

Chinese New Year



5th February 2019



Did you know?
2019 is the year
of the pig.

Hoisin Soup

Serves 1



Ingredients:

Mei Yang glass noodles 200g

Everyday Favourites
hoisin sauce 100g

Water or vegetable stock 200ml

Tender stem broccoli 20g

Pak choi - sliced 20g

Vegetarian mock duck 100g

Spring onions - sliced 20g

Red chilli - sliced 6g

Method:

1. Cook the noodles as per the manufacturer's instructions and keep warm.
2. Make the broth by adding the hoisin sauce, water or stock together and bring to the boil. Keep warm until required.
3. Stir-fry the broccoli and wilt the pak choi.
4. Pan fry the mock duck in a very hot pan until it has caramelised on the outside.
5. To assemble place the hot noodles into your chosen bowl and top with the vegetables, broth and mock duck, finish with spring onions and sliced red chilli to serve.

This recipe is suitable for vegans

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Oriental pork ribs

Serves 1



Ingredients:

Oxo Cube
(80813) 4

Chinese 5 Spice
(30767) 10g

Soy Sauce
(18068) 100ml

Honey
(04388) 100ml

Tomato Ketchup
(71460) 100ml

Farmstead Pork Ribs
(60188) 1

Method:

1. The day before: Cut the ribs down into sections of two ribs
2. Marinade the ribs in a mixture of the Oxo Cube and some Chinese 5 spice- ensure that you evenly rub in the marinade over the ribs and leave overnight
3. In a separate bowl, mix together the soy sauce, tomato ketchup and honey, place the marinated ribs in a large tray and pour over the soy BBQ sauce- cover them in the sauce ensuring that they are all well coated
4. Cover the tray with tin foil to form a seal and place into the oven at 150°C for 1 hour
5. Remove from the oven and decant the sauce from the ribs and place into a sauce pan
6. Increase the temperature of the oven to 180°C and place the ribs back in the oven for 15 mins to colour
7. When coloured remove and gently heat the sauce— place the ribs onto a clean plate and drizzle the sauce over the top. Serve with Jasmine sticky rice

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