**Entrée**

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| **Gyoza**  **Pan 1**   * 1 Tbl butter * 1 C button mushrooms, diced small * ¼ ts black pepper   **Bowl 1**   * 1 kg ground pork * 2 Tbl fresh grated ginger * 4 ts light soy sauce * 2 Tbl Chicken stock powder * 2 Tbl Sesame Oil * 4 Rice wine vinegar * ½ cup purple cabbage, diced small   Wrapping   * 1 package wonton wrappers (about 40) * ¼ C water   soy sauce and red chili flakes, for serving | * Combine Pan 1 Ingredients, sautee until mushroom is soft. * Combine Bowl 1 Ingredients * Combine Bowl 1 and Pan 1. Chill for at least 10-15 minutes (or up to overnight).   **Assemble the Dumplings:**   * Set out a small bowl of water to dampen fingers. Lay a damp cloth over the wonton wrappers as you work. * Working one at a time, place a wonton wrapper in front of you and use your finger to wet the edges. Place a tablespoon of the mushroom pork filling in the centre of the wonton and fold into your preferred shape.   **To Cook:**   * Bring a large pot of water to boil. Drop the wontons in, stir gently to keep from sticking to the bottom of the pot. Cook the wontons for 6-8 minutes until cooked through. * Serve with a side of soy sauce, sprinkled with chili flakes. |

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| **Jackfruit Nuggets**   * 2 cans Young jackfruit in Brine * Chicken Style stock powder * 2 large stems fresh Rosemary * 1 bunch Lemon Thyme * **½ garlic bulb**   **Seasoning**   * 100g All Purpose Seasoning * 400g Plain Flour   **Frying**  1 Ltr vegetable Oil | 1. In a pot, combine jackfruit brine, with remaining ingredients. Keeping jackfruit flesh in a separate bowl. 2. Bring brine stock to a boil, add jackfruit meat, simmer in stock for 14 minutes. 3. Strain pot and let jackfruit meat dry on paper towels in a fridge uncovered. 4. Clean and dry pot WELL. Add oil and heat to 180 degrees Celsius.   DO NOT HEAT OIL OVER 180.   1. Combine Flour and All purpose seasoning, Coat jackfruit in seasoning flour. Shake loose any excess flour. 2. Fry 2 - 3 minutes. |

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| **Nachos**   * 400 gr Red Kidney Beans * 1 Carrot grated * 1 Zucchini grated * Nacho seasoning powder * Crushed tomato   **Garnish**   * Corn chips * Grated cheese * Hummus * Pickled jalepenos * Kale slaw | 1. Heat oil in a frying pan. Sautee beans, gratted vegetables and seasoning powder. 2. Stir through crushed tomato. Simmer for 1-2 minutes, thicken with tomato paste. Mash the kidney beans slightly with a fork. 3. Serve with corn chips, grated cheese, hummus, pickled jalepeno, and kale slaw. |

Main

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| **Laksa**  **Soup Base**   * Coconut oil * Crushed Ginger * Crushed Garlic * Cinnamon stick * 1 tsp Paprika * 1 tsp Ground coriander * Half tsp Ground turmeric * 2 Dried chillies * 1 french onion   **Soup Liquid**   * 400ml Coconut Milk * 750ml Stock (Chicken or vege) * 1 Lemongrass * 2 tsp Fish Sauce * 400g Chicken drumstick * Firm Tofu Diced   **Noodle + Veg**   * Egg noodles * Choy Sum * Bean Shoots | 1. Combine all sauce base ingredients into a large pot. Sautee all ingredients until aromatic. 2. Add coconut milk and stock liquid. Bring to a boil. 3. Add firm tofu and chicken drumsticks. Cook for 25 minutes, or until meat falls off the bone. 4. Remove bone with tongs, boil soup and ladle soup mixture over egg noodles and chopped vegetables. Allow to stand for 5 minutes to heat through. 5. Adjust with lime juice and more fish sauce to your preference.   Garnish with fresh coriander and bean shoots. |

