



Your Asian Food Specialist



SHOWCASING

30 Recipes

ECOOKBOOK





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Message from our GROUP CHIEF EXECUTIVE OFFICER



As many of you may know, this year marks the 30th anniversary of the formation of Oriental Merchant Australia with China Merchants in 1990. I am grateful for the trust and opportunity that China Merchants has given us over the years, which allows us to grow from a small humble retail shop to become a global enterprise today; focusing not only on growing in size and depth of coverage, but also in our distribution network, supply chain management, marketing capabilities and professional management etc.

Oriental Merchant is now the leading Asian food distributor and marketer in the world and often setting standards and stretching boundaries in the Asian food industry. It is my privilege and honor to have worked with our collaborative partners around the world which includes established manufacturers, government agencies, chefs and professional culinary organizations, food media and influencers etc; all working together with a common goal to promote Asian cuisine understanding and interest in cooking to the rest of the world.

As you may be aware, since 2019, Oriental Merchant has expanded our operations into the North American continent through a joint venture with Lekiu, one of the leading distributors in Western Canada.

Our European operations has also grown significantly over the years and our 30,000 sqm custom built warehouse in The Netherlands is now operational since May 2020.

Oriental Merchant New Zealand has also seen significant growth and we now have another warehouse in Christchurch to support our business growth in the South Island.

To spearhead our ambition in the global development of Japanese cuisine, we have established a buying office in Japan in late 2019.

Last but not least, our head operation in Australia continues to achieve sustainable growth and lead the market. All these could not have been possible without the trust and support that our business partners have given to us, and I am humbled and immensely grateful for the opportunity.

To commemorate our 30th anniversary, it gives me great pleasure to showcase our Oriental Merchant 30th Anniversary eCookbook. This eCookbook is a collection of recipes created by some of the most talented and passionate people that I have come across and I consider myself very lucky to have sampled some of their creations. I hope by sharing this collection of recipes, you will be inspired to create your own culinary journey. I wish you well and look forward to meeting all of you in person to express my gratitude and share my joy.

Thank you and best regards,

Group CEO, Oriental Merchant Pty Ltd

Milestones



Testimonials



RYUJI NAKAMURA

CEO

Hakubaku Australia Pty Ltd

Congratulations for your 30th Anniversary. You have changed the culture of Australian kitchens. Not only have you promoted Asian cuisine by demystifying it but also now we are using Asian ingredients for general cooking. Your approach to the market aligns to ours, you are not afraid to change but always stay authentic at the core.

Hakubaku Australia's partnership with Oriental Merchant started in 2002 when we first decided to open up markets other than Japan. It started with joint product development. Our business with Oriental Merchant Australia grew significantly in past 18 years. We look forward to a continued prosperous partnership for many years to come.

MR. HANG

Chairman

Jiangsu Hengshun Group Co., Ltd

Please accept my warmest congratulations on the 30th anniversary of Oriental Merchant on behalf of Hengshun Group. We had a long and fruitful partnership with OM and bear witness to your professionalism, expertise and unwavering commitment to promoting Chinese cuisine in Australia and other parts of the world.

The co-operation between Hengshun and Oriental Merchant was initiated twenty years ago. In the past twenty years, we have witnessed the achievements we made together, we both feel honored to choose each other as a business partner.

The year of 2020 is the 30th anniversary of Oriental Merchant. It coincides with the 180th anniversary of Hengshun Group. As a China time-honored brand enterprise, Hengshun is now charting new plans on the development of "vinegar, wine, sauces and pickles". For overseas markets, we will also use Hengshun's brand advantages to increase market investment. I hope we will continue to work together to further build Hengshun as a leading brand in the overseas market of Chinese condiments.

Congratulations again to you for the 30th anniversary of Oriental Merchant! May our cooperation last forever!



KEN NAKAJIMA

Managing Director

Kewpie (Thailand) Co., Ltd

Congratulation on Oriental Merchant's Australia celebrating 30th Anniversary. On behalf of Kewpie Thailand, I am really appreciated for a long and solid partnership with Oriental Merchant for more than a decade.

We wish you continued success, opportunity and growth in the next stage of the history.

Testimonials



PRISCILA RUSA

Head of Export Asia & NZ APAC Export
Kraft Heinz

On behalf of Kraft Heinz would like to take this opportunity to congratulate Oriental Merchant for the 30th Anniversary! OM has been an outstanding partner for ABC brand, I look up to OM on their ability to build brands, bringing quality food to consumers around the world!

CHARLIE LEE

Chairman
Lee Kum Kee Sauce Group

My heartiest congratulations to Oriental Merchant on your remarkable achievements as you celebrate your 30th Anniversary! Thank you for your staunch support in weathering the storms with Lee Kum Kee throughout these challenging years. Your unwavering partnership and boundless passion have been the pillar of strength behind our shared success today. As we cherish our unshakable friendship, let us brave our way towards an even brighter future and pursue our dreams together in many more decades to come.



SHIGEAKI YUMBE

Executive Officer
General Manager of Overseas Operation Division
S&B Foods Inc.

Congratulations on your thirtieth anniversary.

We would like to send our sincere gratitude to the entire team of Oriental Merchant for dedicating and supporting to penetrate S&B products and authentic Japanese cuisine to the market. Your team is outstandingly well-organized and provide excellent advice with great expertise while understanding our milestones. With the aim of achieving growth for both companies, we appreciate your continued support.

Testimonials



ITTHIPAT PEERAADECHAPAN

CEO

Taakaenoi Food & Marketing Public Co., Ltd

Thank you for having me at this special event.

In 2009, my sister and I had our first meeting with Bernard. As we were still young and small in export business, Bernard generously shared his experience and knowledge of how to grow business globally and professionally with us. It was an eye-opener.

