



**Taiwanese Beef Noodles:**  
By Chef Joshua Wong

1. Place the beef bones, ginger, onion, shallot in the oven for 20 mins (400 degrees)
2. Cook the beef shrank in the water for 20 mins (for cleaning purposes)
3. Use the pressure cooker to cook the beef bones for 1 hour (with ginger, onion and shallots)
4. Pan fry the Green onion, ginger, onion, shallot and garlic and “chu hou paste” (roughly 30 seconds)
5. Add bean curd paste, chili bean sauce, mix them well (for another 30 seconds) 6. Add Dark soy sauce, Light soy sauce, rock sugar, bay leaf, star anise and peppercorn, and mix them well (for another 30 seconds)
7. Add carrot and tomatoes and cook with high heat (around 1 minute)
8. Slowly add the carrot and tomatoes to the pot, and all other ingredients and sauce into the beef broth.
9. Add Beef Shrank into the broth (cook around 3-4 hours)

**Tea leaf smoke lobster:**

1. Clean and remove lobster head (only keeping the tail)
2. Setup a tray with tea leaf with sugar at the bottom.
3. Place the lobster on top of the rack.
4. Add the lobster sauce (light soy sauce, oil, garlic and red chili pepper)
5. Place them into the oven for 15 mins (350 degrees)

**What else you can add into the bowl of noodles?**

You can add yellow mustard (pickled mustard veggie), deep fried shallots, cilantro and green onions, half cooked eggs...etc to enhance the flavor.

<https://www.instagram.com/sno.popup/>

**Hong Kong Black Pepper Chicken Cutlet**

by Chef Craig Wong

Serves 1-2 people

**Sauce Base:**

- 2/3 cup chicken stock
- 2 tbsp sugar
- 2 tbsp light soy sauce
- 1 tsp dark soy sauce
- 1 tbsp oyster sauce
- 3 dashes worcestershire sauce

**Aromatics:**

- 2 tbsp black pepper, ground
- 3 tbsp canola oil
- 2 cloves garlic
- 1 tbsp ginger
- 1/4 onion, fine dice
- 1 tbsp black beans, mashed
  
- 2 tbsp shaoxing wine
  
- 2 tbsp cornstarch
- 2 tbsp water

**Chicken Cutlet:**

- 1/2 chicken, deboned
- 2 cloves garlic, minced
- 1.5 tsp salt
- 1 tsp sugar
- 1 tbsp soy sauce
- 1/4 tsp sesame oil
- 1 egg
- 1/2 cup potato starch
- 1 cup all purpose flour
- 2 tbsp salt
  
- Oil for deep frying

## **Method:**

### **Sauce**

- In a medium mixing bowl, combine all Sauce Base ingredients, reserve.
- Preheat a skillet over medium heat, toast black pepper (in the dry pan without any oil) until fragrant, about 1 - 3 mins.
- Add oil to the skillet and sweat the onions, ginger, garlic and chilli for 3 mins. Then add black beans.
- Deglaze with shaoxing wine, then add the Sauce Base, bring to a simmer for 5-10 mins, until you're happy with the flavour of the sauce
- In a small bowl, stir together cornstarch & water to make a slurry. Add it to the sauce while stirring constantly to avoid lumps.

### **Chicken:**

- Place your chicken in a medium mixing bowl. Season with garlic, salt, sugar, soy sauce, sesame oil & egg. Mix to combine.
- Marinate for 20 mins
- Preheat oil in a wok or deep fryer to 325 F, add enough oil to get 3 inches high in the pot
- On a shallow plate, combine cornstarch, flour and salt
- Remove chicken from the marinade, dredge the chicken completely, in a thin layer
- Fry it for 13 - 15 mins depending on thickness. Allow to rest for 5 mins before cutting it.
- Serve over steamed rice and veggies, pour the black pepper sauce over the crispy chicken



## Chicken Claypot Rice with Chestnuts and Shiitake Mushrooms

By Chef Eva Chin

Serves : 4 people

Preparation time : 1 hour

Cook time : 20-25 minutes

### **For the rice:**

- 1.5 cup jasmine rice
- 1.5 cup water
- 1 tablespoon chicken essence powder
- 5 pieces dried shiitake mushrooms, rehydrated
- 2" piece soy-cured & air-dried pork belly, sliced
- 6 pieces chestnuts, roasted & peeled

### **For the chicken:**

- 1/2 piece chicken, whole (<1lb)
- 2 tbs abalone sauce
- 1 cup ground chicken
- 1/3 cup chicken fat, chopped
- 1/3 cup green onion (green part only), finely chopped
- 2 tablespoon minced/grated ginger
- 2 tablespoon preserved truffles, chopped (save the oil)
- 4 tablespoon fresh shiitake mushrooms, finely chopped
- 3 cracks of black peppercorn
- 1 tablespoon sea salt
- 4 tablespoon Shaoxing cooking wine
- 2 tablespoon light soy sauce

### **To finish:**

- A few stalks of cilantro with leaves
- 1/2 bunch green onion, thinly sliced
- 1 piece Fresno pepper, thinly sliced, deseeded
- 2 tablespoon light soy sauce
- 2 tablespoon oyster sauce
- 2 tablespoon dark soy

- 1 tablespoon preserved truffles, chopped
- 1 tbs Shaoxing cooking wine
- 1 tbs sugar

**Directions:**

Soak the rice for 1 hour in your claypot with chicken powder and measured water. During this time you will debone the half chicken and set aside.

In a medium mixing bowl, place ground chicken, chicken fat, ginger, green onion, mix with shaoxing, soy, salt, and black pepper. Mix in the shiitake mushrooms and truffles next and mix well until it forms a dumpling filling like farce.

Cut open the chicken breast, and thigh to make space for stuffing in the ground chicken mix. Using a small spoon, stuff the ground chicken mix into the half chicken pieces and fold it back into shape.

Place the claypot on medium heat and bring to boil for 6 minutes.

Place shiitake, chestnut, pork belly slices, and seared chicken pieces and lay it all out in one layer covering the rice. Reduce heat to medium-low, cover, and simmer, reducing heat to low if you see a lot of steam escaping, 10 minutes. It will start to smell nutty, and the aroma of chicken and mushroom should begin to permeate the room. Reduce heat to medium-low and continue to cook, rotating the pot to make sure it won't burn.

Mix the soy, sugar, oyster sauce, and chopped truffles over medium heat until it is dissolved. Turn the heat back up to medium and once you smell the nuttiness of the rice, pour the sauce into the pot.

Remove from heat and let rest on a wire rack to cool down effectively. Once ready to serve, open the lid and scatter the green onion, cilantro. Break up the chicken and serve. A crust of crispy soy charred rice will be formed in the bottom of the claypot.