

# REUNION

*Chinese New Year Specials  
For Chefs, By Chefs*



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中厨

SOCIETY OF CHINESE CUISINE CHEFS  
(SINGAPORE)

新加坡中厨協會

# Recipes

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# For Chefs By Chefs

出厨师之手为厨师而制



The festive period of Chinese New Year is a time for celebration with family and a well-deserved break from work. However, for chefs, this season means long hours of work in the sweltering heat of kitchens, serving up enormous numbers of dishes at a brisk pace.

We salute your dedication. We hope this book of 30 Chinese New Year recipes will provide inspiration to your menu and help ease your workload. The recipes are created by the Society of Chinese Cuisine Chefs (Singapore), and show how traditional dishes can blend with modern palates.

**From all of us at UFS, Happy Chinese New Year and THANK YOU CHEFS!**

新春佳节是全家团圆的日子，也是忙碌了一整年后，可以好好休息的时候。然而对厨师们来说，这个时节却意味着必须长时间待在闷热的厨房，面对炙热的炉火，快速地端出一道接着一道的美味佳肴。

您的奉献精神让我们肃然起敬。希望这30篇食谱能带给您启发，并稍微为您减轻负担。食谱由新加坡中厨协会制定，展示了传统菜色如何注入新意，巧妙地与现代元素结合。

**联合利华饮食策划全体上下祝贺大家新年快乐，恭喜发财！**



# TRADITIONAL TEOCHEW "YU SHENG"

## 风生水起庆团圆

CATEGORY  
**YU SHENG**  
菜肴分类  
**鱼生**

"Yusheng" is a must-have on every Chinese New Year menu, as it encourages diners to have fun while relishing the festive spirit of tossing prosperous ingredients (like salmon and shredded vegetables) into the air as they shout festive phrases for good luck. Topped with Knorr honey and tamarind sauce, the result is a dish that's absolutely "huat ah"!

新春佳节自然少不了传统的“捞鱼生”，一边将各式材料高高夹起，一边大声喊出吉利话。寓意着年年有余的鱼生、七彩缤纷的蔬菜丝，再配上家乐蜜汁酱和罗望子酱，美味可口之余，绝对是一道充满好兆头的年菜。

### INGREDIENTS (for 10 pax)

#### Ingredients A:

Sea Bream/Sai Toh Fish	50 slices
Mandarin Orange	4no.
Peanut	30g
Sesame Seed	20g
Spring Roll Skin	10g

#### Ingredients B:

Deep Fried Shredded Yam	30g
Chinese Leek	20g
Shredded Carrot	20g
Shredded Young Ginger	20g
Shredded Iceberg Lettuce	20g
Shredded Preserved Radish	30g
Shredded White Radish	20g
Coriander	Little
Local Celery	20g

#### Seasonings A:

Knorr Rock Sugar Honey Sauce	15g
Knorr Concentrated Tamarind Sauce	15g
Teochew Plum Sauce	30g
Lemon Sauce	30g

#### Seasonings B:

Board Bean Paste Water	30g
Scallion Oil	60g

#### Preparation:

- Mix Seasonings A well; mix Seasonings B well, set aside.
- Lay Sai Toh fish slices on a small round plate.
- Prepare a big round plate, lay the ingredients in mentioned order in circles round the plate starting from the centre.
- Sprinkle sesame seeds and ground peanuts, squeeze lime juice onto the fish slices and stack them in the centre of the plate.
- Drizzle seasonings A and B, finally scatter the spring roll skin. After placing all the ingredients onto the plate, you may start to offer auspicious wishes as you toss the ingredients together.

### 食材 (10人份)

#### 材料A:

西刀鱼	80片
桔子	4粒
花生	30g
芝麻	20g
炸薄饼皮	10g

#### 材料B:

炸芋头丝	30g
北葱丝	20g
红萝卜丝	20g
子姜丝	20g
生菜丝	20g
菜甫丝	30g
白萝卜丝	20g
芫西	少許
本地芹菜	20g

#### 調味料A:

家乐冰花蜜汁酱	15克
家乐浓缩罗望子酱	15克
潮州梅羔	30克
柠檬酱	30克

#### 調味料B:

豆酱水	30克
香油	60克

#### 做法:

- 调味料A拌匀，调味料B拌匀，备用。
- 西刀鱼片摆在小圆盘。
- 备一圆盘，将材料由中间顺序围放在圆盘边。
- 洒上芝麻和花生碎，将酸柑汁挤在鱼片上，推放在中间上。
- 倒入调味料A及调味料B，最后加入薄饼皮。所有材料都加入到盘里时，可开始说些吉祥话，边捞边说即可。



王振国  
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主厨  
Executive Chef  
汕頭海鮮  
Swatow Seafood



Knorr Rock Sugar Honey Sauce  
家乐冰花蜜汁酱



Knorr Concentrated Tamarind Sauce  
家乐浓缩罗望子酱



# ABALONE "YU SHENG"

## 新春大吉包捞起

CATEGORY  
**YU SHENG**  
菜肴分类  
**鱼生**

Abalone "Yusheng" symbolises guaranteed success. And this "Yusheng" recipe boasting premium ingredients like abalone and salmon roe coupled with the traditional ones make this a "guaranteed success" for your Chinese New Year service.

“鲍鱼鱼生”象征着在新的一年里“包赢”。除了常见的传统配菜，这道鱼生还采用了多种名贵食材，如鲍鱼和三文鱼鱼籽，“包管”您的食客们捞得风生水起。

### INGREDIENTS (for 10 pax)

#### Ingredients A:

Smoked Salmon	150g
Small Abalone	10no.
Fish Roe	30g
Lime	2no.
Pepper	3g
Scallion Oil	50g

#### Ingredients B:

Deep Fried Shredded Dried Scallop	20g
Shredded White Radish	100g
Shredded Carrot	100g
Shredded Green Radish	100g
Shredded Deep Fried Yam	50g
Crispy Rice Vermicelli	50g
Shredded Ginger	20g
Shredded Chilli	10g
Shredded Spring Onion	20g
White Sesame Seed	20g
Crushed Peanut	30g

#### Seasonings:

Knorr Rock Sugar Honey Sauce	30g
Knorr Concentrated Tamarind Sauce	1g
Best Foods Honey Mustard Dressing	60g

#### Preparation:

- Mix well the seasonings and set aside.
- Place the smoked salmon slices and abalone strips on separate small round plates.
- Prepare a big plate, place the white radish, carrot and green radish in the centre. Lay the rest of ingredients B in the mentioned order in circles round the plate.
- Sprinkle sesame seeds and ground peanuts, squeeze lime juice onto fish slices, place the abalone and fish slices on the radish.
- Sprinkle pepper, drizzle seasonings and scallion oil, lastly scatter dried scallops. After placing all the ingredients, you may start to toss the "Yu Sheng".

### 食材 (10人份)

#### 材料A:

烟熏鲑鱼	150克
鲍鱼仔	10粒
鱼籽	30克
酸柑	2颗
胡椒粉	3克
香油	50克

#### 材料B:

炸干贝丝	20克
白萝卜丝	100克
红萝卜丝	100克
青萝卜丝	100克
炸芋头丝	50g
炸粉丝	50g
姜丝	20g
辣椒丝	10g
葱丝	20g
白芝麻	20g
花生碎	30g

#### 调味料:

家乐冰花蜜汁	30克
家乐罗望子酱	1克
顶好蜜汁芥末沙拉酱	60克

#### 做法:

- 调味料拌匀，备用。
- 烟熏鲑鱼和鱼鲍鱼丝各摆在一小圆盘。
- 备一大圆盘，白萝卜丝，红萝卜丝和青萝卜放于中间。将其余的B材料顺序围放在圆盘边。
- 洒上芝麻和花生碎，将酸柑汁挤在鱼片上，愈合鲍鱼一起推放在萝卜丝上。
- 洒上胡椒粉，接着倒入调味料及向右油，最后加入干贝丝。所有材料都加入到盘里时，即可开始捞鱼生。



陈少秋  
Dee Chen  
高级副主厨  
Senior Sous Chef  
Novotel Singapore  
Mercure Singapore



Best Foods Honey Mustard Dressing  
顶好牌蜜汁芥末沙拉酱



Knorr Rock Sugar Honey Sauce  
家乐冰花蜜汁酱



Knorr Concentrated Tamarind Sauce  
家乐浓缩罗望子酱



# DOUBLE HAPPINESS APPETIZER PLATTER

## 龙腾凤舞贺新岁

CATEGORY  
**APPETIZER**

菜肴分类  
**开胃菜**

This Lunar New Year, double the indulgence with this Double Happiness Appetizer Platter. Let your guests savour the fruits of the sea with this deliciously refreshing lobster salad alongside pineapple chicken wings glazed in Knorr's signature honey sauce.

这个农历新年的菜单上绝对少不了这道“海陆双拼”的前菜，清爽可口的龙虾沙拉，搭配抹上家乐招牌蜜汁酱，鲜嫩多汁的凤梨鸡翅，无疑是味蕾的双重享受。

### INGREDIENTS (for 10 pax)

#### A. Pomelo and Peach Lobster Salad:

Lobster	1no. 1kg
Pomelo Pulp	50g
Peach Cubed	200g
Flying Fish Roe	20g

#### Seasonings:

Best Foods Honey Mustard Dressing	100g
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#### Preparation:

- Use a bamboo chopstick and poke the lobster from the back through its head, place it in the steamer and steam for 25mins.
- Soak the steamed lobster in ice water and let it cool. Use scissors to cut open the soft shell at the belly and remove the flesh. Cut the flesh into slices.
- Arrange the lobster slices layer by layer in a small mixing bowl, then lay the peach cubes.
- Place a plate upside down over the bowl and flip the plate and bowl over so that the ingredients are transferred onto the plate. Drizzle Best Foods Honey Mustard Dressing, scatter pomelo pulp and fish roe.

#### B. Pineapple Chicken Wings

Chicken Mid Joint Wing	10pcs (500g)
Pineapple Cubed	30g
Sesame Seed	5g
Chopped Garlic	5g
Corn Flour	5g

#### Seasonings:

Knorr Rock Sugar Honey Sauce	30g
Knorr Chicken Seasoning Powder	2g

#### Preparation:

- Push down both sides of the flesh of chicken mid joint wings with a knife. Ensure the flesh is still attached to the bones at the bottom.
- Rinse the chicken mid joint wings, marinate with chicken seasonings powder and corn flour for 30mins, set aside.
- Deep fry chicken mid joint wings till cooked and golden brown.
- Sweat Rock Sugar Honey Sauce, add the chicken mid joint wings and pineapple cubes and stir fry till fragrant.
- Plate chicken mid joint wings beside the lobster salad, sprinkle sesame seeds and serve.

### 食材 (10人份)

#### A. 沙律柚子蜜桃龙虾

龙虾	1只1公斤
柚子肉	50克
水蜜桃粒	200克
飞鱼籽酱	20克

#### 調味料:

顶好牌蜜汁芥末沙拉酱	100克
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#### 做法:

- 先用竹筷子从龙虾的后肠直接穿插到头部，然后放入蒸笼蒸25分钟。
- 把蒸好的龙虾泡入冰水，让其凉透再用剪刀把肚底的软壳煎开，把肉取出切片。
- 取一码斗把切好的龙虾肉一片片排放在码斗里再放入水蜜桃粒。
- 把扣好的龙虾肉反扣在碟上淋上顶好牌芥末沙拉酱，洒上柚子肉和鱼子酱即可。

#### B. 冰花凤梨佛手鸡

鸡中翅	10只 (500克)
凤梨粒	30克
芝麻	5克
蒜泥	5克
生粉	5克

#### 調味料:

家乐牌冰花蜜汁酱	30g
家乐牌鸡粉	2g

#### 做法:

- 把鸡中翅两边的肉往下削但要连着底部关节不要切断。
- 把切好的鸡翅冲洗干净后用鸡精粉和生粉一起腌半小时，待用。
- 烧热油把腌好的鸡中翅炸至金黄熟透。
- 烧锅放少许油将冰花蜜汁煮至起泡后加入鸡中翅和凤梨粒一起翻炒均匀即可。
- 把炒好的鸡中翅摆在沙拉龙虾的旁边，洒上芝麻即可。



伍海峰  
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董事兼行政总厨  
Director of Kitchen  
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Best Foods Honey Mustard Dressing  
顶好牌蜜汁芥末沙拉酱



Knorr Rock Sugar Honey Sauce  
家乐冰花蜜汁酱



Knorr Chicken Seasoning Powder  
家乐鸡精粉



# SPRING "FRUIT BAGS"

## 鲜果福袋喜迎春

CATEGORY  
**APPETIZER**  
菜肴分类  
**开胃菜**

Surprise your diners with these Vietnamese-inspired spring rolls stuffed with healthy goodness, and bursting with sweetness in every bite. It's so easy to make, you'll want to keep this dish as a permanent feature – or you could introduce it as a seasonal special to keep diners excited.