Since then, our business had started booming. With their professional work and commitment, it was a fruitful journey for over 10 years. We thank Oriental Merchant and respect Bernard as a headmaster of TKN.

Congratulations to Oriental Merchant for the 30th anniversary. I am delighted to have you as my long term business partner.

THITIYA NITHIPITIGAN

Deputy Managing Director (Management)

Thai Fishsauce Factory (Squid Brand) Co., Ltd



On behalf of Thai Fishsauce Factory (Squid Brand) Co., Ltd., I extend our heartiest congratulations to Oriental Merchant Pty Ltd on completing 30 glorious years of success.

You have always been on the top of our distributor list. It has been a wonderful journey with you. We appreciate your business and wish you all success for many more years to come.

Happy 30th Anniversary!



APHISAK THEPPADUNGORN

Managing Director

Theppadungporn Coconut Co., Ltd

TCC have been working with OM since the company started.

We started together with a few but now you are huge with many talents, creativity and enthusiastic. It has been a wonderful journey with you. Thank you, all the staffs, for your hard work on TCC and Mae Ploy.

On this blissful and charming day of your corporate anniversary, may you continue the journey of success with pride! I wish you happiness and many more years of success. Congratulation on your 30th Anniversary!



JAPANESE CHICKEN YAKI UDON



Prep Time 10 Minutes



Cook Time 10 Minutes



Serves 3



Chef Masa Arakane

INGREDIENTS

- 2 tbsp vegetable oil
- 300g chicken breast (cut into strips)
- 250g cabbage (sliced)
- 80g carrots (cut into strips)
- 100g bean sprouts (wash under running water and drain)
- 1 pack **Hakubaku Organic Udon** (prepared according to the pack instructions)
- **Obento Tonkatsu Sauce**
- 60g spring onions (chopped)

DIRECTIONS

1. Heat pan with oil over medium heat. Stir-fry in chicken, cabbage, carrots and bean sprouts until cooked through.
2. Add in udon followed by tonkatsu sauce. Stir-fry until all ingredients are well coated.
3. Add spring onions and quickly stir-fry until the spring onions are mixed in.
4. Plate the dish and garnish.

GARNISH

- **Kewpie Mayonnaise**
- red pickled ginger
- green aonori flakes
- bonito flakes





THAI LAKSA



Prep Time 10 Minutes



Cook Time 10 Minutes



Serves 2



Chef Karen Chan

INGREDIENTS

- ½ jar Valcom Laksa Paste
- 1 cup TCC Premium Coconut Milk
- ¾ cup water
- 200g Chef's World Hokkien Noodles (prepared according to the pack instructions)
- 100g roasted pork belly (chopped into 3cm squares)

GARNISH

- bean sprouts
- green beans (sliced)
- hard-boiled egg (sliced)
- Thai basil leaves

DIRECTIONS

1. In a saucepan, add laksa paste, coconut milk and water. Bring to a boil and turn off the heat.
2. Place the cooked noodles into two serving bowls. Put bean sprouts on top of the noodles.
3. Ladle some soup into the bowl of noodles.
4. Garnish with the rest of the ingredients. Place pork belly on top.





FUJIAN XO SAUCE FRIED RICE



Prep Time 20 Minutes



Cook Time 10 Minutes



Serves 2

Chef Leslie Chan

INGREDIENTS

- 4 tbsp cooking oil
- 50g pumpkin (diced)
- 50g Chinese kale (diced)
- 75g Royal Ebi Raw Prawn Meat (diced)
- 50g Hanabi Bay Scallops (diced)
- 2 pcs Jade Phoenix Shiitake Mushrooms (soaked and diced)
- 120g pork (diced)
- 2 eggs (beaten)
- 350g rice (cooled cooked rice)

MARINADE

- 1 tbsp Lee Kum Kee Panda Brand Oyster Sauce
- ½ tsp sesame oil
- ½ tsp cornstarch

SAUCE

- 2 tbsp Lee Kum Kee XO Sauce
- 2 tbsp Lee Kum Kee Panda Brand Oyster Sauce
- 125ml water
- 1 tsp cornstarch (mix with water)

DIRECTIONS

1. Heat the wok, add 1 tbsp oil and stir-fry pumpkin until it softens, add in Chinese kale, prawns, scallops, shiitake mushrooms, toss for 2 minutes, set aside.
2. Place pork into a bowl and add in marinade ingredients. Mix well.
3. Heat 2 tbsp oil in a frying pan over medium-high heat. Stir-fry pork until cooked and set aside.
4. Heat 1 tbsp oil in a frying pan over medium-high heat and fry the eggs. Toss in rice and fry until well combined. Dish out the fried rice on a serving plate.
5. Add vegetables, pork and sauce ingredients into the pan. Mix until well cooked.
6. Pour over fried rice and serve.



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JAPANESE SOBA NOODLE SALAD



Prep Time 15 Minutes



Cook Time 5 Minutes



Serves 2



Chef Ikuei Arakane
(Kinsan)

INGREDIENTS

- 150g **Hakubaku Organic Soba** (prepared according to the pack instructions)
- 1 tbsp toasted sesame seeds

SALAD DRESSING

- 3 tbsp **Kewpie Roasted Sesame Dressing**
- 2 tbsp **Kewpie Sesame Soy Dressing**
- ½ tbsp **Yeo's Pure Sesame Oil**

NOODLE DRESSING

- 1 tbsp instant dashi powder
- 50ml **Obento Japanese Soy Sauce**
- 50ml **Obento Mirin Seasoning**

SALAD

- 30g carrots (thinly julienned into long strips)
- 1 Lebanese cucumber (thinly julienned into long strips)
- ½ cup edamame (cooked and remove beans from pod)
- 1 handful baby spinach and premixed salad
- 25g spring onions (diagonally thinly sliced)

DIRECTIONS

1. Mix salad dressing and noodle dressing in two separate bowls.
2. Combine all salad ingredients and salad dressing in a mixing bowl.
Place the salad on top of noodles.
3. Pour the noodle dressing over the noodles and sprinkle toasted sesame seeds over noodle salad.



