



## Chinese New Year 2012

City of Sydney Chinese New Year Festival – Belmore Park Markets - AYAM™ Kitchen  
Recipes by Alvin Quah

# AYAM JAYA

### **Ingredients:**

- 2 chicken thighs, fat trimmed and cut into 3-4cm chunks
- 1 tbsp water
- 1 tsp plain flour
- 1 tsp AYAM™ Sesame Oil
- 2 tbsp peanut oil plus extra
- 2 cm knob ginger, peeled and finely sliced
- 2 garlic cloves, crushed
- 1 onion, peeled and quartered
- 3 dried chillies, soaked in cold water for 20 minutes, drained and chopped finely
- 1 tsp AYAM™ Sambal Oelek
- 2 king oyster mushrooms, sliced diagonally
- 5 garlic stems, cut into 3cm batons
- 2 tbsp oyster sauce
- 1 tbsp dark soy sauce
- 1 tbsp Asian Cooking Caramel
- 3 tbsp chicken stock
- ½ red capsicum, sliced thinly
- 3 spring onions, cut into 4 cm lengths

### **Method:**

Marinate chicken pieces in water, plain flour and sesame oil for at least 10 minutes. Heat wok, add oil and heat. Fry chicken pieces until golden brown. Set aside and reserve the oil (add 1 tbsp more if desired). Fry ginger, garlic, onion, dried chillies and sambal oelek for 1 minute.

Return chicken pieces to wok and stir fry for 2 minutes. Add garlic stems, sauces, cooking caramel, stock and cook, covered, for 2 minutes. Add mushrooms, red capsicum, spring onions and cook for 1 minute. Serve with rice.

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# PRAWNS AND MANGO KERABU

### **Ingredients:**

- 5 large green banana prawns, shelled and deveined with head and tail left intact
- 2 tbsp AYAM™ Coconut milk
- ½ tbsp AYAM™ Curry Powder
- Salt and Pepper
- 2 green mangoes (or cooking mango), skinned and shredded  
(When the mango is skinned, hold the mango with one hand and using the other hand, get a knife and start 'knocking' the mango repeatedly, making quick indents/incisions. Then slice it to get mango shreds).
- 5 spring onions (scallions), sliced finely
- 2 birds eye chillies, sliced finely
- 1 Lebanese cucumber, deseeded and shredded
- ½ carrot, shredded
- ½ cup crab meat (ok to get pre-prepared versions)
- ¼ cup coriander leaves, roughly chopped
- ¼ cup mint leaves, roughly chopped
- 1 ½ tbsp dried shrimp, lightly toasted then crushed
- 1 ½ tbsp peanuts, roasted then crushed
- 2 tbsp lime juice
- 2 tbsp dark brown palm sugar
- 2 tbsp AYAM™ Fish Sauce
- 1 tbsp AYAM™ Sesame Oil

### **Method:**

Coat prawns with coconut milk and curry powder. Season with salt and pepper. In a wok, heat peanut oil on high heat. Flash fry prawns until golden. Drain and set aside. To make dressing, combine lime juice, palm sugar, fish sauce and sesame oil in a mixing bowl. Set aside.

In large bowl, combine remaining ingredients. Add dressing and serve, topped with prawns.

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## **CHINESE NEW YEAR SNAPPER**

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### **Ingredients:**

- 1 whole snapper, cleaned
- 1 ½ tbsp rice flour
- 1 tsp salt
- Vegetable oil for frying

### **Sauce:**

- 1 tbsp AYAM™ Thai Red Curry Paste
- 3 garlic cloves, crushed
- 5 inch ginger, peeled and julienned
- 1 carrot, peeled and sliced thinly
- 2 tomatoes, chopped finely
- 1 Lebanese cucumber, peeled and sliced thinly
- 1 small can of pineapple pieces in natural juice, drained and juice reserved
- 1/3 cup rice vinegar
- 1/3 cup soft brown sugar
- 2 tbsp AYAM™ Soya Sauce
- 3 spring onions, cut into thin strips

### **Method:**

Gently score snapper diagonally. Lightly dust with rice flour and season with salt. In a large wok, heat vegetable oil (use enough to shallow fry fish). When oil is hot, fry fish (approximately 3-4 minutes on each side). Drain and set aside.

To make sauce, discard all but one tablespoon of oil. Fry curry paste, garlic and ginger for 1 minute. Add carrots and cook for another minute. Mix in tomatoes, cucumber and pineapple pieces and cook for 2 minutes. Add the pineapple juice, rice vinegar, sugar and soy sauce and bring to boil. Simmer for 7 minutes.

Pour sauce over fish and garnish with spring onion strips.

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# CLAYPOT CHICKEN RICE

### **Ingredients:**

- 2 chicken thighs, cut into 3cm chunks
- 1 tbsp plain flour
- 1 tbsp water
- 1 tbsp finely grated ginger
- 2 tbsp vegetable oil
- ½ cup sliced chinese sausage
- 12 fresh shitake mushrooms, quartered
- 2 cups basmati rice
- 3 tbsp oyster sauce
- 2 tbsp Asian cooking caramel
- 2 tbsp AYAM™ Thick Soya Sauce
- 3 tbsp AYAM™ Soya sauce
- 2 ½ cups chicken stock

### **Garnish:**

- 2 tbsp ginger, cut into match sticks and deep fried until golden brown
- 5 cloves garlic, peeled and finely sliced then deep fried until golden brown
- 1 long red chilli, deseeded, halved lengthways then sliced and deep fried

### **Method:**

Combine chicken pieces, flour and water and set aside for 5 minutes.  
Heat oil in a large claypot over medium high heat and fry the grated ginger for 1 minute.  
Add the chinese sausage and fry for 2 minutes. Then add the chicken pieces and fry for 3 minutes or until slightly coloured. Add mushrooms and fry for another 2 minutes.  
Add rice, oyster sauce, cooking caramel and soy sauces and stir fry for another minute to ensure ingredients are coated with the sauces. Add chicken stock, cover, turn the heat to low and cook for 15-20 minutes. Turn heat off, fluff rice and add garnish on top. Serve.

### **EQUIPMENT:**

- 1 large claypot
- 2 spatulas or wooden spoons
- Gas stove top

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## LAMINGTON PUDDING

### **Ingredients:**

100g good quality dark chocolate  
100g good quality milk chocolate  
50g butter  
100g mini white marshmallows  
½ cup AYAM™ Coconut Milk  
½ cup AYAM™ Coconut Cream

### **Method:**

In a pan, toast desiccated coconut until brown in colour. Set aside.

In a saucepan, melt butter, chocolates and marshmallow. Remove from heat and add coconut milk and cream. Mix well.

Place in ½-cup capacity ramekins and refrigerate for 30 minutes. Serve topped with desiccated coconut.

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