受越南春卷的启发，这道鲜果福袋里包裹着满满的香甜水果和鲜嫩虾球，健康又营养，每一口都让您的食客深深满足。福袋做法简易，适合当作平日里的固定菜式，或是节日的特色菜式。

### INGREDIENTS (for 10 pax)

Fresh Prawn	15no.
Vietnamese Rice Roll Paper	10pcs
Apple Cubed	30g
Nut <i>(Melon Seed)</i>	30g
Pineapple	30g
Lemongrass	6 stalks, 300g
Spring Onion	4 stalks, 150g
Water	300g

### Seasonings

<b>Knorr Lime Flavoured Powder</b>	10g
Water	100g
Sugar	100g
Custard Powder	20g
<b>Best Foods Real Mayonnaise</b>	100g
Mango Puree	100g

### Preparation:

- Slightly crush lemongrass with knife blade, cook in 300g of water for 15mins till fragrant, remove lemongrass and set aside to cool.
- Dip the Vietnamese rice roll paper in lemongrass water swiftly and remove, set aside.
- Dissolve the lime powder in boiling water, add in sugar and custard powder, stirring into a sauce, set aside and let it cool.
- Blanch prawns and remove shell.
- Dice cooked prawns, apples and pineapple, mix in melon seeds and dress with lime sauce.
- Wrap the fruit and prawn mixture with rice roll paper, tie with spring onion strip into a bag, place in refrigerator and chill for 30mins.
- Mix Best Foods Real Mayonnaise with mango puree, plate the "fruit bags" and serve.

### 食材 (10人份)

鲜虾	15只
越南薄饼皮	10张
苹果粒	30克
果仁(瓜子)	30克
黄梨	30克
香茅	6支300克
青葱条	4条150克
水	300克

### 調味料

<b>家乐酸柑粉</b>	10克
清水	100克
白糖	100克
蛋黄粉	20克
<b>顶好牌纯正蛋黄酱</b>	100克
芒果泥	100克

### 做法:

- 将用刀略拍扁，加入300克水煮15分钟至出味，取出冷却，待用。
- 将越南薄饼皮轻沾香茅水即取出，软化，备用。
- 家乐牌酸柑粉加入开水煮溶，加入白糖，蛋黄粉煮成酱汁，待凉备用。
- 把鲜虾烫熟去壳备用。
- 把鲜虾，苹果，黄梨切丁，加入瓜子拌酸柑酱汁。
- 把拌好的水果包入越南薄饼皮，绑上青葱条做成福袋型，放进冰箱冷藏30分钟。
- 将顶好牌纯正蛋黄酱加入芒果泥搅拌均匀，取出鲜果福袋放在盘中，即可享用。



郑顺庆  
Chang Soon King  
副主厨  
Sous Chef  
国敦酒店  
Grand Copthorne  
Waterfront Hotel



Best Foods  
Real Mayonnaise  
顶好牌纯正蛋黄酱



Knorr Lime  
Flavoured Powder  
家乐酸柑粉



# PHOENIX CLAW SOUP WITH SHARK'S FIN BALLS

## 凤凰展翅冲天飞

CATEGORY  
**SOUP**

菜肴分类  
**汤**

New Year marks a new beginning. Celebrate with a new take on this tasty, nutritious and collagen-rich soup that's chock-full of flavourful additions like shark's fin and squid paste. Simply the perfect start to any dinner menu.

新年新气象，没有什么比新颖独特的菜肴更适合迎接新的开始。这道香醇美味，营养丰富的靓汤，富含胶原蛋白，再配上几颗鱼翅墨鱼丸，绝对是任何菜单的主角。

### INGREDIENTS (for 10 pax)

Kampung Chicken	1no. 1.3kg
Chicken Feet	10no.
Chicken Frame	2pcs.
Minced Meat	200g
Squid Paste	100g
Shark's Fin	80g
Wolfberry	10pcs.
Coriander sliced	10 stalks
Spring Onion	20g
Sliced Ginger	20g
Water	4L

### Marination:

Knorr Chicken Seasoning Powder	3g
Pepper	2g
Sesame Oil	15g
Corn Flour	5g

### Seasonings:

Knorr Concentrated Chicken Bouillon	30g
Knorr Chicken Seasoning Powder	5g
Caster Sugar	3g
Salt	3g

### Preparation:

- Mix minced meat, squid paste and shark's fin with marinade till smooth. Roll 25g of mixed paste into an abalone-shaped ball, then spoon 8g of shark's fin place the ball on the shark's fin. Steam for 5mins and set aside.
- Wash Kampung chicken and cook in a pot of water for 3mins together with chicken frame and chicken feet. Remove and wash the cooked chicken, strain dry and set aside.
- Place Kampung chicken, chicken frame and chicken feet into a claypot, add 4kg of water, bring to boil for 1 hour. Remove Kampung chicken and set aside. Remove chicken frame and chicken feet and stir fry with spring onions and ginger slices till fragrant. Return to the claypot and bring to boil till the remaining soup reduces. Remove ingredients and strain soup base.
- Add seasonings, Kampung chicken and shark's fin balls. Bring to boil for 3mins. Garnish with wolfberries and coriander. Ready to serve.

### 食材 (10人份)

菜园鸡	1只1.3公斤
鸡脚	10支
鸡壳	2只
肉碎	200克
墨鱼胶	100克
鱼翅	80克
枸杞	10粒
茼蒿	10棵
青葱段	20克
姜片	20克
清水	4公斤

### 腌料:

家乐鸡精粉	3克
胡椒粉	2克
生粉	15克
麻油	5克

### 调味料:

家乐浓缩鸡汁	30克
家乐鸡精粉	5克
幼糖	3克
盐	3克

### 做法:

- 将肉碎和墨鱼胶加入腌料搅拌至起胶。把8克的鱼翅放入汤匙内取25克肉馅捏成鲍鱼形状放在汤匙内的鱼翅上面。放入蒸5分钟后取出备用。
- 把菜园鸡洗净，和材料的鸡壳鸡脚一起放入锅内沸煮3分钟，洗净备用。
- 将菜园鸡和鸡壳鸡脚放入瓦煲，加入4公斤的清水，大火沸滚大约1小时。取出菜园鸡备用。鸡脚鸡壳取出后，放入锅内把青葱和姜片一起爆香。再次加入瓦煲，把肉汤底煮至沸腾浓缩。取出汤底的材料搁起汤渣。
- 加入调味料，把菜园鸡和自制鲍鱼放入瓦煲汤里。再沸煮3分钟，放枸杞子和茼蒿即可食用。



张亚财  
Teo Ah Chye  
总厨  
Head Chef  
华友园海鲜  
Hua Yu Wee Seafood  
Restaurant



Knorr Concentrated  
Chicken Bouillon  
家乐浓缩鸡汁



Knorr Chicken  
Seasoning Powder  
家乐鸡精粉



# "ABALONE" PUMPKIN BOWL

## 金珠抱喜润丰年

CATEGORY  
**SOUP**  
菜肴分类  
**汤**

The Lunar Year is a time for abundance. Give it whole new meaning with this hearty and heavenly pumpkin bowl of goodness that's overflowing with fruits and other Chinese New Year delights that diners know and love.

打开可爱的金瓜盅，您会发现里头金玉满堂、汇集了各种食客们熟悉的精致食材，加上圆如金珠的“鲍鱼”丸子，象征着新的一年里幸福美满，吉祥如意。

### INGREDIENTS (for 10 pax)

Small Pumpkin Bowl	10no.
Spanish Pork Collar Minced Meat	200g
Squid Paste	300g
Scallops	10pcs
<i>(steamed)</i>	
Bamboo Pith	10pcs
<i>(soaked and drained)</i>	
Wolfberry	30pcs.
Sliced Chinese Ham	10pcs
Morchella	20pcs.
<i>(soaked overnight)</i>	

### Seasonings:

<b>Knorr Concentrated Chicken Bouillon</b>	30g
<b>Knorr Concentrated Scallop Bouillon</b>	30g
<b>Knorr Basic Stock Reduction</b>	10g
Sea Salt	To taste
Brown Sugar	To taste
Pepper	To taste
Water	2L
Chinese Cooking Wine	To taste

### Marination:

Sea Salt	To taste
<b>Knorr Chicken Seasoning Powder</b>	To taste
Sugar	To taste
Potato Starch	To taste
Sesame Oil	To taste

### Preparation:

- Cut a lid off the small pumpkin, remove seeds to make a bowl. Steam for 20mins till slightly cooked, ensure that the pumpkin is not overcooked. Set aside.
- Add the pork collar minced meat to the squid paste, add marinade and mix well into a smooth paste. Mould the paste into abalone-shaped balls. Steam for 8-10mins till cooked, set aside.
- Bring water to boil in a pot and add the seasonings. Season till you get the desired taste, maintain heat and set aside.
- Steam all the ingredients and place them into the pumpkin bowl. Steam pumpkin bowl for 5mins.
- Add warm soup into pumpkin bowl and serve.

### 食材 (10人份)

小金瓜盅	10个
西班牙猪颈肉碎	200克
墨鱼肉打胶	300克
瑶柱 (蒸/发好)	10个
竹笙 (发好)	10个
枸杞子	30粒
金华火腿片	10片
羊肚菌 (泡隔夜)	20个

### 調味料:

家乐浓缩鸡汁	30克
家乐浓缩瑶柱汁	30克
家乐厨师原味清汤	10克
海盐	适量
黄糖	适量
胡椒粉	适量
清水	2公升
料酒酒	适量

### 腌料:

海盐	适量
家乐鸡精粉	适量
糖	适量
风车粉	适量
麻油	适量

### 做法:

- 将小金瓜开顶取籽，洗净，然后蒸20分钟，熟即可，不可过熟，然后备用。
- 将切块的猪颈肉碎，加入调味料和墨鱼胶一起打成胶状，捏成鲍鱼形状，再去蒸8-10分钟，熟后留下备用。
- 将水煮至沸腾，加了调味料，试味道，味道对后。保持温度备用。
- 将所有材料蒸热，再将材料一同放入小金瓜里，蒸多5分钟。
- 最后加入汤在小金瓜盅里即可以上菜。



陈健倫  
Aaron Tan  
厨师长  
Chef de Cuisine  
(Main Kitchen)  
康莱德酒店  
Conrad Centennial  
Singapore



Knorr Basic Stock Reduction  
家乐厨师原味清汤



Knorr Concentrated Scallop Bouillon  
家乐浓缩瑶柱汁



Knorr Concentrated Chicken Bouillon  
家乐浓缩鸡汁



Knorr Chicken Seasoning Powder  
家乐鸡精粉



# BRAISED PORK RIBS IN SEAFOOD SAUCE

## 节节胜利乐满堂

CATEGORY  
**PORK**  
菜肴分类  
**猪肉**

Looking for a way to transport your diners to umami heaven? A sure answer is these melt-in-your-mouth braised pork ribs that has a perfectly balanced sweet and savoury flavour. Perfect on a bed of steamed rice.

浓郁的海鲜酱汁配上亚洲风味的香料，经过长时间的慢火焖煮，造就了这道入口即化的香焖排骨。和香喷喷的白饭一起享用，一口又一口绝对让您的食客们爱不释手。

### INGREDIENTS (for 10 pax)

Pork Spareribs Rack 2kg

#### Spices:

Old Ginger Slices 25g  
Baby Red Onion 30g  
Spring Onion 50g  
Star Anise 2pcs. (2g)  
Cinnamon 1 small stick (5g)

#### Marination:

Baking Soda 25g  
Corn Flour 40g  
Knorr Chicken Seasoning Powder 10g

#### Seasonings:

Light Soy Sauce 80g  
Rock Sugar 60g  
Rice Wine 100g  
Dark Soy Sauce 60g  
Red Yeast Rice 20g  
Hoi Sin/Seafood Sauce 60g  
Knorr Chicken Seasoning Powder 10g  
Knorr Concentrated Scallop Bouillon 40g  
Water 3L

#### Preparation:

- Trim the ribs into riblets, wash and strain, add marinade for 4 hours and set aside.
- Preheat oven to 220°C, roast marinated ribs for 20mins till slightly charred and set aside.
- Heat up a little oil in a pan, add in spices and stir fry till fragrant over low heat. Add in seasonings and bring to boil. Simmer ribs in the sauce for 45mins till thoroughly cooked and softened. Remove and plate.
- Heat the leftover sauce in the pan, fold in a slurry till the sauce thickens. Pour sauce over ribs and serve.

### 食材 (10人份)

肋排 2公斤

#### 香料:

老姜片 25克  
干葱 30克  
青葱 50克  
八角 2颗 (2克)  
桂皮 1小支 (5克)

#### 腌料:

食粉 25克  
生粉 40克  
家乐鸡精粉 10克

#### 调味料:

生 80克  
冰糖 50克  
烧酒 100克  
老抽 60克  
红谷米 20克  
海鲜酱 60克  
家乐鸡精粉 10克  
家乐浓缩瑶柱汁 40克  
清水 3公斤

#### 做法:

- 肋排切成长形，洗净沥干，加入腌料腌4小时，备用。
- 烤箱预热220度，取出肋排，放入烤箱烤约20分钟至微焦，取出备用。
- 热锅加少许油，加入香料慢火炒香，加入调味料煮滚，加入肋排，慢火煮45分钟至软熟，取出盛盘。
- 将锅里的原汤汁加热，勾芡淋在肋排上，即可上桌。



廖佑德  
Steven Liow  
主厨  
Head Chef  
美香楼  
Bee Heong Palace  
Restaurant



Knorr Concentrated Scallop Bouillon  
家乐浓缩瑶柱汁



Knorr Chicken Seasoning Powder  
家乐鸡精粉



# CHARGRILLED RIBS

## 一枝独秀路亨通

CATEGORY  
**PORK**  
菜肴分类  
**猪肉**

Who can resist smoky, tender and finger-licking sticky ribs? Add a delicious Asian twist to it and your guests will not only be nibbling these ribs right down to the bone, there's a good chance they'll be fighting over the last piece.

