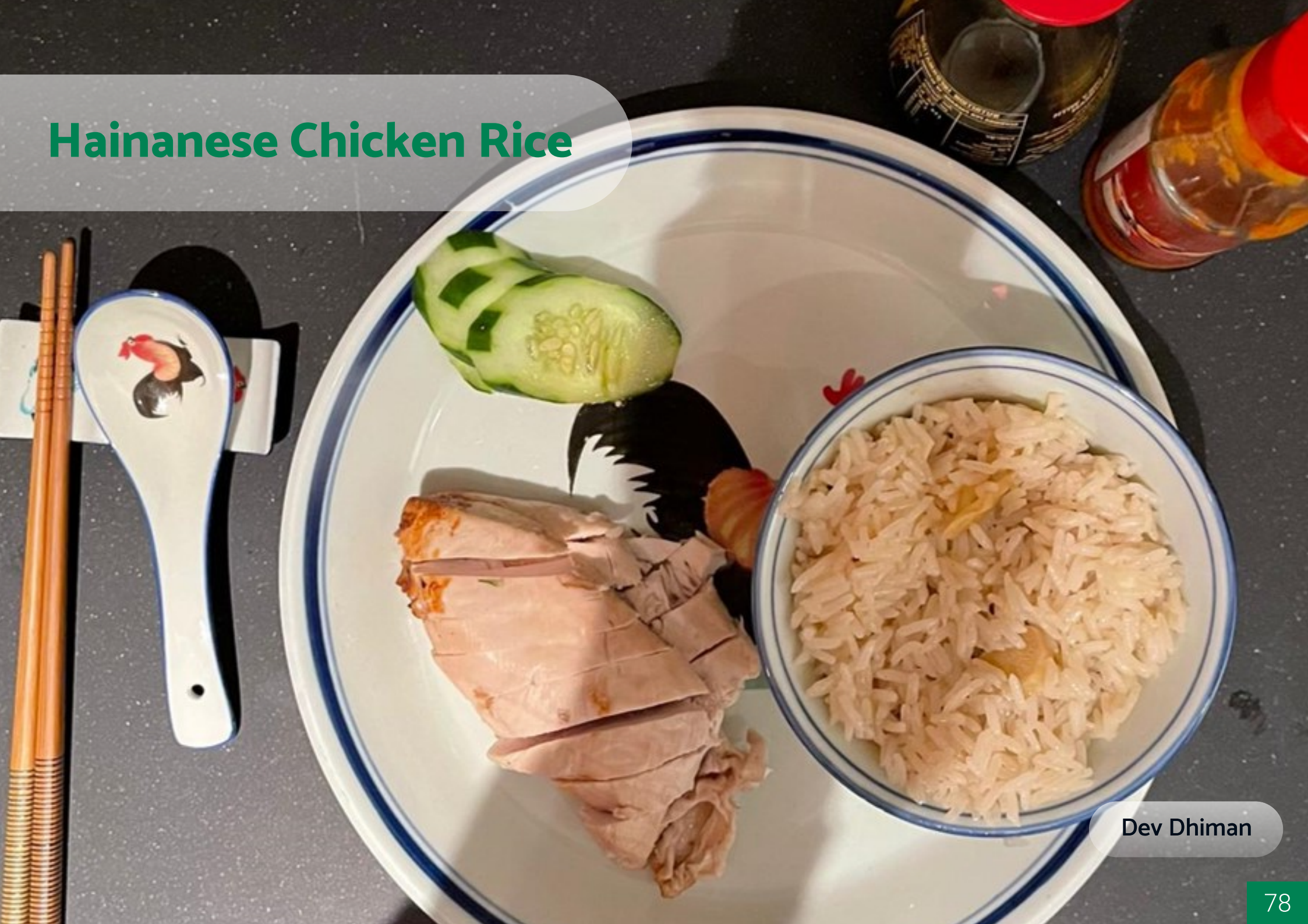








Hainanese Chicken Rice



Dev Dhiman

Ingredients

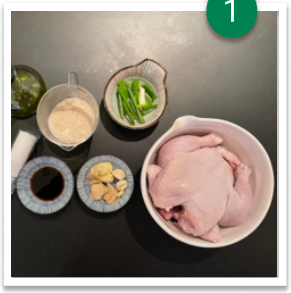
- 1 whole chicken
- 1 cup of rice
- 1 stalk of spring onion
- A few cloves of garlic
- Sliced fresh ginger
- Ground ginger & garlic paste
- Light and dark soya sauce
- Sesame oil
- Salt & pepper (seasoning)
- Cucumber (garnish)

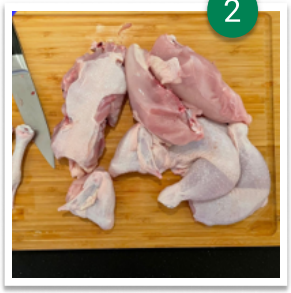
Method

1. Gather all the ingredients and seasoning.
2. Cut the chicken into smaller pieces.
3. Add cooking oil to heated saucepan and stir fry garlic cloves, sliced ginger and garlic / ginger paste until the paste browns. Add chicken and fill pan with water until it covers the chicken. Add spring onion, and cover for 20 min on a moderate flame.
4. After 20 minutes, remove chicken from the saucepan. Pour some sesame oil and mix of dark and light soya sauce over the chicken, and dress with cucumber to garnish.
5. Pour rice into the leftover chicken broth, season with salt & pepper.
6. Cover lid to cook until all the water has drained (stirring the rice occasionally).
7. Once the rice is cooked, it's ready to be served together with the chicken and your choice of sauce.

Hainanese Chicken Rice is a signature dish in Singapore.
Simple it may seem, its fragrance and taste is unforgettable. It's a must-try for every visitor to this island city state, and a dish every visitor would miss returning for!

For those who have tasted and missing it, you can recreate the taste and enjoy it now in the comfort of your home with this easy recipe.





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