

VanGohan Recipe: Week of 2026-01-05

Cauliflower Cream Pasta Sauce

Things you need to prepare

- Salt
- Pasta

Instructions

1. Boil pasta with salt
2. Toss the pasta well with heated pasta sauce
3. Please adjust the taste with water that boiled pasta, milk and/or pepper
4. 160g to 200g pasta before boiled are for 2 people

Deep Fried Salmon Simmered with Grated Daikon

Things you need to prepare

- Cooking oil
- Salt & pepper
- Water 60ml

Instructions

1. Season the fish with salt and pepper (please cut the fillet into bite size if you want)
2. Wipe extra water off from the fish with paper towel, coat fish with potato starch②
3. Heat 1cm cooking oil on 170C°/ 338F and fry both side for a few mins each (dip the handle of a wooden spoon or a chopstick into the oil, and the oil starts steadily bubbling, then the oil is hot enough)
4. Pour Sauce④ and 60ml of water in a pan/pot and bring to a boil, add grated Daikon and lightly cook it
5. Arrange the fish on a plate with sauce, Lime wedge and Mix green then sprinkle Parsley on top

Mapo Daikon & Spinach

Things you need to prepare

- Cooking oil
- 150ml water
- 10ml water

Instructions

1. Stir-fry celery and daikon until it's cooked with cooking oil, then add pork and cook on medium heat for a few mins
2. Add Seasoning② when the pork is cooked, and pour 150ml water and boil it for a few mins

3. Add Seasoning③ then add baby spinach
4. Mix potato starch and water (10ml) in a cup, stop the heat, pour it in the pan and lightly stir