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INDONESIAN BBQ BEEF RIBS



Prep Time 120 Minutes



Cook Time 75 Minutes



Serves 2



Chef Karen Chan

INGREDIENTS

- 700g beef short ribs

BRINE

- 1L water
- 3 tbsp salt
- 3 cloves garlic
- 1 stalk lemongrass (bruised)
- 1 tsp galangal powder
- 3cm ginger (sliced)
- 2 pcs star anise

MARINADE

- 5 tbsp ABC Sweet Soy Sauce
- 5 tbsp honey
- 3 cloves garlic (grated)
- 2 tsp ginger (grated)
- 1 tbsp chilli powder
- 1 tbsp Lee Kum Kee Panda Brand Oyster Sauce
- 1 tsp white pepper
- 2 tbsp tomato puree
- 1 tbsp Lee Kum Kee Premium Soy Sauce
- 3 tbsp apple cider / white wine vinegar

DIRECTIONS

1. In a large pot, soak ribs in brine for 2 hrs.
2. Bring to a boil and simmer for 1 hr until meat is tender. Leave to cool before removing the ribs.
3. Mix marinade ingredients in a large bowl. Coat each rib well with marinade.
4. Cook ribs on hot griddle pan or barbecue for 5 mins on each side until the marinade is caramelised. Baste as you grill.
5. Rest ribs for 5 mins before serving.



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JAPANESE TONKATSU (CRISPY PORK CUTLET)



Prep Time 10 Minutes



Cook Time 15 Minutes



Serves 4



Chef Ikuei Arakane
(Kinsan)

INGREDIENTS

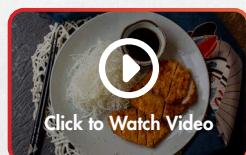
- 1 egg (beaten)
- 50ml milk
- 480g pork loin (120g per person)
- salt and pepper (to taste)
- 50g plain flour
- 150g **Obento Panko Bread Crumbs**
- vegetable oil
- 8 cabbage leaves (finely shredded or preferred green salad)

DIRECTIONS

1. Combine beaten egg and milk in a bowl.
2. Coat pork in the order of flour, egg and milk mixture and bread crumbs.
3. Deep-fry crumbed pork in 180°C hot oil until golden and fully cooked.
Place on resting rack.
4. Cut the pork cutlet into 1cm strips. Serve on a bed of cabbage with a side of tonkatsu sauce in a small dish for dipping.

DIPPING

- Obento Tonkatsu Sauce



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THAI RED CURRY GRILLED CHICKEN



Prep Time 70 Minutes



Cook Time 10 Minutes



Serves 2-3



Chef Pittayarat
Senapadphakorn (Mod)

INGREDIENTS

- 3 tbsp **TCC Premium Coconut Milk**
- 2 tbsp **Valcom Red Curry Paste**
- 1 tbsp sugar
- 1 tsp **Squid Brand Fish Sauce**
- 400g chicken breast
- 1 cup salad leaves
- 1 Lebanese cucumber (optional)
- 1 cup cherry tomatoes (optional)

DIRECTIONS

1. Combine coconut milk, red curry paste, sugar and fish sauce in a large ceramic bowl. Add chicken breast, turn to coat each side and leave to marinate for 1 hr.
2. Heat a barbecue hot plate or chargrill pan on medium-high heat. Grill chicken breast for 3-4 mins on each side or until cooked.
3. Slice chicken breast and place on serving plate with salad.
4. Mix all ingredients for dipping sauce until sugar dissolves. Serve sauce on the side.

DIPPING SAUCE

- 2 tbsp tamarind paste
- 1½ tbsp **Squid Brand Fish Sauce**
- 1½ tbsp sugar
- 2 tbsp water
- ½ tbsp dried chilli flakes



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JAPANESE OKONOMIYAKI (SAVOURY PANCAKE)



Prep Time 15 Minutes



Cook Time 20 Minutes



Serves 2



Chef Ikuei Arakane
(Kinsan)

INGREDIENTS

- 120g cabbage (finely chopped)
- 25g spring onions (finely chopped)
- 100g squid tube (finely chopped)
- 1-2 tbsp vegetable oil

BATTER

- 120g plain flour
- 1 tsp baking powder
- 2 eggs (size = 700g dozen)
- 2cm squeeze **S&B Wasabi in Tube**
- 140ml water

SAUCE

- 5cm squeeze **S&B Wasabi in Tube**
- 50g Kewpie Mayonnaise
- 2 tbsp Obento Teriyaki Marinade

GARNISH

- aonori
- bonito flakes
- pickled red ginger

DIRECTIONS

1. Combine and mix all the batter ingredients in a large mixing bowl. Add cabbage, spring onions and squid into the mixture. Mix well.
2. Heat $\frac{1}{2}$ tbsp oil over medium heat in a pan and add 120ml of batter mix. Reduce heat to low and cook approximately for 5-7 mins or until the bottom is golden brown. Flip over and thoroughly cook the other side until golden brown.
3. Mix the sauce ingredients while waiting.
4. Remove the pancake from heat. Garnish. Serve hot with the sauce on the side.





