

CHINESE NEW YEAR

25TH JANUARY 2020

ORIENTAL
PORK RIBS

INGREDIENTS

80813	Oxo cube	4
70374	Chinese 5 spice	10g
89541	Lee Kum Kee premium dark soy sauce	100ml
04388	Everyday Favourites squeezey clear blossom honey	100ml
71460	Uncle Johns tomato ketchup	100ml
40347	Slow Cooked pork ribs	1

METHOD

- 1 The day before cut the ribs down into sections of two ribs
- 2 Marinate 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 a moderate oven 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 minutes 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



ON THE MENU TODAY!
ORIENTAL PORK RIBS



CHINESE NEW YEAR

25TH JANUARY 2020

PAN-FRIED DUCK
WITH PLUM, HONEY
AND SOY SAUCE

INGREDIENTS

13644	La Espanola refined olive oil tin	3tsp
81687	Duck breasts - 170-200g	5
	Red plums	8
	Red onion, diced finely	2
4388	Everyday Favourites squeezey clear blossom honey	680g
89541	Lee Kum Kee premium dark soy sauce	50g
1456	Everyday Favourites garlic purée	1tsp
	Cold water	240ml
55096	Callebaut finest Belgian dark chocolate – recipe N° 811 (melted)	20g

METHOD

- 1 Pre-heat the oven to 180 degrees.
- 2 Heat oil in a pan.
- 3 Score the duck breast and seal in the pan for 4 minutes each side.
- 5 Quarter and stone the plums, then add to the pan.
- 6 Add the diced red onion and cook until soft.
- 7 Add the honey, soy sauce and garlic and reduce, taking out the plums when they get soft.
- 8 Transfer the duck and sauce to the oven then cook for around 5-10 minutes.
- 9 Leave to rest for 3-5 minutes.
- 10 Slice up the duck, arrange on a plate and pour over the sauce.



ON THE MENU TODAY!

**PAN-FRIED DUCK WITH
PLUM, HONEY AND
SOY SAUCE**





CHINESE NEW YEAR

25TH JANUARY 2020