## Pad Cha Seafood

ethnicity - Thai Cuisine

Servings - 1

Ingredients:

* Fish fillet qty - 1
* Shrimps qty - 4
* Squids qty - 4
* Mussels qty - 4
* Krachai (julienne) 1 tbsp
* Kaffir Lime Leaves 5 leaves
* Young Peppercorn 3
* Oyster Sauce 1 tbsp
* Fish Sauce 1 tbsp
* Sugar ⅓ tsp
* MSG ⅓ tsp
* Garlic 5 cloves
* Thai Chillis Adjust to your taste
* Basil Adjust to your taste
* Cooking Oil 1 to 2 tbsp

Instructions:

1. Use pestle and mortar to crush garlic along with chillies.
2. Cook fish fillet any way that suits your taste.
3. Put the cooked fish to rest.
4. Heat the oil in the pan, when the oil gets hot, put in garlic and chillies
5. When fragranced, put in the seafood along with krachai and peppercorn.
6. Put in oyster sauce, fish sauce, sugar, and msg.
7. Stir fry until fragranced, then put in the cooked fish and stir carefully to let the sauce coat.
8. Put in kaffir lime leaves and basil, turn off the heat, then stir around, and it’s ready to serve

## Mapo Tofu

Ethnicity - Chinese Cuisine

Serving - 2

Ingredients:

* Soft tofu 14 oz
* Ground beef 120 g
* Douban Chan 1 tbsp
* Ginger 1 tbsp
* Pickle chilli Adjust to your taste
* Crushed fried dried chilli & Sichuan peppercorn Adjust to your taste
* Fermented black beans ½ tbsp
* Salt ¼ tsp
* Sugar ⅓ tsp
* MSG ⅓ tsp
* Corn Starch ⅔ tbsp
* Black Soy Sauce ¼ tsp
* Green Onion 1 stalk
* Cooking Oil 2 tbsp

Instructions:

1. Mix corn starch with water
2. Chop tofu into small cubes
3. Boil water, put in some salt, then put tofu in for about 1 minute. Drained when done.
4. Chop ginger, fermented black beans, and pickle chilli finely.
5. Heat the oil in wok, put in the ground beef, stir until dried and see some brown.
6. Put in douban chan, ginger, fermented black beans, and pickle chilli.
7. Stir fry until red oil comes out.
8. Put in Sichuan fried chilli, stir a bit until fragranced. Be careful not to burn.
9. Put in some water, enough to soak the tofu.
10. Flavor with salt, sugar, msg. Also put in a bit of black soy sauce for color.
11. Turn up the heat, put in the tofu, and boil for 3 minutes.
12. Turn the heat to medium. Slowly put in the corn starch water little by little. Total to 3 times. Each time stir to distribute the starch evenly.
13. Sprinkle it with green onion and fried chilli. Ready to serve.

## Seafood Stir-fried Black Pepper

Ethnicity - Thai Cuisine

Servings - 1

Ingredients:

* Shrimps qty - 4
* Squids qty - 4
* Mussels qty - 4
* Onion qty - 1/2
* Bell Peppers qty - 1
* Black Pepper Adjust to taste (but should be a lot)
* Oyster Sauce 1 tbsp
* Fish Sauce 1 tbsp
* Sugar ⅓ tsp
* MSG ⅓ tsp
* Garlic 5 cloves

Instructions:

1. Chop or crush garlic.
2. Chop onion and bell peppers in square shape.
3. Heat the oil on medium heat.
4. Put in onion first, stir until soft.
5. Put in garlic, stir until fragranced.
6. Put in seafood, stir until half cooked.
7. Put in oyster sauce, fish sauce, black pepper, msg, and sugar.
8. Put in bell pepper.
9. Stir fry until cooked and it’s ready to serve.

## Spaghetti Aglio e Olio

Ethnicity - Italian Cuisine

Servings - 1

Ingredients:

* Spaghetti 112 g
* Extra Virgin Olive Oil 3 to 4 tbsp
* Garlic 1 clove
* Salt 1 tbsp
* Crushed pepper (optional) Adjust to taste
* Chopped parsley (optional) Adjust to taste

Instructions:

1. Crush garlic with garlic crusher, or sliced depending on your preference.
2. Boil water. Once boiled, put in salt and get ready to boil the spaghetti.
3. Boil the spaghetti. Follow the instructions on the package.
4. Heat the extra virgin olive oil on medium-low heat.
5. Put in garlic. If you decide to use parsley, then put in the stem part.
6. Watch for the pan. Don’t let the garlic burn. You can put a little bit of pasta water in to prevent the garlic from burning.
7. If you decide to use crushed pepper. When the pasta is a minute away from finishing boiling, put in the crushed pepper and stir a bit.
8. Once the pasta is finished cooking, transfer the pasta to the pan.
9. If you use parsley. Put in parsley.
10. Stir a little. Put in some pasta water and keep stirring. We are aiming for the emulsification here.
11. Keep tossing/stirring until the consistency is to your liking and it’s ready to serve.