Vietnamese Slow-Cooked Pork Belly



Prep Time 20 Minutes



Cook Time 60 Minutes



Serves 2



Chef Pittayarat
Senapadphakorn (Mod)

INGREDIENTS

- 2 tbsp oil
- 4 stems coriander roots (chopped)
- 8 cloves garlic (chopped)
- 1 tsp white pepper
- 320g pork belly
- 4 eggs (hard-boiled)
- 400ml coconut water
- 400ml water
- 2 tbsp **Lee Kum Kee Panda Brand Oyster Sauce**
- 2 tbsp **ABC Sweet Soy Sauce**
- 2 tsp **Squid Brand Fish Sauce**
- 4 tsp **Lee Kum Kee Premium Soy Sauce**
- 4 baby carrots (peeled)
- 4 broccolini

DIRECTIONS

1. In a large pot, add oil and stir-fry the coriander roots, garlic and white pepper on medium heat until fragrant.
2. Add all the remaining ingredients except baby carrots and broccolini and bring to a boil.
3. Lower the heat, put a lid on and continue to cook for 25 mins.
4. Add carrots and broccolini and continue to cook with the lid off for another 25 mins.
5. Serve with steamed rice.



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JAPANESE TAMAGOYAKI (EGG OMELETTE)



Prep Time 5 Minutes



Cook Time 10 Minutes



Serves 2



Chef Ikuei Arakane
(Kinsan)

INGREDIENTS

- vegetable oil

EGG MIXTURE

- 8 eggs
- 15ml Obento Cooking Sake
- 50ml Obento Mirin Seasoning
- 25ml Obento Japanese Soy Sauce
- 30g Kewpie Mayonnaise

DIRECTIONS

1. In a mixing bowl, add in egg mixture and stir well.
2. Heat up a square flat pan, brush a layer of oil on the surface. Spread 60-80ml of the egg mixture and cook into a sheet.
3. When it is formed, roll the sheet to create a cylinder shape and keep at the edge of the pan.
4. Make another sheet and roll the egg to add the layer on.
5. Repeat the process until all mixture is finished.
6. Adjust the shape and cut into desired size to serve.





INDONESIAN VEGETARIAN SKEWERS



Prep Time 60 Minutes



Cook Time 15 Minutes



Serves 2



Chef Karen Chan

INGREDIENTS

- 2 small eggplants (cut to thick slices)
- 1 zucchini (cut to thick slices)
- 10 bamboo skewers (soaked in cold water for 1 hr)
- oil (for brushing)

MARINADE

- 5 tbsp ABC Sweet Soy Sauce
- 1 tsp garlic powder
- 2 tsp Lee Kum Kee Premium Soy Sauce
- 2 tsp sugar
- 2 tbsp tamarind puree

DIPPING SAUCE

- 5 tbsp ABC Sweet Soy Sauce
- ½ tbsp ABC Original Chilli Sauce (or to taste)
- 1 shallot (finely minced)
- ½ tsp salt
- 1 tbsp finely crushed peanuts
- 2 tbsp toasted sesame seeds (ground)
- 1 lime (juiced)

GARNISH

- crushed peanuts (optional)

DIRECTIONS

1. Mix all marinade ingredients in a large bowl. Add eggplants and zucchini, marinate for 1 hr.
2. Mix dipping sauce ingredients in another bowl. Set aside.
3. Thread the vegetables onto skewers until all vegetables are used.
4. Brush some oil on a hot griddle pan or barbecue, cook the skewers and baste occasionally.
5. Serve with dipping sauce and some crushed peanuts.





JAPANESE TEMAKI (CONE STYLE SUSHI)



Prep Time 10 Minutes



Cook Time 5 Minutes



Serves 2



Chef Ikuei Arakane
(Kinsan)

INGREDIENTS

- 75ml Obento Sushi Seasoning
- 100g steamed sushi rice
- Kewpie Mayonnaise
- S&B Wasabi Paste in Tube
- 1 sheet Obento Yaki Nori for Sushi (cut into half)
- 2 x 20g salmon sashimi (cut into strips)
- 2 x 20g tuna sashimi (cut into strips)
- 2 cucumber sticks
- 2 avocado sticks
- lettuce leaves (optional)
- Obento Sushi and Sashimi Soy Sauce (to serve)

DIRECTIONS

1. Add sushi seasoning to steamed sushi rice and mix well.
2. Combine mayonnaise with wasabi and adjust to preferred taste.
3. On nori sheets, spread rice followed by wasabi and mayonnaise mix.
4. Top with sashimi strips and vegetables.
5. Roll into a cone shape and serve with soy sauce.





THAI TOM YUM WITH CHICKEN



Prep Time 15 Minutes



Cook Time 10 Minutes



Serves 3



Chef Pittayarat
Senapadphakorn (Mod)

INGREDIENTS

- 2 cups water
- 3 tbsp **Valcom Tom Yum Paste**
- 1 cup button mushrooms (halved)
- 300g chicken fillet (sliced)
- 1/4 cup **TCC Premium Coconut Milk**
- 4 tbsp **Valcom Kaffir Lime Leaves**
- 1 stalk coriander (coarsely chopped)
- 1 red chilli (cut diagonally)

DIRECTIONS

1. Bring the water to the boil, add tom yum paste and mushrooms, then cook over high heat until tender.
2. Add chicken and simmer until cooked, then add coconut milk.
3. Garnish with kaffir lime leaves, coriander and chilli. Remove from heat.