又有谁能抗拒香嫩多汁，烤至恰到好处的排骨？亚洲风味的自制熏香烤酱，给排骨烙上完美色泽，保证您的食客吃到忍不住吮手指，完全停不下来。

### INGREDIENTS (for 10 pax)

Spain Prime Ribs	2kg
Soda Powder	70g
Romaine Lettuce	200g
<b>Knorr Concentrated Tamarind Sauce</b>	30g
<b>Knorr Rock Sugar Honey Sauce</b>	30g

### Seasonings:

<b>Knorr South-East Asian Spice Paste</b>	50g
<b>Knorr Concentrated Chicken Bouillon</b>	50g
<b>Knorr Chicken Seasoning Powder</b>	50g
Black Pepper	100g
Gourmet Powder	35g
Golden Syrup	75g
LP Sauce	130g
Light Soy Sauce	30g
HP Sauce	50g
Chopped Leek	30g
Chopped Coriander	30g
Minced Garlic	130g
Chopped Celery	50g
Teriyaki Sauce	50g

### Preparation:

- Chop the ribs into 10 pieces, add soda powder and marinate for 2 hours. Place under running water for 3 hours and strain dry, set aside.
- Marinate the ribs with seasonings for 6 hours, set aside.
- Preheat the oven to 100°C, roast marinated ribs for 15mins.
- Remove ribs and glaze it with rock sugar honey sauce, return it back to the oven and roast for another 3-5mins till golden brown.
- Dress romaine lettuce with tamarind sauce. Plate ribs and serve with lettuce.

### 食材 (10人份)

加厚排骨	2公斤
苏打粉	70克
罗马生菜	200克
<b>家乐罗望子酱</b>	30克
<b>家乐冰花蜜汁酱</b>	30克

### 調味料:

<b>家乐东南亚风味酱</b>	50克
<b>家乐浓缩鸡汁</b>	50克
<b>家乐鸡精粉</b>	50克
黑椒粉	100克
味粉	35克
金丝糖胶	75克
LP酱	130克
生抽	30克
HP酱	50克
大葱末	30克
芫茜末	30克
蒜茸	130克
西芹末	50克
日本烧汁	50克

### 做法:

- 将排骨斩成10件，加入苏打粉腌2小时，冲水3小时沥干，备用。
- 将排骨加入调味料腌制6小时，备用。
- 预热烤箱100度，置入腌好的排骨烤15分钟。
- 取出排骨，抹上冰花蜜汁，再放入烤箱继续烤3至5分钟至金黄色。
- 罗马生菜加入罗望子酱拌匀，盛入盘边点缀，摆上排骨即可上桌。



叶伟荣  
Yip Wai Weng  
行政总厨  
Executive Chef,  
Chinese Cuisine  
三盘两件集团  
Soup Restaurant



Knorr South-East Asian Spice Paste  
家乐东南亚风味香料酱



Knorr Concentrated Chicken Bouillon  
家乐浓缩鸡汁



Knorr Chicken Seasoning Powder  
家乐鸡精粉



Knorr Rock Sugar Honey Sauce  
家乐冰花蜜汁酱



Knorr Concentrated Tamarind Sauce  
家乐浓缩罗望子酱



# ROASTED DUCK WITH FRESH FRUITS

## 凤凰展翅万事兴

CATEGORY  
**DUCK**  
菜肴分类  
**鸭肉**

For a festive occasion, wow your guests with crispy, mouth-watering roast duck cooked to perfection and complimented with refreshing fruits. This combination of presentation and flavour is just perfect.

新春佳节自然少不了鸡鸭鱼蟹，这道传统的脆皮鸭在摆盘上被赋予了新的生命，借由色彩鲜艳的混合水果，摇身一变成为展翅凤凰，不但清爽可口不油腻，在造型上必定会让您的食客们惊叹不已。

### INGREDIENTS (for 10 pax)

Roasted Duck	1no. (2.2kg)
Mango	1no. (200g)
Kiwi	1no. (140g)
Strawberry	5no. (200g)
Black Grape	3no. (60g)
Honeydew	200g
Rock Melon	200g

### Seasonings:

Knorr Rock Sugar Honey Sauce	20g
Knorr Concentrated Tamarind Sauce	15g
Mango Juice	30g
Knorr Pronto Tomato	20g

### Preparation:

- Wash all the fruits and wipe dry, set aside.
- Peel off and cut the mango skin, kiwi, honeydew and rock melon each into 10 portions. Halve the strawberries. Slice the black grapes into small pieces.
- Plate the cut fruits layer by layer to make the fan shape of a phoenix tail. Mix well the seasonings and pour the mixture onto the centre of the plate.
- Deep fry roasted duck till crispy, drain off excess oil. Cut out the breast meat and slice into thin pieces, lay it into the shape of wings. Debone the drumsticks, slice the meat and place it in the centre. Garnish and serve.

### 食材 (10人份)

烧鸭	1只 (2.2公斤)
芒果	1粒 (200克)
奇异果	1粒 (140克)
草莓	5粒 (200克)
黑葡萄	3粒 (60克)
青蜜瓜	200克
黄蜜瓜	200克

### 调味料:

家乐冰花蜜汁酱	20克
家乐浓缩罗望子酱	15克
芒果汁	30克
家乐意大利番茄酱	20克

### 做法:

- 将所有水果洗净抹干，备用。
- 把芒果去皮取肉，切成10块。奇异果去皮成10片。草莓切成两大片。黑葡萄切成小片。青，黄蜜瓜各切成10片。
- 把切好的水果片依序摆在盘中成凤尾状。将调味料拌匀，倒在盘的中间。
- 烧鸭热油炸脆，取出沥干。将烧鸭胸切割取出，切成片状，摆入盘中成翅膀状。再将鸭腿去骨，切成块状摆在中间，即可上桌。



黄胜潮  
Ng Sen Tio  
主厨  
Head Chef  
欣艺  
Joyden Concepts



Knorr Pronto  
Tomato  
家乐意大利番茄酱



Knorr Rock Sugar  
Honey Sauce  
家乐冰花蜜汁酱



Knorr Concentrated  
Tamarind Sauce  
家乐浓缩罗望子酱



# DEEP FRIED SMOKED DUCK ROLLS

## 喜雁连连报佳音

CATEGORY

DUCK

菜肴分类

鸭肉

A tantalising addition to any Chinese New Year menu, this dish of sweet and juicy duck rolls will delight both your diners and kitchen staff – because of how delicious, yet easy to prepare - it is. All thanks to one secret ingredient - Knorr Rock Sugar Honey and Knorr Concentrated Tamarind Sauce.

这道熏鸭炸卷配上鲜甜水果堪称完美，加上有了家乐蜜汁酱和罗望子酱的助力，不但您的厨房帮手们会对简单易学的烹饪过程满意，更会轻而易举成为新年特制菜单上的焦点！

### INGREDIENTS (for 10 pax)

#### Ingredients A:

Smoked Duck Breast	10 pcs
Mango	5no. (1kg)
Kiwi	5no. (750g)
Honeydew	500g
<b>Knorr Mashed Potato</b>	<b>800g</b>

#### Ingredients B:

<b>Knorr Mashed Potato</b>	<b>1kg</b>
Water	2kg
Wheat Flour	500g
Hot Water	750g
PLANTA Margarine	300g
Shortening	400g
<b>Knorr Chicken Seasoning Powder</b>	<b>60g</b>
Salt	10g

#### Seasonings:

<b>Knorr Rock Sugar Honey Sauce</b>	<b>200g</b>
<b>Knorr Concentrated Tamarind Sauce</b>	<b>150g</b>
Mango Juice	300g
Sour Plum Juice	200g

#### Preparation:

- Whisk mashed potato powder thoroughly with water. Add hot water to wheat flour till well mixed and cooked.
- Mix well 2 portions of mashed potato with PLANTA margarine, shortening, chicken Seasonings powder and salt. Set aside.
- Portion smoked duck breast into two, cutting one half into strips and the other half into thin slices. Set aside.
- Take 80g of mashed potato and mould into 15cm x 15cm portions, lay smoked duck strips and fruit strips on top and wrap into rolls. Coat with mashed potato powder and set aside.
- In a pan, heat oil to 60% hot, deep fry the smoked duck rolls over low heat till golden brown. Drain off excess oil and set aside.
- Lay the smoked duck slices in the centre of the plate, halve the deep fried smoked duck rolls and place them on the duck slices.
- Mix well the seasonings and pour over the duck rolls. Ready to serve.

### 食材 (10人份)

#### 材料A:

熏鸭胸	10只
芒果	5个 (1公斤)
奇异果	5粒 (750克)
哈密瓜	500克
<b>家乐薯泥粉</b>	<b>800克</b>

#### 材料B:

<b>家乐薯泥粉</b>	<b>1公斤</b>
清水	2公斤
澄面粉	500克
热水	750克
白兰他油	300克
白板油	400克
<b>家乐鸡精粉</b>	<b>60克</b>
盐	10克

#### 調味料:

家乐冰花蜜汁	200克
家乐浓缩罗望子酱	150克
芒果汁	300克
梅膏	200克

#### 做法:

- 材料B薯泥粉加入清水搅拌均匀。澄面粉加入热水烫熟拌均匀。
- 将两份拌好的薯泥粉加入白兰他油，白板油，鸡精粉和盐搅拌均匀，备用。
- 熏鸭胸切成两半，一半切条状，另一半切成片，备用。
- 芒果，奇异果和哈密瓜全部切成条状，备用。
- 取80克薯泥，压成15公分x15公分薄片，放上熏鸭条和水果条，卷成圆筒状，裹上薯泥粉，备用。
- 烧6成热油锅，放入熏鸭卷，慢火炸至金黄色，捞起沥干，备用。
- 切好的熏鸭片摆在盘中，把炸好的熏鸭卷切成两段摆放再鸭片的上面。
- 调味料搅拌均匀，淋在鸭卷上，即可上桌。



朱恺文  
Choo Kai Mun  
初级副主厨  
Jr. Sous Chef  
圣淘沙名胜世界  
Resorts World Sentosa



Knorr Mashed Potato  
家乐薯泥粉



Knorr Chicken Seasoning Powder  
家乐鸡精粉



Knorr Rock Sugar Honey Sauce  
家乐冰花蜜汁酱



Knorr Concentrated Tamarind Sauce  
家乐浓缩罗望子酱



# SPICY ROASTED CHICKEN WITH HERBS

## 金鸡春晓鸣报喜

CATEGORY  
**CHICKEN**

菜肴分类  
**鸡肉**

There are few things more prosperous than feasting on a whole roasted chicken at a reunion dinner. Include this roasted delight in your Chinese New Year menu and indulge diners with a dish that tantalises with a rich mix of Knorr Italian Herbs, chili, garlic, shallots and dark soy sauce.

在团圆饭桌上放上一只烤全鸡，整个餐厅便立刻洋溢着喜庆的气氛。采用家乐香草酱、辣椒、蒜蓉以及黑酱油调味，无疑为这道传统的年菜增添了多层次的味道，将这道菜加入新年餐牌中，绝对让您的食客们惊喜不断。

### INGREDIENTS (for 10 pax)

Chicken	1 no. (1.6kg)
Fried Shallots	200g
Fried Minced Garlic	50g
Sesame Seed	30g
Spring Onion sliced	10g

### Marination:

<b>Knorr Italian Herb Paste</b>	50g
Minced Garlic	20g
Sugar	10g

### Colouring for Chicken:

Maltose	300g
Water	200g
Chinese Cooking Wine	50g
Red Vinegar	50g
White Vinegar	500g

### Seasonings A:

<b>Knorr Italian Herb Paste</b>	200g
Fried Minced Garlic	50g
Sugar	50g
<b>Knorr Chicken Seasoning Powder</b>	20g
Water	400g
Dark Soy Sauce	10g

### Seasonings B:

Chilli Oil	50g
Black Vinegar	300g
Sugar	300g
Chilli Powder	20g
Sesame Oil	100g
Shallot Oil	100g

### Preparation:

- Blanch chicken and strain dry. Dye chicken with colouring. Brush chicken's stomach with marinade and hang to air dry. Set aside.
- Preheat the oven to 160°C, roast air dried chicken for 28mins.
- Portion whole chicken into pieces. Pour seasonings A on a plate, place chicken parts on sauce.
- Add fried shallots, fried minced garlic and sesame seeds to seasonings B and mix well, drizzle the sauce onto chicken. Garnish with spring onions and serve.

### 食材 (10人份)

鸡	1只 1.6公斤
炸葱头仔	200克
炸蒜米	50克
芝麻	30克
葱花	10克

### 腌料:

<b>家乐浓缩意大利香草酱</b>	50克
蒜米	20克
糖	10克

### 鸡色:

麦芽糖	300克
清水	200克
花雕酒	50克
红醋	50克
白醋	500克

### 调味料A:

<b>家乐浓缩意大利香草酱</b>	200克
炸蒜头	50克
糖	50克
<b>家乐鸡精粉</b>	20克
清水	400克
老抽	10克

### 调味料B:

辣椒油	50克
黑醋	300克
糖	300克
辣椒粉	20克
麻油	100克
葱油	100克

### 做法:

- 鸡烫热水沥干，上鸡色水，将腌料擦入鸡肚内，吊干，备用。
- 预热烤箱160度，将吊干的鸡放入烤箱烤28分钟，取出。
- 将调味料A淋放在盘上，将烤好的鸡斩件摆在酱汁上。
- 调味料B加入炸葱头仔，炸蒜米和芝麻拌匀，淋在鸡件上，最后撒上葱花，即可上桌。



谢国来  
Cheah Kok Lai  
二厨  
Assistant Head Chef  
玉河畔酒楼  
Peony Jade Restaurant



Knorr Italian Herb Paste  
家乐浓缩意大利香草酱



Knorr Chicken Seasoning Powder  
家乐鸡精粉



# CHICKEN ROLL WITH LOTUS FILLINGS

## 鸿运喜鹊飞腾达

CATEGORY  
**CHICKEN**

菜肴分类  
**鸡肉**

Bring an Asian street food vibe to your menu with this delightful chicken roll. Packed with juicy chicken, crisp veggies and aromatic seasoning, your guests won't be able to stop eating them, over and over again.

