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|  | **Ingredients** | **steps** |
| ***Mutton fried rice*** | * **2 tbsp** vegetable oil * **200 g** mutton or lamb backstrap, cut into small cubes * **3** garlic cloves, sliced * **3** Asian red shallots, sliced * **2** long fresh red chillies, finely chopped * **740 g** (4 cups) refrigerated cooked rice * pinch of five-spice powder * **1 tsp** curry powder * **½ tsp** ground cumin * **1 head** pak choi, sliced * **50 g** white cabbage, thinly sliced * **40 g** (¼ cup) fresh peas * **2** spring onions (scallions), sliced * **2 tsp** dark soy sauce * **2 tbsp** kecap manis * pinch each of salt and pepper * **1 tbsp** fried shallots * **1 tbsp** thinly sliced spring onion (scallion) * **1** Lebanese cucumber, sliced * **2** tomatoes, sliced * green bird’s eye chillies, sliced | * Heat a wok over high heat. Add 1 tablespoon of vegetable oil and swirl to coat the wok. Add the mutton and stir-fry for 1 minute or until seared. Transfer the mutton to a bowl and set aside. * Add the remaining oil to the wok, then sauté the garlic, shallot and chilli on medium heat for 2 minutes or until fragrant. Add the rice, increase the heat to high and stir-fry for 5 minutes or until lightly browned and all the rice grains are separated. Add all the spices and continue to stir-fry for another 2 minutes or until fragrant. Add the pak choi, cabbage, peas and spring onion along with the mutton. Toss to combine well, then add the dark soy sauce, kecap manis and season with salt and pepper. * Transfer to a serving plate and garnish with fried shallot and spring onion. Serve with cucumber, tomato and green chilli. |
| ***Sea bass grilled in banana leaves*** | * **500 g** piece sea bass, skin on, cut into 4 even pieces * sea salt, to season * **4** banana leaf sheets, about 40 cm long * **1** long red chili, sliced * **8** coriander sprigs * steamed jasmine rice, to serve   **Marinade**   * **2 tsp** pounded galangal (about 2 cm piece) * **1 tbsp** pounded fresh turmeric (about 4 cm piece) * **1 tbsp** pounded lemongrass (1 stalk) * **1 tsp** pounded garlic * **½ tsp** red curry powder * **2 tbsp** vegetable oil * **2 tbsp** fish sauce | * **Marinating time** 20 minutes * To make the marinade, combine the pounded galangal, turmeric, lemongrass and garlic in a mortar and pound with a pestle to make a fine paste. Transfer the paste to a mixing bowl, add the remaining marinade ingredients and stir to combine. * Season the fish with sea salt, then add to the marinade, turn to coat well and stand for 20 minutes. * Preheat a chargrill to medium. * Wrap each piece of fish in a banana leaf to completely enclose, then chargrill, folded-side down first for 6–8 minutes on each side, depending on the thickness of the fish. * Transfer the banana leaf parcels to serving plates, then use scissors cut the top of the parcels. Scatter with the sliced chili and coriander sprigs and serve immediately with steamed rice. |
| ***Stir-fried chicken and snake beans with chilli relish*** | * **3** red Asian shallots, diced * **300 g** chicken thigh fillets, cut into bite-sized pieces * **5 tbsp** chilli paste with soya bean oil (see Note) * **1 tbsp** light soy sauce * pinch of salt * **100 g** snake beans, cut into 5 cm lengths, blanched * **1** long fresh red chilli, sliced * **2** long dried red chillies, soaked in water for 10 minutes, sliced into 2 cm lengths * **2** spring onions (scallions), finely sliced * **2** coriander sprigs * steamed jasmine rice, to serve | * Heat the oil in a large frying pan or wok over medium heat. Sauté the garlic and red shallot for 2 minutes or until fragrant. Increase the heat to high, then add the chicken pieces and stir-fry for 2 minutes, then add the chilli paste, soy sauce and salt and stir-fry for another 2 minutes. Add the snake beans, sliced fresh and dried chili and spring onion, then stir-fry for another minute. Garnish with coriander and serve with steamed jasmine rice. |