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MALAYSIAN BEEF RENDANG



Prep Time 20 Minutes



Cook Time 70 Minutes



Serves 3-4



Chef Karen Chan

INGREDIENTS

- 500g beef short ribs (cubed)
- 1 stalk lemongrass (bruised)
- 1 tsp salt
- 2.5cm ginger (sliced)
- water (enough to cover the beef)

BLENDING SPICES

- 2 onions (roughly chopped)
- 4 cloves garlic
- 1 tbsp ginger (grated)
- 2 tsp galangal powder
- 2 stalks lemongrass (white part only, finely sliced)
- ½ tsp turmeric powder
- 5 tbsp oil

ROASTING SPICES

- 1 tbsp coriander powder
- 2 tsp fennel powder
- 1 tsp cumin powder

GRAVY

- 1 stick cinnamon
- 1 cup **TCC Premium Coconut Milk**
- ½ cup water (adjust as required)
- 2 tbsp **Yeo's Sambal Oeleck**
- 1 tsp salt
- 1 tbsp sugar

DIRECTIONS

1. In a blender, add the blending spices and process well.
2. Place the main ingredients in a saucepan and let it simmer for 10-15 mins. Meanwhile, prepare the rest of the recipe.
3. Heat a heavy saucepan. Dry-fry the roasting spices for 1 min. Pour into a bowl and set aside.
4. Add the blended spices into the hot pan and stir-fry until oil splits from the paste, stir often for approx. 5 mins.
5. Add roasted spices, pre-boiled beef, cinnamon stick and coconut milk and stir.
6. Bring to boil and reduce heat to gently simmer for 45 mins or until the meat is tender.
7. There is not a lot of gravy to this dish. However, if required, add enough water to continue cooking.
8. Add sambal oeleck, salt and sugar. Mix well.
9. Serve with steamed rice.





JAPANESE PORK AND VEGETABLE RAMEN



Prep Time 180 Minutes



Cook Time 10 Minutes



Serves 3



Chef Ikuei Arakane
(Kinsan)

INGREDIENTS

- 1 pack **Hakubaku Organic Ramen** (prepared according to the pack instructions)

CHICKEN STOCK

- 2 whole chicken frames
- 3 stalks spring onions
- 30g ginger
- 30g garlic
- 1 brown onion
- 5cm dried kombu
- 3L water

SOUP

- 900ml chicken stock
- 45ml **Obento Japanese Soy Sauce**
- 5ml Yeo's Pure Sesame Oil
- 30ml **Obento Mirin Seasoning**
- 10ml **Squid Brand Fish Sauce**
- 15ml **Double Phoenix Chinese Cooking Wine**
- 4 pinches salt

STIR-FRY GARNISH

- 150g pork belly slice
- 200g enoki mushrooms
- 200g garlic chives
- 200g bean sprouts
- salt and pepper (as needed)

DIRECTIONS

1. Add all chicken stock ingredients in a pot and bring to the boil. Put the lid on and cook for 2-3 hrs over low heat.
2. In a small pot, cook soup ingredients and bring to the boil.
3. In a frying pan, stir-fry garnish ingredients until cooked.
4. Place noodles in a bowl, followed by soup and add garnish on top.
5. Serve hot.





NORTHERN THAI KHAO SOI (CURRY NOODLES)



Prep Time 20 Minutes



Cook Time 40 Minutes



Serves 2-3



Chef Pittayarat
Senapadphakorn (Mod)

INGREDIENTS

CURRY

- 400ml **TCC Premium Coconut Cream**
- 3 tbsp **Valcom Yellow Curry Paste**
- ½ tbsp curry powder
- ½ tsp turmeric powder
- 1 tsp black cardamom powder
- 3 chicken fillets (cut into 6-9 pcs)
- ½ cup water
- 1 tbsp chicken stock powder
- ½ tbsp brown sugar
- ½ tbsp **Squid Brand Fish Sauce**

TOPPING

- vegetable/canola oil (for deep-frying)
- 100g fresh egg noodles
- crushed dried chilli in oil
- red onion (diced)
- 1 fresh lime/lemon (cut into wedges)
- red chillies (sliced)
- fresh spring onions
- fresh coriander leaves

SERVING

- 6 cups water
- 300g fresh egg noodles

DIRECTIONS

TO MAKE CURRY

1. Pour 200ml coconut cream in a large heavy-based saucepan over medium-low heat. Add yellow curry paste, curry powder, turmeric powder and black cardamom powder. Cook and stir for 2-3 mins until oil separates on the surface. Then add the chicken and stir until it is coated with coconut and curry paste.
2. Add the remaining coconut cream with ½ cup water into the saucepan. Stir the chicken until the curry sauce is mixed through, then reduce heat to low and cook for 10 mins.
3. Add chicken stock powder, brown sugar and fish sauce into the saucepan, then stir until mixed through. Simmer for 15 mins or until chicken is cooked through.

TO MAKE CRISPY NOODLES TOPPING

1. Pour vegetable oil in a small pot over medium heat. When the oil is hot, add 100g egg noodles to deep-fry until light golden and crispy. Remove and set aside to drain oil.

TO SERVE

1. Pour about 6 cups of water in a medium pot then cook egg noodles. Drain and refresh under cold water. Divide noodles into individual serving bowls.
2. Ladle chicken curry over noodles. Top with toppings and serve with lime/lemon wedges.





INDONESIAN STICKY BBQ PORK BELLY



Prep Time 120 Minutes



Cook Time 45 Minutes



Serves 4



Chef Karen Chan

INGREDIENTS

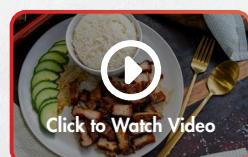
- 1.5kg pork belly strips or ribs
- 1 cucumber (sliced)

MARINADE

- 5 tbsp ABC Sweet Soy Sauce
- 1 lime (zested & juiced)
- 1 red chilli (chopped)
- 20g palm sugar
- 1 tsp Yeo's Pure Sesame Oil
- 2 tsp lemongrass (finely chopped)
- 1 tbsp oil

DIRECTIONS

1. Blend all the marinade ingredients in a large mortar and pestle or small food processor.
2. Place pork belly or ribs in a large plastic bag and pour in marinade, coating well.
3. Marinate in the fridge for 1-2 hrs or up to 24 hrs.
4. Preheat oven to 170°C. Place marinated pork onto a large baking dish and bake for 40 mins, turn and baste frequently.
5. Slice pork belly into 1cm thick pieces and serve with rice and cucumber slices.