将这道著名的亚洲街头美食搬到餐厅里，必定是个让人皆大欢喜的选择。八宝脆鸡卷每一口都包含了鲜嫩多汁的鸡肉，香脆爽口的蔬菜以及浓郁的蜜汁酱，外脆内软，口感绝佳，食客们必定会大快朵颐。

### INGREDIENTS (for 10 pax)

Chicken Thigh	1.2kg
Leek, sliced	150g
Green Capsicum, diced	100g
Red Capsicum, diced	100g
Chinese Mushroom, diced	40g
Lily Bulb, diced	20g
Lotus Seed	20g
Chestnut	20g

### Marination:

<b>Knorr Italian Herb Paste</b>	20g
Salt	5g
Iced Water	300g
Sugar	40g
<b>Knorr Chicken Seasoning Powder</b>	15g
Corn Flour	55g
Egg White	2no.
Sesame Oil	6g

### Seasonings:

<b>Knorr Concentrated Tamarind Sauce</b>	10g
<b>Knorr Rock Sugar Honey Sauce</b>	10g
<b>Knorr Basic Stock Reduction</b>	40g
<b>Knorr Chicken Seasoning Powder</b>	10g
Water	20g
Sesame Oil	5g
Chinese Cooking Wine	20g

### Preparation:

- Debone chicken thigh and extract meat. Remove skin and set aside.
- In a blender, blend the chicken meat. Then add in marinade and blend into a smooth paste.
- Soak chestnuts and lotus seeds for 30mins, drain off excess water and dice.
- In a pan, sweat leek in oil till fragrant, add in chestnuts, lotus seeds and other ingredients, slightly stir fry. Add in seasonings and stir fry till well mixed, set aside.
- Lay cling wrap on table, place chicken skin on film and spread chicken paste evenly on skin. Lay fried fillings onto paste and wrap into a roll. Steam for 10mins.
- Remove cling wrap and brush roll with rock sugar honey sauce. Preheat oven to 160°C and roast roll for 10mins.
- Cut roll into portions, garnish with leftover ingredients and serve.

### 食材 (10人份)

鸡腿肉	1.2公斤
大葱粒	150克
青彩椒粒	100克
红彩椒粒	100克
香菇粒	40克
百合粒	20克
莲子	20克
栗子	20克

### 腌料:

<b>家乐浓缩意大利香草酱</b>	20克
盐	5克
冰水	300克
糖	40克
<b>家乐鸡精粉</b>	15克
生粉	55克
蛋白	2粒
麻油	6克

### 调味料:

<b>家乐浓缩罗望子酱</b>	10克
<b>家乐冰花蜜汁酱</b>	10克
<b>家乐厨师原味清汤</b>	40克
<b>家乐鸡精粉</b>	10克
清水	20克
麻油	5克
花雕酒	20克

### 做法:

- 鸡腿肉去骨，把鸡皮拨开取肉，鸡皮备用。
- 将鸡肉搅烂成泥，加入腌料搅拌打至鸡肉起胶。
- 栗子和莲子浸泡30分钟，取出沥干，切成粒状。
- 热锅下少许油，加入大葱爆香，在加入栗子、莲子和其它材料翻炒片刻，加入调味料炒匀，取出备用。
- 将保鲜纸铺平在桌上，把鸡皮摊平在保鲜纸上，再把鸡肉饺放置在鸡皮上抹平，放入炒好的材料，卷成圆筒状，放入蒸笼蒸10分钟。
- 取出鸡肉卷，去掉保鲜纸，涂上冰花蜜汁酱，放入预热160度的烤箱烤10分钟即可。
- 将烤好的鸡卷切开，多余材料点缀盘饰，摆上鸡卷，即可上桌。



余锦鸿  
Er Jin Hong  
行政主厨  
Executive Chef  
肥熊餐饮集团  
Fei Siong Group



Knorr Basic Stock Reduction 家乐厨师原味清汤  
Knorr Rock Sugar Honey Sauce 家乐冰花蜜汁酱  
Knorr Concentrated Tamarind Sauce 家乐浓缩罗望子酱  
Knorr Italian Herb Paste 家乐浓缩意大利香草酱  
Knorr Chicken Seasoning Powder 家乐鸡精粉



# BRAISED LAMB SHANK

## 揚眉吐气行好运

CATEGORY  
**LAMB**  
菜肴分类  
**羊肉**

Seeking a lamb recipe that requires little effort and is restaurant-worthy? Moist, fall-off-the-bone tender and braised to perfection, this Asian-styled lamb shank is sure to please even the most discerning of lamb lovers out there.

一直在寻找无需大费周章就能达到超高水准的羊肉食谱？这道香草酱羊小腿焖得恰到好处，软嫩得轻轻一夹，羊肉便会从骨头上滑下来，不喜欢吃羊肉的食客们必定也会垂涎欲滴。

### INGREDIENTS (for 10 pax)

Lamb Shank	2pcs (1kg)
Old Ginger Slice	60g
Shallot	30g
Fresh Chestnut	100g
Bean Curd Skin	8pcs (200g)
Flower Mushroom	5pcs (150g)
<i>(Sliced)</i>	
Spring Onion	50g

### Seasonings:

Black Cardamom	2g
Star Anise	2g
Chinese Cooking Wine	50g
Rock Sugar	20g
Dark Soy Sauce	15g
<b>Knorr Chicken Seasoning Powder</b>	8g
Fermented Bean Curd	20g
<b>Knorr Italian Herb Paste</b>	80g
Water	2kg

### Preparation:

- Blanch lamb shank, wash and strain dry, set aside.
- Sweat old ginger slices and shallots, drain off excess oil and set aside.
- Heat up some oil in a pan, stir fry ginger, shallots and fermented bean curd till fragrant, add in seasonings and lamb shank. Bring to boil, reduce heat and simmer for 2 hours until lamb shank softens. Add bean curd skin, flower mushrooms and spring onions and simmer for another 10mins. Ready to serve.

### 食材 (10人份)

羊小腿	2只约1公斤
老姜片	60克
蒜头	30克
鲜栗子	100克
腐竹	8片 (200克)
花菇 (切片)	5朵 (150克)
青葱	50克

### 调味料:

草果	2克
八角	2克
花雕酒	50克
冰糖	20克
老抽	15克
<b>家乐鸡精粉</b>	8克
南乳	20克
<b>家乐浓缩意大利香草酱</b>	50克
清水	2公斤

### 做法:

- 羊腿肉烫水，取出洗净沥干，备用。
- 老姜和蒜头热油炸香，捞起沥干，备用。
- 热锅加少许油，加入姜，蒜头和南乳爆香，加入调味料和羊腿大火煮沸，转慢火煮2小时至羊腿煮软，加入腐竹，花菇和青葱再煮约10分钟，即可食用。



马锦仁  
Jack Mah  
中厨协会理事会员  
SCCC Committee Member



Knorr Italian Herb Paste  
家乐浓缩意大利香草酱



Knorr Chicken Seasoning Powder  
家乐鸡精粉



# ROASTED LAMB RACK WITH HERBS

## 三阳启泰沐春风

CATEGORY  
**LAMB**  
菜肴分类  
**羊肉**

Start the year right by taking your roast to new heights. Impressive to serve on special occasions and yet simple to prepare, your diners will absolutely love this tender, roasted lamb rack that's infused with a perfect mix of spices.

节日的特制菜单最需要的是烹饪简单，却又能让食客们赞不绝口的菜肴。这道香草烧羊肋排采用多种充满亚洲风味的腌料，羊肋烤至外脆内嫩之际，再撒上各式果仁碎回烤，为香脆的羊肉增添多一层坚果的气息。

### INGREDIENTS (for 10 pax)

Lamb Rack	1.5kg
Ground Pistachio	20g
Ground Green Melon Seed	20g
Ground Almond	20g

### Marination:

<b>Knorr Italian Herb Paste</b>	15g
Soda Powder/Bicarbonated Soda	2g
Sugar	20g
Water	50g
Ground Black Pepper	50g
Fish Sauce	15g
Light Soy Sauce	10g
Oyster Sauce	10g
<b>Knorr Concentrated Chicken Bouillon</b>	10g
Chilli Flake	4g

### Seasonings:

<b>Knorr South-East Asian Spice Paste</b>	15g
Thai Red Curry Paste	10g
<b>Knorr Chicken Seasoning Powder</b>	10g
Sugar	5g
Water	100g
Coconut Milk	150g
Lemongrass	1 stem (50g)
Thai Basil	10g

### Preparation:

- Marinate lamb rack for 2 hours, set aside.
- Flatten lemongrass with the dull side of the knife. In a pot, simmer all the seasonings till the sauce thickens, turn off heat and remove the lemongrass. Set sauce for later use.
- Sear marinated lamb rack till both sides are fragrant, roast in the oven at 160°C until medium well, glaze with sauce and sprinkle ground pistachio, green melon seeds and almonds evenly over lamb rack, roast for another 2mins till well done.
- Plate lamb rack, heat leftover sauce and pour lamb rack. Garnish and serve.

### 食材 (10人份)

羊肋排	1.5公斤
开心果仁碎	20克
青瓜子仁碎	20克
杏仁碎	20克

### 腌料:

<b>家乐浓缩意大利香草酱</b>	15克
苏打粉	2克
糖	20克
水	50克
黑椒碎	50克
鱼露	15克
酱油	10克
蚝油	10克
<b>家乐浓缩鸡汁</b>	10克
辣椒干碎	4克

### 调味料:

<b>家乐牌东南亚酱</b>	15克
泰国红咖喱料	10克
<b>家乐鸡精粉</b>	10克
糖	5克
水	100克
椰浆	150克
香茅	1支 (50克)
九层塔	10克

### 做法:

- 将羊肋排放入调好的腌料里面腌制2小时,待用。
- 将香茅用刀背拍一拍,然后将所有酱汁的材料放入锅内,用小火煮至浓郁收汁,然后关火将香茅取出备用。
- 腌好的羊排用火煎至两面微香,然后放入烤箱,用160度烤至七分熟取出,涂上煮好的酱汁沾上开心果仁碎,青瓜子仁碎,杏仁碎,再烤两分钟至熟。
- 放上羊肋排,点缀摆盘,调味料煮热拌匀,淋上羊排上即可食用。



梁伟康  
Leong Wei Hong  
厨师  
Chef de Partie  
佳宴餐馆  
Imperial Feast Restaurant



Knorr South-East Asian Spice Paste 家乐东南亚风味香料酱  
Knorr Concentrated Chicken Bouillon 家乐浓缩鸡汁  
Knorr Italian Herb Paste 家乐浓缩意大利香草酱  
Knorr Chicken Seasoning Powder 家乐鸡精粉



# BAKED LOBSTER IN CREAMY CURRY

## 祥龙献瑞呈吉祥

CATEGORY  
**SEAFOOD**

菜肴分类  
**海鲜**

How do you spice up Chinese New Year occasion? Easy. Just follow this recipe of crustacean perfection in a sea of creamy curry oomph that all your guests will savour forever.

新春佳节一般会出现龙虾料理等大菜，那要怎样做才能脱颖而出，与众不同呢？这道金沙奶皇焗龙虾完美融合了咖喱粉、牛油和淡奶，浓郁的酱汁中更带有咖喱的独特风味，中西合并碰撞出全新的美食体验。

### INGREDIENTS (for 10 pax)

Lobster	1no. 350g
Ginger Flower <i>(minced)</i>	1g
Chilli Padi <i>(minced)</i>	1pc (30g)
Curry leaf	2g
<b>Knorr Mashed Potato</b>	20g
Corn Flour	5g

### Seasonings:

PLANTA Margarine	150g
Evaporated milk	300g
<b>Knorr Chicken Seasoning Powder</b>	2g
Sugar	5g
Curry Powder	1g

### Preparation:

- Halve lobster into two sides, wash and coat with corn flour, set aside.
- In a pan, slowly sauté mashed potato powder on low heat, add in curry powder and stir fry till crispy. Set aside.
- Heat up an oil wok and fry lobster briefly. Set aside for later use.
- Melt PLANTA Margarine in a pan and add in evaporated milk, minced torch ginger, chilli padi and curry leaves. Bring to boil. Add in lobster and bake on low heat for 5mins. Plate lobster and sprinkle mashed potato powder. Ready to serve.