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| **Korean Army Stew**  **Soup - Meat**   * 200g SPAM, thinly sliced * 4 Chinese sausage, thinly & diagonally sliced   **Vegetables**   * 250g tofu, sliced (about 1.5cm, 1/2 inch thickness) * 200g enoki mushrooms, base stem removed & stems separated * 200g king oyster mushrooms, thinly sliced length ways * 100g shiitake mushroom caps, thinly sliced * 4 cups (1 litre) chicken stock  1/2 cup aged [kimchi](https://mykoreankitchen.com/kimchi-recipe/), cut into bite sized pieces**SAUCE Bowl**  * 2 Tbsp [Korean chili flakes](http://amzn.to/1VDSS7F) (Gochugaru) * 2 Tbsp [rice wine](http://amzn.to/1RmH2O0) (mirin) * 1 Tbsp [soy sauce](http://amzn.to/1T6qtcY) * 1 Tbsp minced garlic * 1 Tbsp sugar * 1/2 Tbsp [Korean chili paste](http://amzn.to/1p3DWp4) (Gochujang) * A few sprinkles of ground black pepper   **Noodles**   * 110g instant ramen noodles * 50g [Korean rice cakes for soup](https://mykoreankitchen.com/garaetteok-rice-cake-recipe/), soaked in cold water for 15 mins if it was frozen * 30g green onion, thinly & diagonally sliced * 1 or 2 slices of cheese | Method   1. Heat a large deep pot with oil, fry Spam and sausage lightly 2. Mix Sauce ingredients in a bowl. 3. Add tofu and coat in pork oil, add all other vegetables, kim chi, and Chicken Stock and Sauce. 4. Cover pot with a lid and cook for 8 minutes until it boils. 5. Add noodles, green onion and rice cakes. Cook for a further 2 minutes and serve whole to share with a bowl of Rice. |

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| Perfect Burger  **Burger Seasoning**  Ingredients  •Fine table salt - 1/2 Cup  •Celery Salt - 3 Tablespoon  •Cayenne chilli powder - 1/2 tsp  Method  Combine Ingredients.  **Burger Sauce**  •Mayonnaise (Hellmans or Kewpie) – 500g  •Dijon Mustard – 100g  •Basil Napoli Passata – 100g  •Burger seasoning – 1 teaspoon  •Truffle oil – 1 teaspoon  **Pickles**  • Takes 15 minutes  • Makes 3 500ml jars  Ingredients  • Small cucumbers - 6  • Apple cider vinegar - 1 1/2 cups  • Water - 1 1/2 cups  • Sea salt - 1 tablespoon  • Maple syrup - 1/3 cup  • Cardamom nut - 2 pieces | **Method - Pickles**  1. Add the sea salt, water, apple cider & maple syrup to a pot and boil on the stove  2. Chop the cucumbers into batons or dice into discs  3. In three separate jars, split up the dill, mustard seeds, fennel seeds and cucumber ingredients into equal portions  4. Add the boiled apple cider potion to each jar, fully submerging all the ingredients  5. Seal the lid and place in the fridge  6. Pickles are ready in 24 hours and can be stored unopened for three months  **Cheeseburger Assembly**   1. Create Burger seasoning by combining all ingredients. 2. Creating Burger Sauce mix; Blend all ingredients until smooth and combined. Keep in a wide mouth plastic squeeze bottle. 3. Beef patties; Use a 30% fat – 70% meat beef mince. Roll into 120g balls. 4. When ready to cook, sear on griddle or hot plate, sprinkle with seasoning and cracked pepper. 5. Press down on the patty with a metal spatula or burger press. Flip once its golden brown. And let sear. 6. Top with sliced cheese, a second grilled patty, second slice of cheese, pickles and sliced onion. 7. Toast bun in the excess patty juice, spread with burger sauce, place patty and cheese stack on the bottom bun, top with butter lettuce leaf and sliced tomato and top bun. |

Dessert

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| **Cherry Pie**  Equipment  9” pie dish  Rolling pin  Medium sized bowl  Wooden spoon  Ingredients  **Pie case**  500g plain flour  2 tbsp raw caster sugar  200g butter cold  180ml water, ice-cold  Pinch salt  **Filling**  1 kg cherries pitted  1 tsp cinnamon  1 tbsp lemon juice  2 tbsp brown sugar  1 1/2 tbsp corn flour  **‘Egg wash’**  1 tsp maple syrup 2 tsp milk Pie case | Combine the flour, sugar, salt in a large bowl. Using your fingers to rub the cold butter into the flour mixture until it resembles wet sand. 2. Make a well in the middle and pour in the iced water, mix until it comes together as a firm dough. Wrap and place into the fridge for approx. 30 minutes to chill. Filling  Combine the filling ingredients, and mix to ensure that the corn flour has coated all the cherries evenly. Place to the side. 2. Preheat your oven to 180C. Using a little butter or vegetable oil, grease a pie case well and place to the side. 3. Remove the chilled dough from the fridge and place it on a lightly floured surface. Roll out to a thickness of around 2 cms and gently place into the prepared pie case, pressing it down into the edges and letting the excess hang over the sides of the case. 4. Fill your prepared pie case with the cherry filling you made. Cut off the excess pie dough that is hanging from the edge of the case, and use your fingers to press the remaining dough into a crust around the edge. 5. Combine the maple syrup and milk together and use this to brush the pie crust as an ‘egg wash’. Place the pie into the oven for 20 minutes, before reducing the heat to 180C and baking for an additional 30 - 40 minutes. The filling should be bubbling, while the crust around the edges should be a golden brown. 6. Remove the pie from the oven when done, leave to cool before serving and enjoy! |