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JAPANESE VEGETABLE YAKI UDON



Prep Time 15 Minutes



Cook Time 10 Minutes



Serves 3



Chef Masa Arakane

INGREDIENTS

- vegetable oil (to cook)
- 4 shiitake mushrooms (sliced)
- 250g cabbage (roughly cut)
- 100g red capsicums (sliced)
- 80g carrots (cut into strips)
- 1 pack **Hakubaku Organic Udon** (prepared according to the pack instructions)
- **Obento Tonkatsu Sauce** (as required)
- 60g spring onions

GARNISH

- Kewpie Mayonnaise
- red pickled ginger (beni shoga)
- green nori flakes
- bonito flakes

DIRECTIONS

1. Heat pan and add vegetable oil. Stir-fry shiitake mushrooms, cabbage, red capsicums and carrots until cooked through.
2. Add in the noodles, followed by tonkatsu sauce. Using tongs to stir through the sauce until well-mixed.
3. Add spring onions and quickly stir-fry until well-mixed.
4. Plate in a dish followed by mayonnaise, red pickled ginger, green nori flakes and bonito flakes.



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THAI SALMON RED CURRY



Prep Time 10 Minutes



Cook Time 20 Minutes



Serves 2



Chef Karen Chan

INGREDIENTS

- 200g salmon fillet with skin
- salt
- 2 tbsp oil
- ½ cup of lychee juice from can
- 1 cup TCC Premium Coconut Milk
- ½ jar Valcom Red Curry Paste
- 6 Thai eggplants (quartered)
- 6 pieces of lychees from can (drained and set aside for cooking)

GARNISH

- Thai basil
- fresh coriander
- kaffir lime leaves (finely sliced)

DIRECTIONS

1. Place salmon on cutting board with the skin side down. Firmly hold one end of the skin and cut between the flesh and the skin (cut as close to the skin as possible).
2. Sprinkle salt on both sides of the skin and set aside. Cut salmon into 2cm pieces.
3. Heat 2 tbsp of oil in a skillet over low heat. Add in salmon skin and fry until brown and crispy. Set aside.
4. In a saucepan, add in lychee juice, coconut milk and red curry paste and bring to the boil.
5. Add eggplants and reduce heat to simmer for 3-5 minutes until they are tender.
6. Add salmon and lychees and bring to the boil. Turn off the heat and rest for 5 minutes.
7. Garnish with Thai basil, fresh coriander, kaffir lime leaves and salmon skin. Serve hot.



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CHINESE DUMPLINGS



Prep Time 20 Minutes



Cook Time 30 Minutes



Serves 3-4



Chef Lillie Giang

INGREDIENTS

- 300g pork mince
- 2 cups cabbage (finely chopped)
- 1 small onion (finely chopped)
- 1 tbsp ginger (finely grated)
- 1-3 spring onions (finely chopped)
- 2 tbsp oyster sauce
- 3 tbsp Double Phoenix Chinese Cooking Wine
- ½ tsp salt
- ¼ tsp pepper
- 1 tbsp Heng Shun Pure Sesame Oil
- 1 packet dumpling pastries
- 2 tbsp cooking oil
- ½ cup of water
- extra ginger (finely julienned for serving)

CHILLI OIL

- ¼ cup chilli flakes
- ½ cup cooking oil

DIPPING SAUCE

- 2 tbsp soy sauce
- 2 tbsp Heng Shun White Rice Vinegar
- 1 tbsp sugar
- 1 tbsp Heng Shun Pure Sesame Oil

Tip: For Dipping Sauce, it can be replaced by Heng Shun Chinkiang Vinegar

DIRECTIONS

1. Place dry chilli flakes in a heatproof bowl. Heat oil gently in a saucepan. Remove from heat for about 30 secs. Pour over chilli flakes and set aside to cool.
2. In a mixing bowl, combine the pork mince with the cabbage, onion, ginger, spring onions, oyster sauce, cooking wine, salt, pepper and sesame oil. Stir all ingredients in one direction until mixture becomes sticky.
3. Place 1 tsp of filling in the middle of the pastry. Brush a little bit of water around the edge of the pastry with your finger, then fold the pastry in half to enclose the filling. Crimp the edges to create the folds.
4. Place 2 tbsp of cooking oil in a non-stick frying pan. Heat oil and add dumplings. Pan-fry on medium low heat until the bottom is slightly golden. Add water, cover with lid and cook until all the liquid is absorbed.
5. Remove lid and cook over medium heat until the bottoms crisp up. Drizzle with extra oil if required.
6. Serve with dipping sauce and chilli oil.



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INDONESIAN NASI GORENG (FRIED RICE)



Prep Time 20 Minutes



Cook Time 15 Minutes



Serves 4



Chef Karen Chan

INGREDIENTS

- 1 tbsp **Yeo's Sambal Oeleck**
- 20g roasted belachan (shrimp paste)
- 2 tbsp oil
- 200g chicken fillet (diced)
- 100g **Royal Ebi Raw Prawn Meat**
- 200g white cabbage (julienned)
- 2 stalks spring onions (chopped)
- 4 cups cooled cooked rice
- 1½ tbsp **ABC Sweet Soy Sauce**
- 2 tsp **Lee Kum Kee Premium Soy Sauce**
- 4 sunny-side up eggs, to serve
- **ABC Extra Hot Chilli Sauce**, to serve

GARNISH

- fried shallots
- lime wedges

DIRECTIONS

1. Blend sambal oeleck and belachan into a paste.
2. Heat oil in a large pan or wok over high heat and stir-fry the paste until fragrant for about 2 mins.
3. Add chicken and stir-fry until almost cooked. Add prawns and stir well for another 5 mins or until they are cooked.
4. Add cabbage and spring onions, stir-fry until softened. Stir in rice, sweet soy sauce and soy sauce. Mix well.
5. Garnish with fried shallots and lime wedges. Serve with sunny-side up eggs and extra hot chilli sauce.