### 食材 (10人份)

龙虾	1只350克
南姜花 (切茸)	1克
指天椒 (切茸)	1条 (3克)
咖喱叶	2克
<b>家乐马铃薯泥</b>	20克
生粉	5克

### 调味料:

白兰他牛油	150克
三花淡奶	300克
<b>家乐鸡精粉</b>	2克
白糖	5克
咖喱粉	1克

### 做法:

- 龙虾对半切成两边清洗后加入少许生粉备用。
- 加入家乐马铃薯泥在镬中用小火慢炒后加入咖喱粉炒至香脆备用。
- 烧一镬热油，然后把龙虾拉油后捞起备用。
- 烧一镬加入白兰他牛油后再加入三花淡奶和南姜花茸，指天椒及咖喱叶一起煮开后加入龙虾慢火焗约5分钟后取出装盘，最后把炒好的家乐马铃薯泥撒在龙虾肉上即可上桌。



Knorr Mashed Potato  
家乐薯泥粉



Knorr Chicken Seasoning Powder  
家乐鸡精粉



# LOBSTER WITH SALTED EGG GOLDEN LAVA

## 皇龙戏珠庆禧年

CATEGORY  
**SEAFOOD**

菜肴分类  
**海鲜**

Looking for a heavenly seafood creation with an Asian twist for your guests? Look no further than this recipe of lobster chucks coated with Knorr Golden Salted Egg Sauce golden lava. Certain to deliver an unforgettable taste of the sea.

这道咸蛋流沙龙龙虾堪称龙虾料理中的贵族。先是采用低温烹调法保留龙虾的原汁原味，再在蛋黄中注入咸蛋黄酱，最后在摆盘时更是匠心独运，色香味俱全，食客必定能感受到您在这道菜里的心思。

### INGREDIENTS

Local Lobster <i>(extract meat) 2.5kg</i>	10no.
Egg <i>(extract egg yolk)</i>	10no.
Turnip <i>(cut into 10pcs of rectangular slices)</i>	1/2 no.
Green Bean <i>(trim ends and strings)</i>	300g
Spring Roll Skin <i>(rolled into cylinder and deep fried)</i>	5pcs
Caviar	30g
Edible Flower	Little

### Seasonings:

<b>Knorr Golden Salted Egg Powder</b>	240g
<b>Knorr Chicken Seasoning Powder</b>	20g
<b>Knorr Concentrated Chicken Bouillon</b>	10g
<b>Knorr Basic Stock Reduction</b>	10g
Evaporated milk	2 cans
Butter	200g
Sugar	120g

### Preparation:

- Golden Dragon Method: (Sous Vide Cooking)  
Place lobster meat in a vacuum bag, add Knorr Basic Stock Reduction and place it in a Sous Vide Cooker. Cook at 68°C for 30mins.
- Play with Pearl Method: (Salted Egg Golden Lava: Roast egg yolk in olive oil at 62°C for 15 mins, set aside for later use.) Melt butter in a pan, add Knorr Golden Salted Egg Powder, Knorr Chicken Seasoning Powder, evaporated milk and sugar. Bring to boil and transfer the sauce into a cooking syringe. Slit a tiny opening on top of the egg yolk, use a cooking syringe to remove the filling and inject the sauce into egg yolk.
- Blanch turnip and green beans. Heat up some oil in a pan, sauté turnip and green beans till fragrant, season with Knorr Concentrated Chicken Bouillon.
- Plate turnip, green beans, lobster meat, salted egg golden lava in mentioned order, top with caviar, scatter deep fried spring roll skin on lobster meat, garnish with edible flowers. Ready to serve.

### 食材

本地龙虾 (取肉) 2.5公斤	10只
鸡蛋 (取蛋黄)	10粒
沙葛 (切长方形10片)	半粒
四季豆 (去茎切头尾)	300克
春卷皮 (卷成长条炸脆)	5张
鱼子酱	30克
食用花草	少许

### 調味料:

家乐牌咸蛋粉	240克
家乐牌鸡精粉	20克
家乐牌浓缩鸡汁	10克
家乐牌原味清汤	10克
淡奶	2罐
牛油	200克
糖	120克

### 做法:

- 皇龙做法: (低温烹调) 将龙虾肉放入真空袋中, 加入少许家乐厨师原味清汤, 再放入68度的低温烹调机中低温烹煮30分钟待用。
- 戏珠做法: (爆浆蛋黄: 蛋黄放入橄榄油里62度烤15分钟待用) 用牛油起锅, 加入家乐金沙咸蛋粉, 家乐鸡精粉, 淡奶, 糖, 煮滚后注入专业针管后待用.将鸡蛋黄上部割小口, 用专用针管吸出里面的蛋汁, 再注射进蛋黄里即可
- 沙葛和四季豆沸水后捞起, 用少许的油炒香、加入少许的鸡乐浓缩鸡汁调味即可。
- 将沙葛, 四季豆, 龙虾肉, 爆浆蛋黄, 依次叠起放上鱼子酱, 把炸好的春卷条放在龙虾上面, 再加以食用花草点缀即可。



曹勇  
Cao Yong  
主厨兼老板  
Chef Owner  
恭喜发财一定好煮炒  
Gong Xi Fa Cai Eating  
House Zi Char



Knorr Golden Salted Egg Powder  
家乐牌咸蛋粉



Knorr Basic Stock Reduction  
家乐厨师原味清汤



Knorr Concentrated Chicken Bouillon  
家乐浓缩鸡汁



Knorr Chicken Seasoning Powder  
家乐鸡精粉



# DOUBLE FISH IN CRISPY BASKET

## 双喜临门富有余

CATEGORY  
**FISH**  
菜肴分类  
**鱼**

Imagine this. Chunks of deep-fried tender fish coated with buttery, salted egg yolk sauce, finished off with the perfect balance of sweet, spicy, aromatic, hot and savoury. Well, that's now a delightful reality for your next dinner guests!

香脆炸鱼片裹上浓郁的咸蛋黄酱、清蒸鱼片配上羊角豆和番茄，竟然同时出现在一道年菜里，一种鱼却有两种吃法，必定有一种能满足您的食客们的味蕾。

### INGREDIENTS (for 10 pax)

Grouper	1no. 1.2kg
Lady's Finger	4 stems
Tomato	4no.
Crispy Basket	1no.

### Seasonings A: Nonya Sauce

Ginger Flower	1pc
Red Chilli	40g
Chilli Padi	30g
Blue Ginger	30g
Lemongrass	20g
Shallot	15g
Pineapple	100g
Knorr Concentrated Tamarind Sauce	40g
Knorr South-East Asian Spice Paste	10g
Knorr Chicken Seasoning Powder	20g
Fish Sauce	50g
Sugar	30g
Water	100g

### Seasonings B: Golden Lava Salted Egg Powder

PLANTA Margarine	25g
Knorr Golden Salted Egg Powder	25g
Knorr Mashed Potato	25g
Knorr Chicken Seasoning Powder	5g
Sugar	15g
Curry Leaf	2g

### Preparation:

- In a food processor, blend seasonings thoroughly. Stir fry till fragrant, set aside.
- Mix well seasonings B, roast in a preheated oven at 150°C for 20mins to form Golden Lava Salted Egg Powder, set aside.
- Cut lady's fingers and tomatoes into slices.
- Wash grouper, remove head and tail. Fillet grouper and portion flesh into slices.
- Place grouper head and tail together with half of the fish slices in a steamer, steam for 10mins till cooked.
- Deep fry the remaining fish slices till crispy and golden brown. Strain dry. Toss fish slices with Golden Lava Salted Egg Powder till evenly coated, place in Crispy Basket.
- Briefly fry and blanch lady's fingers, strain dry.
- Lay steamed fish slices, lady's fingers and tomato slices in mentioned order around the Crispy Basket.
- In a pan, heat some oil and add in seasonings A, bring to boil. Pour sauce over fish slices and serve.

### 食材 (10人份)

石斑鱼	1只1.2公斤
羊角豆	4条
番茄	4粒
雀巢	1个

### 调味料A: 娘惹酱

南姜花	1支
红辣椒	40克
指天椒	30克
南姜	30克
香茅	20克
葱头仔	15克
黄梨	100克
家乐罗望子酱	40克
家乐东南亚风味酱	10克
家乐鸡精粉	20克
鱼露	50克
砂糖	30克
清水	100克

### 调味料B: 金沙咸蛋粉

白兰他牛油	25克
家乐咸蛋粉	25克
家乐马铃薯粉	25克
家乐鸡精粉	5克
砂糖	15克
咖喱叶	2克

### 做法:

- 调味料A全部搅碎，下锅煮滚，取出备用。
- 调味料B搅拌均匀，放入预热150度烤箱烤20分钟，取出成金沙咸蛋粉，备用。
- 羊角豆切片，番茄切片。
- 石斑鱼洗净，分切鱼头和鱼尾，鱼身去骨取肉切成鱼片，备用。
- 取一半鱼肉随同鱼头和鱼尾，放入蒸笼蒸10分钟至熟。
- 另一半鱼片下热油锅炸至金黄酥脆，捞起沥干。加入制作好的调味料B拌匀，盛入雀巢里。
- 羊角豆过热油烫水热，捞起沥干。
- 取出蒸好的鱼片，将鱼片，羊角豆和番茄顺序摆在盘上雀巢围一圈。
- 锅剩少许油，加入调味料A煮滚，淋在鱼肉上，即可上桌。



李得铨  
Lee Teck Chuan  
宴会部主厨  
Banquet Chef  
York Hotel



Knorr Mashed Potato  
家乐薯泥粉



Knorr Golden Salted Egg Powder  
家乐牌咸蛋粉



Knorr South-East Asian Spice Paste  
家乐东南亚风味香料酱



Knorr Concentrated Tamarind Sauce  
家乐浓缩罗望子酱



Knorr Chicken Seasoning Powder  
家乐鸡精粉



# DEEP FRIED SALTED EGG FISH FILLET

## 春风得意巧千金

CATEGORY  
**FISH**  
菜肴分类  
**鱼**

Fish at the dinner table is a Chinese New Year tradition to usher in a healthy and prosperous year ahead. Welcome your guest in the same manner with this deep-fried fish recipe that will bring them an abundance of joy.

新年吃意头菜讨个好彩头是华人的传统习俗。每逢过年，餐桌上都必定少不了象征年年有余的各种鱼料理。这道金沙咸蛋鱼柳除了寓意大家生活美满，香脆酥滑的口感也必定会虏获食客们的芳心。

### INGREDIENTS (for 10 pax)

Dory Fish Fillet <i>(cut into 10 slices)</i>	600g
Curry Leaf	4g
Chopped Chilli Padi	4g

#### Marinade:

Salt	2g
Sugar	2g
Egg	2no.
Pepper	1g
Sesame Oil	5g

#### Seasonings:

PLANTA Margarine	125g
<b>Knorr Golden Salted Egg Powder</b>	60g
<b>Knorr Chicken Seasoning Powder</b>	20g
Minced Hard Boiled Salted Egg	4no.
Sugar	120g
Evaporated Milk	200g
Water	100g

#### Flour Mixture:

Flour	120g
Corn Flour	200g
Custard Powder	40g

#### Preparation:

- Marinate fish slices for 15mins. Set aside.
- Coat fish slices evenly with flour mixture. In a pan, deep fry fish slices till crispy and golden brown. Drain off excess oil.
- In a pan, melt PLANTA Margarine, sauté chilli padi and curry leaves till fragrant. Add minced hard boiled salted egg and stir fry on low heat till foamy. Whisk in Knorr Golden Salted Egg Powder, sugar, evaporated milk and water and cook till sauce thickens. Add fried fish slices and stir fry till well mixed. Plate and serve.

### 食材 (10人份)

石斑鱼片 (切10片)	600克
咖喱叶	4克
小红辣椒碎	4克

#### 腌料:

盐	2克
糖	2克
鸡蛋	2个
胡椒粉	1克
麻油	5克

#### 调味料:

白兰他牛油	125克
<b>家乐金沙咸蛋粉</b>	60克
<b>家乐鸡精粉</b>	20克
熟咸蛋黄碎	4粒
糖	120克
淡奶	200克
清水	100克

#### 炸鱼粉:

面粉	120克
薯粉	200克
蛋王粉	40克

#### 做法:

- 鱼片加入腌料腌15分钟，备用。
- 鱼片沾上炸鱼粉，烧热油，放入鱼片炸至金黄色酥脆，捞起沥干。
- 热锅加入白兰他油煮溶，加小辣椒和咖喱叶爆香，加熟咸蛋黄碎慢火炒至起泡，再加入咸蛋粉，糖，淡奶和清水煮至浓稠，加入炸好的鱼片，翻炒均匀，取出盛盘，即可上桌。



陈志华  
Derek Chin  
顾问  
Consultant  
心厨  
All Heart Kitchen



Knorr Golden  
Salted Egg Powder  
家乐牌咸蛋粉



Knorr Chicken  
Seasoning Powder  
家乐鸡精粉



# SAUTEED ASPARAGUS WITH FRESH SCALLOPS

## 代代顺利添贵子

CATEGORY  
**SCALLOP**

菜肴分类  
**带子**

Sweet, buttery, delicious and surprisingly easy to cook, scallops are a true seafood treasure. Paired with zesty sautéed asparagus and the ingredients of this recipe, you get a match made in culinary heaven!

