

Examples for using **xcookybooky**

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Abstract

The examples in this document require at least version 1.4 of the **xcookybooky**¹ package. For more examples and test recipes especially for using hook functions take a look at the source files located at <https://code.google.com/p/xcookybooky/>. If you are interested in modifying the layout of **xcookybooky** you will find examples in the documentation as well as in the configuration file **xcookybooky.cfg**.

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1 Recipes

The following recipes are examples for the usage of the **xcookybooky** package. The copyright of the pictures is owned by Roman Gaus. If you are using MiKTeX 2.9 you should get no errors, no warnings and no overfull boxes. The underfull boxes are suppressed due to the settings.

¹<http://www.ctan.org/pkg/xcookybooky>

Steamed Eggs

🕒 10 min
🍽️ 1-2 Portions

Preparation

- 1 Whisk eggs in a bowl or deep plate with salt
- 2 Add water and mix
- 3 Put into a steamer for 10 minutes. They are done when the eggs have a firm custard like consistency
- 4 Drizzle sesame oil on top

Ingredients

2 Eggs
200 ml Water
Salt
Sesame oil

Hint

A deep plate is best, but whatever bowl fits in your steamer works too.

Cucumber Salad

© 1-2 Portions

Preparation

- 1 Smash the cucumber with a knife and cut into 1-2 cm cubes.
- 2 Mix cucumber with salt and wait for the water to be drawn out. Once the water is drawn out (around 5 min), squeeze out the water.
- 3 Mix in other ingredients and serve.

Ingredients

1	Cucumber
	Salt
	Garlic
	Vinegar
A little	Soy sauce

Red Braised Meat

🕒 1-2 h
🍽️ 6-8 Portions

Preparation

- 1 Pre-cook the meat by frying or boiling. If boiled, add the meat into cold water with salt, ginger slices and green onion, heat it slowly until boiling and scoop off the scum
- 2 Heat up oil and sugar in a pot until the sugar caramelizes into a deep red.
- 3 Tip the meat into the sugar and fry until the meat is well caramelized.
- 4 Add dark soy sauce, oyster sauce, soy sauce and mix together.
- 5 Pour in boiling water around the edges of the pot to cover the meat. Don't pour the water directly on the meat because it will wash off the colouring.
- 6 Add in the cinnamon stick, star anise, bay leaves, hotpot seasoning, and a good amount of salt.
- 7 Cover and cook for for 1-2 hours.
- 8 In the last 30 minutes, add in the carrots.

Ingredients

Pork/beef/lamb cubes
Carrots
1 Cinnamon stick
2 Star anise
Sichuan peppercorns
2 Bay leaves
2cm chunk Hotpot seasoning
Sugar
Oyster sauce
Soy sauce
Dark soy sauce

Hint

This dish is a stew, there should be plenty of water left when serving, but not so much that it's hard to find food in it.

Fried Chinese Leaf



5 min



1-2 Portions

Preparation

- 1 Cut leaves. The white parts should be cut into inch thick slices and the green parts should be cut thicker.
- 2 Fry peppercorns and garlic until fragrant.
- 3 Fry the white parts until tender.
- 4 Add bean paste and mix in until coloured.
- 5 Add the green parts and fry until cooked.
- 6 Add soy sauce sauce, oyster sauce, and salt

Ingredients

- 6-8 Chinese leaves
- Soy sauce
- Oyster sauce
- Minced garlic

Cabbage and Crispy Pork



10 min



1-2 Portions

Preparation

- 1 Tear cabbage into 1-2 in pieces.
- 2 Cut bacon into small pieces.
- 3 Gently fry bacon until crispy.
- 4 Add garlic and a little bean paste.
- 5 Add cabbage and garlic, fry until cooked.
- 6 Add a little soy sauce.

Ingredients

- 5-10 Cabbage leaves
- 3 Bacon slices
- Garlic
- Bean paste
- Soy sauce