JAPANESE TOFU AND BEEF HAMBURG



Prep Time 10 Minutes



Cook Time 25 Minutes



Serves 6



Chef Masa Arakane

INGREDIENTS

- 3 tbsp oil

HAMBURG

- 160g firm tofu
- 500g beef mince
- 1 cup **Obento Panko Bread Crumbs**
- 2½ tbsp tomato paste
- 3 eggs
- 250g onion (finely diced)

SAUCE

- 2 tbsp **Kewpie Mayonnaise**
- 1½ tbsp ketchup
- 1½ tbsp **Obento Tonkatsu Sauce**

DIRECTIONS

1. Place tofu on a plate in between paper towels. Put another plate on top and use something heavy to remove excess liquid with gentle pressure. Replace paper towels when needed and repeat until the paper towels stop absorbing moisture.
2. Preheat oven to 180°C.
3. Mix all Hamburg ingredients in a bowl until well combined.
4. Divide it into 6 flat patties. Shape the patties round with no cracks and tap the air out on both sides.
5. Heat oil in a pan over medium heat. Sear the patties until lightly brown. Cook in oven for another 15-20 mins or until cooked through. Transfer to a plate.
6. Mix sauce ingredients in a bowl and serve with Hamburg.



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SHANGHAI BRAISED PORK BELLY



Prep Time 10 Minutes



Cook Time 60 Minutes



Serves 4



Chef Leslie Chan

INGREDIENTS

- 900g pork belly (cut into cubes)
- 2 tbsp oil
- 50g rock sugar
- 2 spring onion stalks
- 10g ginger (sliced)
- 5g garlic (sliced)
- 3 pcs star anise
- 1 cinnamon stick

SEASONING

- 5 tbsp Lee Kum Kee Premium Soy Sauce
- 5 tbsp Lee Kum Kee Premium Dark Soy Sauce
- 2 tsp Lee Kum Kee Panda Brand Oyster Sauce
- 3 tbsp Double Phoenix Chinese Cooking Wine
- 700ml water

DIRECTIONS

1. Rinse pork belly with boiling water. Drain and set aside.
2. In a pot, heat oil with rock sugar over low heat. When the sugar is melting, add in the pork and stir well. Turn to medium heat and stir continuously until the pork is browned.
3. Add the remaining ingredients and stir-fry for 3 mins. Then stir in the seasoning mix and cook over high heat until boiled.
4. Turn to medium low heat, cover and simmer for about 45 mins to 1 hr until pork is fork tender and sauce has reduced to a glistening coating. Stir occasionally to prevent burning and add more water if needed.





JAPANESE PRAWN TEMPURA



Prep Time 15 Minutes



Cook Time 10 Minutes



Serves 1



Chef Ikuei Arakane
(Kinsan)

INGREDIENTS

- 6 prawns (shelled and deveined)
- 2 stalks chrysanthemum leaves (washed)
- vegetable oil

BATTER

- 100g **Obento Tempura Batter Mix** (plus extra aside)
- 170ml soda water

DIPPING SAUCE

- 30ml **Obento Japanese Soy Sauce**
- 30ml **Obento Mirin Seasoning**
- grated radish (as required)
- grated old ginger (as required)

DIRECTIONS

1. Straighten the prawn with a sharp knife. Slice a slit along the stomach lengthways. Place on chopping board with stomach side down. Using your fingers, press the back to snap the back muscle and stretch the prawn straight.
2. Combine batter ingredients and mix well.
3. Combine dipping sauce ingredients in a pot and bring to a boil. Add radish and ginger for extra flavors if preferred.
4. Heat vegetable oil to 175°C in a deep-frying pan.
5. Lightly coat the prawn with extra tempura batter mix, then dunk in the batter till well coated. Deep-fry in the heated oil until cooked through and drain excess oil.
6. Repeat the process for all ingredients. Serve with dipping sauce.



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INDONESIAN ROAST CHICKEN



Prep Time 60 Minutes



Cook Time 40 Minutes



Serves 4



Chef Karen Chan

INGREDIENTS

- 1.5kg whole chicken

MARINADE

- ½ cup ABC Sweet Soy Sauce
- ½ cup TCC Premium Coconut Milk
- 6 kaffir lime leaves (thinly sliced)
- 1 tsp cinnamon powder or 1 cinnamon stick (crushed)
- 1 green chilli (finely sliced)
- 1 tbsp ginger (grated)
- 1 tbsp lemongrass (finely minced)
- ½ tsp salt
- 60g palm sugar
- ½ tsp black pepper (freshly ground)
- ¼ tsp chilli powder

GARNISH

- banana leaves

SERVING

- steamed rice
- lime wedges
- salad
- sambal

DIRECTIONS

1. Butterfly or halve the chicken and make a cut in the thickest part of each leg and breast.
2. Mix all marinade ingredients together. Pour over chicken and marinate in refrigerator for at least 1 hour, or better overnight.
3. Remove chicken from the fridge and let it sit in room temperature for 30-45 mins before roasting.
4. Pre-heat oven to 190°C and roast for 40 mins, baste occasionally.
5. Rest chicken for 10 mins before serving on a banana leaf with steamed rice, lime wedges, salad and sambal. Drizzle sweet soy sauce on the chicken before eating.