带子鲜甜肉厚、爽滑弹牙，向来是大家钟爱的海鲜至宝，搭配脆嫩清香、富有嚼劲的芦笋，可说是天作之合。

### INGREDIENTS (for 10 pax)

Fresh Scallop	300g
Asparagus	600g
Carrot	50g
Chinese Mushroom	100g

### Seasonings A:

Knorr Concentrated Scallop Bouillon	10g
Knorr Chicken Seasoning Powder	5g
Knorr Basic Stock Reduction	80g
Chinese Cooking Wine	10g
Sesame Oil	5g
Sugar	10g
Fish Sauce	2g
Corn Starch	5g

### Seasonings B:

<b>Marinade for Chinese Mushrooms</b>	
Knorr Concentrated Scallop Bouillon	10g
Knorr Chicken Seasoning Powder	5g
Knorr Basic Stock Reduction	200g
Chinese Cooking Wine	10g
Sugar	10g

### Marination:

Salt	5g
Pepper	1g
Corn Starch	5g

### Preparation:

- Pat dry scallops, season with salt, pepper and corn starch. Set aside.
- Rinse asparagus, peel off skin and remove the harder portion at the top end. Divide each stalk into 4 portions.
- Peel carrot, cut into flower shaped slices, cook in water till softened.
- Soak Chinese mushrooms in water, remove stalks and squeeze out excess water. Add marinade and cook till soften. Cut into strips and set aside.
- Stir fry asparagus briefly with oil and rinse with hot water to remove excess oil.
- Retain a small portion of oil in the pan and pan fry scallops till both sides are golden brown. Reduce heat and whisk in all the seasonings A. Simmer for around 1min before adding in asparagus, carrot slices, Chinese mushrooms. Turn up the heat and stir fry till sauce is evenly mixed. Ready to serve.

### 食材 (10人份)

带子	300克
芦笋	600克
红萝卜	50克
香菇	100克

### 调味料A:

家乐浓缩瑶柱汁	10克
家乐鸡精粉	5克
家乐厨师原味清汤	80克
花调酒	10克
麻油	5克
糖	10克
鱼露	2克
生粉	5克

### 调味料B: 闷煮香菇用

家乐浓缩瑶柱汁	10克
家乐鸡精粉	5克
家乐厨师原味清汤	200克
花调酒	10克
糖	10克

### 腌料:

盐	5克
胡椒粉	1克
生粉	5克

### 做法:

- 带子抹干用少许盐胡椒粉和生粉腌一腌备用。
- 芦笋洗净，削皮去掉头部较硬的部位，再每条切成4段后备用。
- 红萝卜去皮挑花切成片后烫沸水至软后备用。
- 香菇泡水去头榨干水份放入调味料煮至软后捞起切条型后备用。
- 镬烧热下油将芦笋过油捞起用沸水冲掉多余的油份后备用。
- 镬里留下少许的油将带子煎至两面金黄色转中火加入所有调味料A焗约1分钟左右，再加入芦笋，红萝卜片，香菇后转大火将汁料炒均匀就可上盘。



廖佛生  
Liao Fut Sang  
主厨  
Head Chef  
文东记  
Boon Tong Kee  
(Bailestier Outlet)



Knorr Basic  
Stock Reduction  
家乐厨师原味清汤



Knorr Concentrated  
Scallop Bouillon  
家乐浓缩瑶柱汁



Knorr Chicken  
Seasoning Powder  
家乐鸡精粉



# "POMEGRANATE" SCALLOP BALL

## 富贵玉带如意球

CATEGORY  
**SCALLOP**

菜肴分类  
**带子**

There's something special about combining a bunch of ingredients like scallop, crab, egg white and veggies, and having the result turn out to be far greater than the sum of its parts. Try this recipe to see what we mean.

用蛋白皮包裹鲜带子、蟹肉及七彩缤纷的蔬菜，这道带子石榴球不但意头好，造型可爱，摆盘讲究，更重要的是味道十足，口感扎实，你的食客们必定惊喜无限，回味无穷。

### INGREDIENTS (for 10 pax)

#### Ingredients A:

Fresh Scallop	10no. diced (250g)
Crab Meat	300g
Asparagus	30 stalks (300g)
Egg White	100g
Fresh Milk	120g

#### Ingredients B:

Water Chestnut	5no. diced (120g)
Asparagus	120g, diced
Carrot	75g, diced
Celery	75g, diced

#### Egg White Mixture:

Egg White	6no.
Corn Starch	5g

#### Seasonings:

<b>Knorr Concentrated Chicken Bouillon</b>	<b>150g</b>
Salt	2g
Sugar	3g
Corn Starch Mixture	5g

#### Preparation:

- Blanch scallops and pat dry. Blanch crab meat and strain dry. Blanch 3 stalks of asparagus and strain dry.
- Mix corn starch with water, whisk in 4 egg whites and mix well. Heat up a little oil in a frying pan, slowly pour in egg white mixture, pan fry over low heat till it sets into an egg white skin.
- Slightly heat up some oil in a pan, add 100g of egg white, stirring lightly to form egg white strips. Drain off excess oil and set aside.
- Stir fry ingredients B in an oil pan till fragrant, add scallops, crab meat, egg white strips and seasonings and stir fry till well mixed. Lastly, whisk in fresh milk and cook till mixture is reduced.
- Fill egg white skin with sautéed seafood mixture and wrap into a pomegranate-shaped ball.
- Lay stalks of asparagus on plate and place "pomegranate" on top. Ready to serve.

### 食材 (10人份)

#### 材料A:

鲜带子	10只切粒 (250克)
蟹肉	300克
芦笋	30条 (300克)
蛋白	100克
鲜奶	120克

#### 材料B:

马蹄	5个切粒 (120克)
芦笋	120克切粒
红萝卜	75克切粒
西芹	75克切粒

#### 蛋白皮料:

蛋白	6粒
生粉	5克

#### 调味料:

家乐浓缩鸡汁	150克
盐	2克
糖	3克
生粉芡	5克

#### 做法:

- 带子焯水沥干，蟹肉焯水沥干，芦笋三条焯水沥干，备用。
- 生粉加入适量水拌匀，加入4粒蛋白里搅拌均匀。微热平底锅，抹上少许油，轻倒入蛋白浆，慢火煎成蛋白皮，备用。
- 少低温油，加入100克蛋白轻轻过油成丝粒状，捞起沥干。
- 热锅加少许油，加入材料B爆香，再加入带子，蟹肉，蛋白丝和调味料翻炒均匀，最后加入鲜奶煮至浓稠成馅料，备用。
- 将煎好蛋白皮铺平，加入馅料包成石榴球状。
- 将芦笋条摆放再盘上，放上做好的石榴球，即可上桌。



陈志文  
Chin Chi Yun  
厨师  
Chef  
Kelly 姐海鲜  
Kelly Jie Seafood



Knorr Concentrated  
Chicken Bouillon  
家乐浓缩鸡汁



# HAINANESE STEWED ASSORTED DELICACIES

## 春暖花开全家福

CATEGORY  
**VEGETABLE**

菜肴分类  
**蔬菜**

Chinese New Year is a time for togetherness and warmth. And few dishes bring families together like a hearty stew. Add this dish to your menu and truly capture the essence of the season – as loads of auspicious ingredients mix together to create a harmony of flavours that's simply satisfying.

春节在华人的观念中具有神圣的意义，是阖家团圆、共度佳节的日子。全家团聚自然少不了拍张全家福，这道“海南全家福”充分将团圆搬到了餐桌上，汇集了16种食材，调制出一道美味无比的菜肴，绝对是团圆饭菜单上的主角。

### INGREDIENTS (for 10 pax)

Dried Cuttlefish <i>(stripped)</i>	30g
Dried Shrimp <i>(soaked)</i>	20g
Pork Belly <i>(sliced)</i>	50g
Shredded Onion	30g
Sliced Garlic	10g
Garlic Shoot <i>(sliced)</i>	50g
Cabbage <i>(hand shredded)</i>	50g
Deep Fried Pig's Skin <i>(soaked)</i>	100g
Dried Chinese Mushroom <i>(soaked and shredded)</i>	3pcs (80g)
Bean Curd Skin <i>(portioned and soaked)</i>	100g
Black Fungus <i>(soaked and sliced)</i>	50g
Glass Noodle <i>(soaked)</i>	100g
Snow Pea	30g
Sliced Red Pepper	30g
Sliced Carrot	20g
Sliced Chinese Sausage	1 no. (100g)

### Seasonings:

Knorr Concentrated Chicken Bouillon	20g
Knorr Concentrated Scallop Bouillon	10g
Knorr Chicken Seasoning Powder	2g
Fermented Bean Curd	10g
Sugar	5g
Pepper Powder	1g
Sesame Oil	3g
Stock	200g

### Preparation:

- Heat up an oil pan, sauté dried cuttlefish and dried shrimps till fragrant, add shredded onions and sliced garlic, lastly add in pork belly and stir fry briefly till aromatic.
- Add in cabbage, deep fried pig's skin, Chinese mushrooms, bean curd skin, black fungus and seasonings, braise for 10mins till cabbage is soft.
- Add in rice noodles, carrot slices and garlic shoots and cook till stock is reduced, lastly add in red pepper, snow peas and Chinese sausage slices and stir fry till well mixed. Ready to serve.

### 食材 (10人份)

干鱿鱼 (切细片)	30克
干虾米 (浸泡)	20克
五花肉 (切片)	50克
洋葱丝	30克
蒜片	10克
蒜苗 (切片)	50克
包菜 (手撕片)	300克
炸猪皮片 (浸泡)	100克
冬菇 (浸泡切片)	3朵 (80克)
腐竹 (切段浸泡)	100克
木耳 (浸泡切片)	50克
粉丝 (浸泡)	100克
荷兰豆	30克
红彩椒片	30克
红萝卜片	20克
腊肠片	1条 (100克)

### 调味料:

家乐浓缩鸡汁	20克
家乐浓缩瑶柱汁	10克
家乐鸡精粉	2克
南乳	10克
糖	5克
胡椒粉	1克
麻油	3克
汤水	200克

### 做法:

- 热锅下少油，加入鱿鱼干和虾米爆香，再下洋葱和蒜片爆香，加入五花肉翻炒片刻至香。
- 加包菜，猪皮，冬菇，腐竹，木耳和调味料焖炒10分钟至包菜变软。
- 加入粉丝，萝卜片和蒜苗煮至汤汁收干，最后加入红彩椒，兰豆和腊肠拌炒均匀即可。



Knorr Concentrated  
Chicken Bouillon  
家乐浓缩鸡汁



Knorr Concentrated  
Scallop Bouillon  
家乐浓缩瑶柱汁



Knorr Chicken  
Seasoning Powder  
家乐鸡精粉



# STEAMED FUNGUS BALL

## 吉祥富贵如意球

CATEGORY  
**VEGETABLE**

菜肴分类  
**蔬菜**

This Lunar New Year, vegetarian lovers now have one more thing to look forward to: this recipe. Black truffle, fungus and beetroot come together to form healthy and yummy goodness all around. Even meat lovers will enjoy these. Promise.

新春佳节少不了大鱼大肉，何不准备一道健康不油腻，营养丰富的素菜让你的食客们换换口味。由黑松露、鸡冠耳、黄耳、羊肚菌等多种菌类组成的馅料，包裹在豆腐皮里清蒸后再淋上特制酱汁，肯定能获得甚至是肉食爱好者的胃。

### INGREDIENTS (for 10 pax)

Diced Black Truffle	100g
Diced Yellow Fungus	150g
Diced Elm Fungus	150g
Diced Wood Ear	150g
Morchella	150g
Beetroot	300g
Chinese Cabbage	20pcs
Bean Curd Skin	10pcs
Chicken Stock	1.2kg

### Seasonings A:

Knorr Chicken Seasoning Powder	10g
Knorr Concentrated Scallop Bouillon	30g
Sugar	5g

### Seasonings B:

Knorr Concentrated Chicken Bouillon	50g
Knorr Concentrated Scallop Bouillon	30g
Knorr Chicken Seasoning Powder	5g
Sugar	3g

### Preparation:

- Dice black truffle, yellow fungus, Elm fungus, wood ear and morchella, blanch and drain off excess water.
- In a pan, heat up some oil and stir fry drained ingredients and seasonings A till well mixed. Set aside.
- Blanch chinese cabbage till soft, remove and rinse with iced water. Soak bean curd skin for 10secs, remove and drain off excess water.
- Wrap fried fungus mixture with bean curd skin, then wrap with Chinese cabbage to form a pomegranate-shaped ball. Set aside.
- Add beetroot to 2kg of chicken stock and steam for 15mins, remove and strain. Add seasonings B and mix well.
- Steam fungus ball for 5mins till cooked. Remove and plate.
- Heat up seasonings B sauce mixture and whisk in a slurry to thicken the sauce into gravy. Pour gravy over fungus ball and serve.

### 食材 (10人份)

黑松露粒	100克
黄耳粒	150克
鸡冠耳粒	150克
云耳粒	150克
羊肚菌	150克
甜菜根	300克
白菜	20片
腐皮	10片
鸡汤	1.2公斤

### 调味料A:

家乐鸡精粉	10克
家乐浓缩干贝汁	30克
白糖	5克

### 调味料B:

家乐浓缩鸡汁	50克
家乐浓缩干贝汁	30克
家乐鸡精粉	5克
白糖	3克

### 做法:

- 把黑松露，黄耳，鸡冠耳，云耳及羊肚菌切成粒状，放入烧开水煮片刻，捞起沥干，备用。
- 热锅加少许油，加入沥干的材料和调味料A，拌炒均匀，备用。
- 白菜热水煮软，取出放入冰水冷却，腐皮浸泡10秒，取出沥干，备用。
- 把已炒好的材料包上腐皮，再包上白菜片成石榴球状，备用。
- 甜菜根加入2公斤鸡汤蒸15分钟，取出过滤，加入调味料B拌匀，备用。
- 将包好的石榴球放入蒸笼蒸5分钟至熟，取出盛入盘中。
- 将拌好的调味料B煮滚勾芡成浓汁，淋在石榴球上即可食用。



李伟德  
Victor Lee  
主厨  
Chinese Head Chef  
家味中餐馆  
Jia Wei Chinese  
Restaurant



Knorr Concentrated  
Chicken Bouillon  
家乐浓缩鸡汁



Knorr Concentrated  
Scallop Bouillon  
家乐浓缩瑶柱汁



Knorr Chicken  
Seasoning Powder  
家乐鸡精粉



# LEAF MUSTARD STEAMED RICE

## 五谷丰登添足食

CATEGORY  
**RICE**  
菜肴分类  
**饭类**

This leaf mustard steamed rice is comfort food at its finest. It has the peppery goodness of the greens, the sweetness of pork belly and a pungent umami kick from the dried shrimp and oysters. Who says festive eats and healthy options can't exist together?

