

Shrimp Paste Pork Ribs - 虾酱排骨

Ingredients:

500g soft bone pork ribs
1 tbsp Lee Kum Kee Fine Shrimp Paste
1 tsp Lee Kum Kee Oyster Sauce
2 tbsp Buttermilk
1 tbsp rice wine / mirin
1 egg white
1½ tsp sugar
1 tbsp cornstarch

For Frying:

1 tbsp corn starch
4 tbsp potato starch
1 tsp baking soda
Oil for frying

Steps:

1. Wash and drain pork ribs. Towel dry the pork ribs thoroughly, set aside.
2. In a mixing bowl add pork ribs, fine shrimp paste, oyster sauce, buttermilk, rice wine, egg white, sugar, and cornstarch. Mix well and set aside to marinate for 30 minutes.
3. Heat up the wok.
4. Mix corn flour, potato starch & baking soda together.
5. Coat the pork ribs evenly with the flour mixture and get them ready for frying.
6. When the oil is hot and a little smoky, slide the pork ribs into the wok, do not stir. Let it sit for a while.
7. Lightly stir the pork ribs to separate them up, fry until golden brown.
8. Drain and set aside.

Grilled Fish with Black Pepper Sauce - 黑胡椒蒸鱼

Ingredients:

3 pieces Banana leaf
500g White snapper (Any catch of the day from market)
Salt & Pepper To Taste
1 tbsp rice wine/mirin
3 tsp Lee Kum Kee Minced Garlic
2 tbsp Lee Kum Kee Black Pepper Sauce

Steps:

1. Preheat the oven to 200°C.
2. Trim and cut banana leaves. Wash and scrub leaves thoroughly. Pat dry and set aside.
3. Clean fish thoroughly and pat dry.
4. Season fish with salt and pepper inside out.
5. Coat fish with grated garlic and rice wine
6. Finally coat with Lee Kum Kee Black Pepper Sauce.
7. In a baking tray, lay 2 pieces of banana leaves and oil the top.
8. Lay fish on top of the banana leaf and oven grill for 18-20 minutes. Turning fish over at the halfway mark.

9. Remove from the oven and serve fish while hot.

Stir Fried Asparagus with Black Bean Garlic Sauce - 蒜蓉豆豉醬炒芦笋

Ingredients:

400g Asparagus (one bunch)
2 tsp Lee Kum Kee Minced Garlic
2 pieces of chilli padis (deseed and sliced)
1 ½ tbsp Lee Kum Kee Black Bean Garlic Sauce
1 tbsp rice wine / Shaoxing wine
Sugar to taste
1 tbsp Cooking oil

Steps:

1. Wash, trim and cut asparagus diagonally, set aside.
2. Heat up the wok, pour in cooking oil, add minced garlic & chilli padis. Stir fry till fragrant
3. Toss in asparagus and stir fry for 1-2 minutes.
4. Add Lee Kum Kee Black Bean Garlic Sauce, rice wine and sugar. Stir fry until asparagus are cooked.
5. Serve while hot.

Sesame & Crispy Seaweed Soup - 麻油紫菜汤

Ingredients:

400g minced meat
Salt and white pepper to taste
2 tsp cornstarch
1 tsp Lee Kum Kee Premium Light Soy Sauce
1 tsp Lee Kum Kee Pure Sesame Oil
1.5 litres of water
1 packet Lee Kum Kee Soup Base For Chicken Hot Pot
300g silken tofu (cut into cubes)
15g Seaweed

Steps:

1. Boil 1.5 litres of water.
2. Combine minced meat, salt, pepper, soy sauce, sesame oil and cornstarch. Mix well
3. Add Lee Kum Kee Soup Base For Chicken Hot Pot into boiling water and stir.
4. Roll the minced meat into small meatballs and toss them into the boiling water.
5. Slide in the tofu cubes, stir well.
6. Break the seaweed. Toss in the seaweed right before serving.