JAPANESE SALMON FLAKE ONIGIRI (RICE BALL)



Prep Time 5 Minutes



Cook Time 10 Minutes



Serves 4



Chef Ikuei Arakane
(Kinsan)

INGREDIENTS

- 150g salmon fillet
- salt
- 3 sheets **Obento Yaki Nori for Sushi**
- 2 tbsp roasted white sesame seeds
- **Obento Japanese Soy Sauce**
- Kewpie Mayonnaise
- 2 cups medium short grain rice (prepared according to the pack instructions)

DIRECTIONS

1. Season salmon with salt. Grill in oven for 7 mins or until cooked through.
2. Once cooked through, use a fork and flake the salmon finely into a bowl.
3. Lightly toast 2 yaki nori seaweed sheets on stove till crispy and warm. Break into small pieces into salmon bowl and add in roasted sesame seeds.
4. Add Japanese soy sauce and mayonnaise to taste.
5. Place rice in a large mixing bowl, stir in desired amount of the salmon flake mixture. Use your hands to grab a handful of rice and make a shape of a ball.
6. Plate on a dish together with some yaki nori seaweed as garnish.



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CHINESE STIR-FRIED RICE VERMICELLI WITH BEEF



Prep Time 15 Minutes



Cook Time 10 Minutes



Serves 2



Chef Leslie Chan

INGREDIENTS

- 2 tbsp oil
- 150g beef (sliced)
- ½ red onion (sliced)
- 2 stalks spring onions (cut into 3cm lengths)
- 50g capsicums (shredded)
- 25g carrots (shredded)
- 120g dried rice vermicelli (prepared according to the pack instructions)

MARINADE

- 1 tbsp Lee Kum Kee Premium Soy Sauce
- 2 tsp Lee Kum Kee Panda Brand Oyster Sauce
- 2 tsp Lee Kum Kee Pure Sesame Oil

DIRECTIONS

1. Heat oil in a pan and stir-fry beef until cooked. Add red onion, spring onions, capsicums and carrots. Toss for 1 min.
2. Add the cooked rice vermicelli and marinade. Stir well and heat through. Ready to serve.



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THAI PAD KRA PAO (STIR-FRIED BASIL MINCED PORK)



Prep Time 10 Minutes



Cook Time 10 Minutes



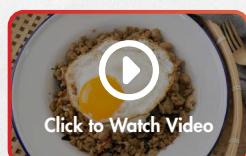
Serves 2

INGREDIENTS

- 6 bird's eye chillies
- 4 cloves garlic
- 500g minced pork
- 1 tbsp **ABC Sweet Soy Sauce**
- 3 tbsp **Squid Fish Sauce**
- 1 tbsp sugar
- 2 tbsp **Lee Kum Kee Panda Brand Oyster Sauce**
- 1 punnet Thai basil leaves
- 2 cups steamed rice
- 2 eggs

DIRECTIONS

1. In a pestle and mortar, grind the chillies and garlic.
2. Add them to the hot wok with some oil over a medium heat and sauté until fragrant.
3. Add the minced pork and break them apart into smaller granules.
4. Once the minced pork has cooked through, add in sweet soy sauce, fish sauce, sugar and oyster sauce and mix. Add water if it gets too dry.
5. Once the sauce has been thoroughly combined, remove from the heat and add the basil leaves. Set aside.
6. Heat wok over medium heat. Fry a sunny-side-up egg and place on top of steamed rice.
7. Serve with minced pork on the side.



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JAPANESE CURRY TSUKEMEN (DIPPING RAMEN WITH CURRY BROTH)



Prep Time 10 Minutes



Cook Time 15 Minutes



Serves 2



Chef Ikuei Arakane
(Kinsan)

INGREDIENTS

- 180g Hakubaku Organic Ramen (prepared according to the pack instructions)
- 300ml water
- 100g chicken tenderloin (sliced)
- 2 tsp Obento Japanese Soy Sauce
- 1 tbsp Obento Mirin Seasoning
- 1 tsp Obento Cooking Sake
- 2 cubes S&B Golden Curry (Medium Hot)

DIRECTIONS

1. Cool ramen in iced water and drain.
2. Make dashi by mixing dashi stock powder with water. Stir well and set aside.
3. In a saucepan, bring water to a boil. Add chicken and poach for 10 minutes.
4. Add dashi mix, soy sauce, mirin and sake to make broth.
5. Add curry cubes and mix well to make a dipping sauce.
6. Serve cold noodles on a plate and pour in a small bowl. Garnish with spring onions.

DASHI

- 1 tsp dashi stock powder
- 500ml water

GARNISH

- 15g spring onions (finely sliced)





THAI THAB THIM GROB (RED RUBIES IN COCONUT MILK)



Chef Lillie Giang



Prep Time 20 Minutes



Cook Time 10 Minutes



Serves 3-4

INGREDIENTS

- 2 tbsp water
- 15 drops of red food colouring
- 350g **Valcom Water Chestnut (Whole)**
- 350g tapioca flour
- crushed ice to serve

COCONUT MILK SYRUP

- 250ml TCC Premium Coconut Milk
- 125ml water
- 150g sugar

DIRECTIONS

1. Combine 2 tbsp of water with red food colouring in a bowl and mix well.
2. Peel and cut the water chestnuts into small, bite-sized pieces.
3. Add water chestnuts into the red colouring liquid and coat evenly. Allow to sit for 10 mins.
4. Stir in half of the tapioca flour and mix until all of the chestnuts are coated.
5. Remove from the bowl and shake off the extra flour.
6. Spray some water on the chestnuts before coating for the second time with the remaining flour.
7. Bring a pot of water to boil and place water chestnuts into the pot to cook for roughly 1 min.
8. In another small saucepan, combine the coconut milk syrup ingredients and heat through until the sugar has dissolved.
9. Once the sugar has dissolved, take off the heat and allow to cool down before serving.
10. To serve the dessert, pour some of the coconut syrup into a bowl before placing some of the water chestnuts and crushed ice.

Extras: Traditionally, this dish will also contain slices of jack-fruit and coconut flesh.



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