菜单上主食总是让人瞩目，要烹调出一道与众不同的主食是很考功力的。何不试试这道古早芥菜焖饭？五花肉的香脆、蚝干和虾米的鲜味，配上芥菜的嚼劲，让你的食客们任何时刻都能点上一碗。

### INGREDIENTS (for 10 pax)

Jasmine Rice	500g
Leaf Mustard	350g
<i>(chopped)</i>	
Pork Belly	100g
<i>(stripped)</i>	
Dried Oyster	100g
<i>(soaked)</i>	
Dried Shrimp	20g
<i>(soaked)</i>	
Diced Chinese Mushroom	100g
Dried Shallot	50g
Minced Garlic	50g
Water	600ml

### Seasonings:

<b>Knorr Concentrated Chicken Bouillon</b>	30ml
<b>Knorr Concentrated Scallop Bouillon</b>	30ml
<b>Knorr Chicken Seasoning Powder</b>	20g
Dark Soy Sauce	15g
Light Soy Sauce	10g
Five Spices Powder	2g
Oil	15g
Sugar	10g

### Preparation:

- Wash and strain jasmine rice. Dice leaf mustard, briefly blanch to remove bitterness.
- Add some oil in rice cooker, stir fry dried shrimps, dried shallots, minced garlic till fragrant. Add pork belly strips, dried oysters, Chinese mushrooms and leaf mustard and fry till well mixed.
- Add jasmine rice, seasonings and 600ml water to improve flavour.
- Cover the lid and cook for 30mins till water is reduced. Remove heat and mix gently, cover the lid and let it sit for another 2mins. Ready to serve.

### 食材 (10人份)

香米	500克
芥菜 (切碎)	350克
五花肉 (切条)	100克
蚝干 (浸泡, 水备用)	100克
虾米 (浸泡, 水备用)	20克
冬菇粒	100克
干葱碎	50克
蒜米碎	50克
水	600毫升

### 调味料:

家乐浓缩鸡汁	30毫升
家乐浓缩干贝汁	30毫升
家乐鸡精粉	20克
老抽	15克
生抽	10克
五香粉	2克
油	15克
糖	10克

### 做法:

- 香米洗净沥干。芥菜切粒，略烫水，可减去芥菜苦味。
- 电饭锅加入少许油，加入虾米，干葱，蒜米爆香。加入肉条，蚝干，冬菇和芥菜拌炒均匀。
- 加入香米，调味料和备用水600毫升，可提升香味。
- 上锅盖煮约30分钟至收干水分，熄火搅拌均匀，封盖焖约2分钟，即可食用。



胡雅琍  
James Aw  
荣誉顾问  
Honorary Advisor  
美香楼  
Bee Heong Palace



Knorr Concentrated  
Chicken Bouillon  
家乐浓缩鸡汁



Knorr Concentrated  
Scallop Bouillon  
家乐浓缩瑶柱汁



Knorr Chicken  
Seasoning Powder  
家乐鸡精粉



# KNORR CLASSIC FRIED RICE

## 金玉满堂庆丰收

CATEGORY  
**RICE**  
菜肴分类  
**饭类**

Diners love new takes on familiar dishes, and this recipe is a spin on a popular classic that's sure to delight crowds. Just follow this quick and easy-to-make recipe featuring the golden touch of Knorr Salted Egg Powder, and turn ordinary fried rice into an extraordinary classic.

这道看似普通的炒饭内藏玄机，加了家乐金沙咸蛋粉，经典的炒饭立即升级，摆盘时还围了一圈炸薯泥环，必定会让你的食客们眼前一亮。

### INGREDIENTS (for 10 pax)

#### Ingredients A:

Knorr Mashed Potato	100g
Water	200g
Wheat Flour	50g
Hot Water	75g

#### Ingredients B:

White Rice	500g
Diced Prawn	75g
Diced Scallop	75g
Corn Kernel	30g
Green Pea	30g
Diced Carrot	30g
PLANTA Margarine	25g
Knorr Golden Salted Egg Powder	30g
Fish Roe	3g

#### Seasonings A:

Shortening	40g
PLANTA Margarine	30g
Knorr Chicken Seasoning Powder	6g
Salt	1g

#### Seasonings B:

Knorr Chicken Seasoning Powder	8g
Salt	2g
Sugar	2g
Pepper	1g

### Preparation:

- Mix well Knorr Mashed Potato with water. Mix wheat flour with hot water evenly.
- In a mixing bowl, add mashed potato, wheat flour mixture and seasonings A and mix thoroughly. Set aside.
- Mould mashed potato into a ring. Heat a pan of oil to 150°C, deep fry potato ring and ensure the centre is hollow, set aside on a plate.
- Blanch prawns, scallops, corn kernels and green peas. Drain off excess water.
- Melt butter in a pan, shallow fry salted egg powder till fragrant, stir in rice and add prawns, scallops, corn kernels, green peas, carrots and seasonings B. Stir fry till evenly mixed.
- Transfer fried rice to the centre of the potato ring. Garnish with fish roe. Ready to serve.

### 食材 (10人份)

#### 材料A:

家乐马铃薯泥	100克
清水	200克
澄面粉	50克
热水	75克

#### 材料B:

白米饭	500克
虾仁粒	75克
带子粒	75克
玉米粒	30克
青豆	30克
红萝卜粒	30克
白兰他油	25克
家乐金沙咸蛋粉	30克
鱼子	3克

#### 调味料A:

白板油	40克
白兰他油	30克
家乐鸡精粉	6克
盐	1克

#### 调味料B:

家乐鸡精粉	8克
盐	2克
糖	2克
胡椒粉	1克

### 做法:

- 材料A马铃薯泥加入清水搅拌均匀。澄面粉加入热水搅拌均匀。
- 将拌好的薯泥和澄面粉放入大碗中，加入调味料A搅拌均匀，待用。
- 将薯泥搓成圆环形，烧热油温150度，将薯泥环下锅慢炸至定型，确保中间空洞，置入盘中。
- 虾仁，带子，玉米和青豆焯水，捞起沥干。
- 热锅下牛油煮溶，加入家乐金沙咸蛋粉爆香，加入米饭翻炒，再加入虾仁，带子，玉米，青豆，红萝卜粒和调味料B翻炒至均匀。
- 将炒好的饭盛入薯泥内，撒上鱼子，即可上桌。



张家隆  
Zhang Long  
主厨  
Head Chef  
欣艺坊  
Joyden Hall



Knorr Mashed Potato  
家乐薯泥粉



Knorr Golden Salted Egg Powder  
家乐牌咸蛋粉



Knorr Chicken Seasoning Powder  
家乐鸡精粉



# STIR FRIED MEE SUA WITH CRAB MEAT AND PRAWN

## 富贵绵绵年益寿

CATEGORY  
**NOODLES**

菜肴分类  
**面**

Chinese New Year just wouldn't be complete without meesua. Chuck in succulent crab meat, prawn and the ingredients of this recipe, and the result is a noodle dish that not only symbolizes long life, but one everyone will remember for a long time.

在华人的传统里，新春、生日、结婚等喜庆宴会，面线是必不可少的一道菜肴。面线象征着长寿、吉祥，还具有除晦气、保平安、阖家团聚等意义。这道蟹肉虾球炒面线，食材丰富多样，特别适合在餐厅聚会时大家一起享用。

### INGREDIENTS (for 10 pax)

Mee Sua	400g
Prawn	10pcs 250g
Crab Meat	100g
Egg	2no. (80g)
Shredded Green Pepper	20g
Shredded Red Pepper	20g
Shredded Chinese Mushroom	20g
Shredded Carrot	20g
Bean Sprout	30g
Sesame Seed	10g

### Marination:

<b>Knorr Chicken Seasoning Powder</b>	1g
Salt	0.5g
Sugar	1g
Egg White	1no. (30g)
Corn Flour	2g

### Seasonings:

<b>Knorr Basic Stock Reduction</b>	100g
<b>Knorr Chicken Seasoning Powder</b>	2g
<b>Knorr Concentrated Chicken Bouillon</b>	10g
Rock Sugar	5g
Thai Fish Sauce	10g
Dark Soy Sauce	4g
Water	100g

### Preparation:

- Deep fry mee sua under low heat till golden brown, drain off excess oil.
- Steam crab meat, ginger and spring onion for 10mins. Set aside.
- Rinse prawns and pat dry. Devein prawns and marinate for 20mins. Set aside.
- Boil a pot of water, add mee sua and cook till slightly soft. Drain and set aside.
- Heat up a wok of oil, briefly fry prawn and drain off excess oil. Set aside.
- In a pan, heat up some oil and stir fry eggs, add mee sua and seasonings. Sauté over low heat before adding all the shredded vegetables and prawns. Swiftly stir fry till sauce is reduced. Plate mee sua.
- Scatter steamed crab meat on mee sua, sprinkle sesame seeds and serve.

### 食材 (10人份)

面线	400克
虾球	10只250克
蟹肉	100克
鸡蛋	2个 (80克)
青彩椒丝	20克
红彩椒丝	20克
冬菇丝	20克
红萝卜丝	20克
银芽菜	30克
芝麻	10克

### 腌料:

<b>家乐鸡精粉</b>	1克
盐	0.5克
糖	1克
蛋白	一个 (30克)
生粉	2克

### 调味料:

<b>家乐厨师原味清汤</b>	100克
<b>家乐鸡精粉</b>	2克
<b>家乐浓缩鸡汁</b>	10克
冰糖	5克
泰国鱼露	10克
老抽	4克
清水	100克

### 做法:

- 将面线下温油炸至金黄色，取出沥干，备用。
- 蟹肉加入姜葱，放入蒸笼蒸10分钟，取出待用。
- 虾球洗净抹干，虾背划一刀，取掉内肠，加入腌料腌20分钟，备用。
- 烧热水，放入面线煮至微软，捞起备用。
- 烧温油，放入虾球过油，捞起沥干，备用。
- 热锅下少油，加入鸡蛋炒香，加入面线和调味料慢火翻炒，再加入所有蔬菜丝和虾球快速翻炒均匀至酱汁收干，盛入盘中。
- 将蒸好的蟹肉放在面线上，撒上芝麻，即可上桌。



Knorr Basic  
Stock Reduction  
家乐厨师原味清汤



Knorr Concentrated  
Chicken Bouillon  
家乐浓缩鸡汁



Knorr Chicken  
Seasoning Powder  
家乐鸡精粉



# MINCED PORK NOODLES

## 福寿绵长永安康

CATEGORY  
**NOODLES**

菜肴分类  
**面**

Wonderful stir-fry dishes do not have to be complicated with too many ingredients, as this recipe shows. Here, bright fresh veggies, minced pork and noodles are tossed together to create a simple and delicious wok of art.

传统的臊子面历史悠久，不但肉碎的调味讲究，配色也尤为重要。这道菜搭配了红萝卜、黄彩椒、青彩椒、豆腐等多种食材，颜色鲜艳，内容丰富，再拌上家乐干贝汁、鸡汁及意大利茄汁等调配的酱汁，卖相好看，味道浓郁，绝对是在餐厅聚会时不可缺少的一道菜。

### INGREDIENTS (for 10 pax)

#### Ingredients A:

Noodle	500g
Diced Onion	5g
Minced Ginger	5g
Minced Garlic	5g
Spring Onion	5g

#### Ingredients B:

Pork Belly	100g
Chinese Mushroom	50g
Carrot	50g
Potato	100g
Yellow Pepper	20g
Green Pepper	20g
Tofu	30g

#### Seasonings:

Knorr Concentrated Scallop Bouillon	20g
Knorr Concentrated Chicken Bouillon	10g
Knorr Pronto Tomato	10g
Salt	5g
Dark Soy Sauce	10g
Sesame Oil	5g
Corn Flour	15g
Water	500g

#### Preparation:

- Dice all the ingredients in B, set aside.
- Heat up an oil wok, sauté onions, minced ginger and garlic till fragrant. Add minced pork and other ingredients, stir fry till well mixed. Add seasonings and whisk in slurry till mixture thickens into minced meat sauce, drizzle sesame oil and set aside.
- Blanch noodles, drain off excess water and portion into bowls. Pour minced meat sauce over noodles, garnish with spring onions and serve.

### 食材 (10人份)

#### 材料A:

面条	500克
洋葱粒	5克
姜茸	5克
蒜茸	5克
葱花	5克

#### 材料B:

五花肉	100克
冬菇	50克
红萝卜	50克
土豆	100克
黄彩椒	20克
青彩椒	20克
豆腐	30克

#### 调味料:

家乐浓缩干贝汁	20克
家乐浓缩鸡汁	10克
家乐意大利茄汁	10克
盐	5克
老抽	10克
麻油	5克
生粉	15克
清水	500克

#### 做法:

- 将材料B猪肉和其它材料全部切成小粒，备用。
- 热锅加少油，加入洋葱，姜茸和蒜茸爆香，加入猪肉粒和其它材料一起炒均匀，再加入调味料煮滚勾芡成臊子酱，淋上麻油，备用。
- 面条热水煮熟，取出沥干，盛入碗中，淋上已煮好臊子酱，撒上葱花，即可上桌。



王永虎  
Wang Yonghu  
主厨兼老板  
Chef Owner  
聚豪拉面小笼包  
Ju Hao La Mian Xiao Long  
Bao



Knorr Pronto  
Tomato  
家乐意大利番茄酱



Knorr Concentrated  
Chicken Bouillon  
家乐浓缩鸡汁



Knorr Concentrated  
Scallop Bouillon  
家乐浓缩瑶柱汁



# PAN FRIED CARROT CAKE WITH CHINESE SAUSAGE

## 步步高升吉星照

CATEGORY  
SAVOURY DESSERT

菜肴分类  
咸点

The Lunar New Year is a time to honour tradition. And one way to do so is with this savoury carrot cake recipe, which will bring back many fond childhood memories. Pan fried to golden perfection, this dish is a must-have on any Chinese menu.

萝卜糕象征步步高升，是一道过年过节不可缺少的年菜。这道香煎腊味萝卜糕，保留了萝卜糕的传统手艺及古早味道，做法简易，必定能勾起食客们的儿时回忆。

### INGREDIENTS (for 10 pax)

Shredded White Radish	600g
Diced Chinese Sausage	100g
Dried Shrimp, soaked and diced	100g
Rice Flour	175g
Corn Flour	40g
Wheat Flour	40g
<b>Knorr Chicken Seasoning Powder</b>	15g
Sesame Oil	10g
Sugar	50g
Water (for slurry)	250g
Boiling Water (for cooking white radish strips)	400g

### 食材 (10人份)

白萝卜切条	600克
腊肠切粒	100克
虾米浸泡切粒	100克
粘米粉	175克
生粉	40克
汀面粉	40克
<b>家乐牌鸡精粉</b>	15克
麻油	10克
糖	50克
水 (开粉用)	250克
滚水 (煮萝卜丝用)	400克



蔡国源  
Chai Kok Ngean  
点心主厨  
Dim Sum Head Chef  
The St Regis Singapore

### Preparation:

- Add 250g of water to rice flour, corn flour, wheat flour, Knorr Chicken Seasoning Powder, sesame oil and sugar. Whisk well till flour mixture is smooth.
- Stir fry dried shrimps and Chinese sausages till fragrant, stir into flour mixture.
- Boil shredded white radish in 400g of water and fold into flour mixture. Pour mixture into mould and steam for 50mins. Set aside and let it cool. After the carrot cake is completely cooled, let it set overnight in the fridge.
- Cut carrot cake into 4 squares. Heat up oil in a frying pan and pan fry carrot cake till both sides are golden brown, plate and serve.

### 做法:

- 先将粘粉、生粉、汀面粉、家乐牌鸡精粉、麻油、糖用250克水开匀。
- 将虾米、腊肠爆香,倒入开好的粉浆里。
- 将400克水与萝卜一齐煮滚后撞进粉浆里,然后倒入模具蒸50分钟即可,放凉后放进冰箱过夜。
- 取出萝卜糕,切成四方块状,放入锅里,慢火煎至两面黄,盛入盘中即可上桌。



Knorr Chicken  
Seasoning Powder  
家乐鸡精粉



# SEAWEED SIEW MAI

## 紫气东来朝运转

CATEGORY  
SAVOURY DESSERT

菜肴分类  
咸点

Big flavours come in small packages. And this siew mai recipe proves that. These seaweed-wrapped gems filled with juicy pork and crunchy vegetables will leave your diners' taste buds crying out for more with every bite.

这道新颖独特的点心最适合在聚餐开始时端出来，绝对能成为大家热点的美食。紫菜包裹着鲜嫩多汁的猪肉碎和充满嚼劲的糯米，再配上颜色鲜艳的彩椒摆盘，让您的食客拥有绝佳的美食体验，欲罢不能。

### INGREDIENTS (for 10 pax)

<b>Ingredients A:</b>	
Glutinous Rice	200g
Minced Pork	200g
Chinese Sausage	100g
Ground Peanut	20g
Minced Ginger	20g
Minced Shallot	20g
Egg	2no. (90g)
Seaweed	10 small pcs
Tapioca Flour	20g

<b>Ingredients B:</b>	
Sliced Red Pepper	20g
Sliced Yellow Pepper	20g
Sliced Green Pepper	20g

<b>Seasonings A:</b>	
Knorr Chicken Seasoning Powder	30g
Sugar	20g
Light Soy Sauce	20g
Sesame Oil	5g
Salt	5g

<b>Seasonings B:</b>	
Knorr Pronto Tomato	100g
Knorr Concentrated Scallop Bouillon	20g
Knorr Concentrated Chicken Bouillon	10g
Sugar	40g
Water	40g

<b>Seasonings C:</b>	
Knorr Chicken Seasoning Powder	1g
Sugar	1g
Chinese Cooking Wine	10g
Pepper	1g
Sesame Oil	5g
Soup Stock	20g

### Preparation:

- Soak glutinous rice for 2 hours, strain dry. Steam for 30mins and set aside.
- In a mixing bowl, add glutinous rice, ingredients A and seasonings A. Mix well.
- Trim seaweed into 10cm diameter circles. Wrap 30g of fillings with seaweed to form a "siew mai". Steam for 20mins till cooked.
- Bring seasonings B to a boil till it forms a thick sauce, use it to garnish serving plate.
- Heat up oil in a pan, stir fry ingredients B and seasonings C till well mixed. Lay the vegetables on the garnished plate and place steamed seaweed "siew mai" on top. Ready to serve.

### 食材 (10人份)

<b>材料A:</b>	
糯米	200克
猪肉碎	200克
腊肠	100克
花生碎	20克
姜末	20克
红葱末	20克
鸡蛋	2个 (90克)
紫菜	10小片
薯粉	20克

<b>材料B:</b>	
红彩椒片	20克
黄彩椒片	20克
青彩椒片	20克

<b>调味料A:</b>	
家乐鸡精粉	30克
砂糖	20克
生抽	20克
麻油	5克
盐	5克

<b>调味料B:</b>	
家乐意大利番茄酱	100克
家乐浓缩瑶柱汁	20克
家乐浓缩鸡汁	10克
砂糖	40克
清水	40克

<b>调味料C:</b>	
家乐鸡精粉	1克
糖	1克
花雕酒	10克
胡椒粉	1克
麻油	5克
清汤	20克

### 做法:

- 糯米浸泡2小时，捞起沥干，放入蒸笼干蒸30分钟，待用。
- 将糯米和剩余的材料A倒入大碗中，加入调味料A搅拌均匀。
- 将紫菜剪成直径10厘米圆形，加入约30克的馅料包成烧卖状，放入蒸笼蒸20分钟至熟。
- 将调味料B煮滚至浓稠，用于画盘点缀。
- 热锅加少许油，加入材料B和调味料C翻炒均匀，盛入盘中，摆上蒸好的紫菜烧卖，即可上桌。



陈昱铨  
Jason Tan  
主厨  
Head Chef  
千禧集团 (金满楼)  
Qian Xi Group (Blossom  
Garden Restaurant)



Knorr Pronto  
Tomato  
家乐意大利番茄酱



Knorr Concentrated  
Chicken Bouillon  
家乐浓缩鸡汁



Knorr Concentrated  
Scallop Bouillon  
家乐浓缩瑶柱汁



Knorr Chicken  
Seasoning Powder  
家乐鸡精粉



# SESAME YAM BALLS WITH SALTED EGG FILLING

## 金堆满屋富盈门

CATEGORY  
SWEET DESSERT

菜肴分类  
甜点

Whether or not you believe eating sesame balls during the new year will expand your fortune, one thing's for sure. Your diners' palates will take pleasure in chomping on these bite-sized morsels oozing with Knorr's luscious salted egg lava.

芋球沾上满满的芝麻，油炸至金黄酥脆，一口咬下去还有金黄诱人的馅料，独特的咸香中带有甜蜜的滋味，不论大人还是小孩肯定拿了一个又一个，点了一盘又一盘，完全停不了口。

### INGREDIENTS (for 10 pax)

Glutinous Rice Flour	125g
Wheat Flour	15g
Water	93ml
Sugar	60g
Sesame Seed	100g

### Filling A:

Diced Yam	125g
Sugar	40g
Pure Rapeseed Oil	15g
Water	10g

### Filling B:

<b>Knorr Golden Salted Egg Powder</b>	100g
Evaporated Milk	25g
Butter	25g
Sugar	10g

### Filling Preparation:

- Stir fry filling A continuously in a wok on low heat till it reduces to yam paste. Remove from heat and let it cool. Roll into balls and set aside.
- Whisk filling B till well mixed, place in fridge to chill. Set aside.
- Wrap filling B with filling A and roll into ball shaped fillings. Set aside.

### Preparation:

- Add water to sugar and bring to boil. Whisk sugar mixture into glutinous rice flour and wheat flour and mix well to form dough. Roll dough into cylinder shape and cut into 30g portions. Roll each portion into a ball by hand, flatten and wrap filling, coat with sesame seeds.
- Heat up oil in a wok on low heat, turn off heat and wait for a while. Deep fry wrapped balls in wok till balls start to float in oil, turn on low heat and fry till golden brown. Remove from heat and drain off excess oil. Plate and serve.

### 食材 (10人份)

糯米粉	125克
澄面粉	15克
清水	93毫升
白糖	60克
芝麻	100克

### 馅料A:

芋茸	125克
砂糖	40克
清油	15克
水	10克

### 馅料B:

家乐金沙咸蛋粉	100克
花奶	25克
牛油	25克
砂糖	10克

### 馅料制作:

- 将馅料A放入锅中，用锅铲以中慢火不停的炒动至收干成芋泥状，取出待冷却后，即可搓成圆粒状馅料，待用。
- 将馅料B搅拌均匀，置入冰箱冷却，待用。
- 将馅料A包裹馅料B，搓成圆形状，待用。

### 做法:

- 水加入糖煮滚，加入到糯米粉和澄面粉中搓均匀，再捏成长圆柱形，切成每粒30克，用手搓成圆球状，用手压扁，放入一粒已搓好的馅料，包成圆球状，沾上芝麻。
- 镬下大半油，中火烧热，熄火停片刻，将包好的圆球放入油中炸至浮起，再转慢火浸炸至金黄色即可捞起，沥干盛盘即可上桌。



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The American Club



Knorr Golden  
Salted Egg Powder  
家乐牌咸蛋粉



# SNOW BIRD'S NEST YUZU BALLS

## 金装银裹业兴旺

CATEGORY  
SWEET DESSERT

菜肴分类  
甜点

New Year is a time for fresh starts. And now with this delectable dessert recipe, a refreshing and sweet ending. Add this gem to your menu and delight diners with these crunchy and citrusy balls of goodness, infused with luscious vanilla.

雪燕的滋润配上柚子的香甜，完美融合在薯泥球中，外层炸至金黄酥脆，再撒上香草奶冻粉让味道更加浓郁，这道甜点定登上您的必胜菜单，为任何新年聚会画上甜美句点。

### INGREDIENTS (for 10 pax)

#### Ingredients A:

Snow Bird's Nest <i>(soaked and cleaned)</i>	50g
Korean Yuzu Sauce	100g
Carte D'or Vanilla Flan Mix	30g

#### Ingredients B:

Wheat Flour	110g
Hot Water	130g
Potato Starch	40g
Cold Water	30g
Crisco Vegetable Shortening	44g
PLANTA Margarine	22g

### Preparation:

- Whisk wheat flour with hot water till smooth. Whisk mashed potato powder with water till evenly mixed.
- Mix wheat flour mixture with mashed potato, fold in Crisco Vegetable Shortening and PLANTA margarine. Roll into a dough and let it chill in fridge. Set aside.
- Mix well snow bird's nest and yuzu sauce, let it chill in fridge. Set aside.
- Roll 20g of dough into a ball, flatten and wrap 15g of bird's nest mixture into a ball.
- Deep fry bird's nest balls on medium heat, turn up heat and deep fry till golden brown and crispy. Drain off excess oil and plate. Sprinkle Carte D'or Vanilla Flan Mix over bird's nest balls and serve.

### 食材 (10人份)

#### 材料A:

雪燕 (浸泡)	50克
韩国柚子酱	100克
香草奶冻粉	30克

#### 材料B:

澄面粉	110克
热水	130克
马铃薯粉	40克
冷水	30克
科里斯可奶油	44克
白兰他油	22克

### 做法:

- 材料B澄面粉加入热水烫熟搅拌均匀。薯泥粉加入清水搅拌均匀。
- 把搅拌均匀的澄面和薯泥和在一起，加入科里斯可奶油和白兰他揉成面团，放入冰箱，备用。
- 雪燕和柚子酱搅拌均匀，放入冰箱冷却，备用。
- 取出面团，用20克搓圆压扁，包上15克雪燕料。
- 用中火油温浸炸面球，再转大火炸至金黄色酥脆。捞起沥干，盛入盘中，撒上香草奶冻粉，即可上桌。



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Carte D'or Vanilla  
Flan Mix  
Carte D'or 香草奶  
冻粉









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