## Tofu Soup with Kimchi and Seafood

Ethnicity - Korean Cuisine

Serving - 1

Ingredients:

* Silken Tofu 14 oz
* Kimchi ½ cup
* Seafood of your choice Adjust to your liking
* Soy Sauce 1 tbsp
* Fish Sauce 1 tbsp
* Water 1 ¼ cup
* Green Onion 1 stalk
* Garlic 2 cloves
* Gochugaru (korean ground pepper) 2 tbsp
* Sesame Oil 2 tbsp
* Egg qty - 1

Instructions:

1. Chop garlic and green onion. Separate onion to green and white part.
2. Put in sesame oil, garlic, white part of the onion, and gochugaru in a pot.
3. Heat the pot to medium heat. Stir until fragranced.
4. Put kimchi in the pot. Stir until kimchi is soft.
5. Put in water and boil.
6. Put in soy sauce and fish sauce.
7. Put in seafood and tofu.
8. Boil for about 2 minutes.
9. Top with the green part of the onion and egg, and it’s ready to serve.

## Carbonara

Ethnicity - Italian Cuisine

Serving - 1

Ingredients:

* Large pot of water qty - 1
* Salt 1 tbsp
* Spaghetti (or any pasta you prefer) 112 g
* Whole egg qty - 1
* Egg yolk qty - 1
* Pecorino or Parmigiano cheese About 100 g
* Guanciale (preferred) or Pancetta 75 g
* Black pepper Adjust to taste (but should be a lot)

Instructions:

1. Grate the cheese, put in a whole egg, egg yolk, cheese, and whip.
2. Use enough cheese to make the consistency thick enough to stay on the spatula.
3. Put in black pepper enough to make it dark (fun fact: Carbo in Carbonara stands for carbon. There’s a whole history about it)
4. Boil the water. Once boiled, put the salt in and start boiling the pasta. Follow the instructions on the package.
5. Heat the pan to medium heat, put in guanciale (or pancetta).
6. Once the pasta is finished cooking, transfer the pasta to the pan. Put in some pasta water, and turn off the heat (or lower it to the lowest heat)
7. Put in the sauce, start stirring and tossing around until the sauce becomes creamy.
8. Transfer to a dish, top with some more grated cheese, and it’s ready to serve.

## Sichuan Braised Eggplant with Ground Pork

Ethnicity - Chinese Cuisine

Serving - 1

Ingredients:

* Chinese Eggplants qty - 2
* Ground pork 120 g
* Ginger 1 tbsp
* Pickle chillies Adjust to your taste
* Garlic 4 cloves
* Green Onion 1 stalk
* Salt 1 g
* MSG 1 g
* Sugar 15 g
* Soy Sauce 10 g
* Jiaxing Vinegar 6 g
* White vinegar 1 tsp
* Water 30 g
* Starch (for thickening) 3 g
* Starch (for preserving) 1 tsp
* Cooking oil 1 tbsp

Instructions:

1. Mix salt, msg, sugar, soy sauce, jiaxing vinegar, starch for thickening, and water. Set it aside
2. Chop ginger, pickle chillies, green onion, and garlic.
3. Chop Chinese eggplants into bite size pieces.
4. Mix starch and white vinegar with the eggplants.
5. Steam the eggplants for 15 minutes
6. Heat the cooking oil on medium heat. Put in the ground pork and stir fry until dry.
7. Put in garlic, ginger, and pickled chillies, then stir until fragranced.
8. Put in the sauce we set aside. Stir until thickened a bit.
9. Put in the steamed eggplants, mix until the eggplants are coated with sauce.
10. Put it in a dish, top with green onion, and it’s ready to serve.

## Steamed Glass Noodle with Shrimps (Koong Ob Woon Sen)

Ethnicity - Thai Cuisine

Serving - 2

Ingredients:

* Water 250 ml
* Oyster Sauce 4 tbsp
* Light Soy Sauce 1 ½ tbsp
* Seasoning Sauce 1 tbsp
* Sugar 1 tsp
* Salt pinch
* Chinese Cooking Wine 1 tbsp
* Sesame Oil 1 tbsp
* Black Soy Sauce ½ tbsp
* Cilantro root qty - 2
* Ginger 3 slices
* Glass Noodles 2 blocks
* Cooking oil 1 tbsp
* Garlic 3 cloves
* Black Pepper ½ tsp
* Dried Shiitake Mushroom qty - 3
* Shrimps qty - 6
* Chinese Celery Adjust to taste

Instructions:

1. Soak the glass noodles in water to soften.
2. Soak dried shiitake mushrooms in water to soften.
3. Slice shiitake mushrooms to your liking.
4. Crush garlic lightly.
5. Heat the cooking oil, put in garlic, ginger, mushrooms, black pepper, and cilantro roots.
6. Stir until fragrant, then pour 250 ml of water.
7. Season with oyster sauce, light soy sauce, seasoning sauce, sugar, salt, Chinese cooking wine, sesame oil, and black soy sauce.
8. Put in the glass noodles and shrimps, then cover the lid, and turn the heat up to medium high or high.
9. After about 7 minutes, check if the water has dried. If starting to dry, top with Chinese celery then cover the lid and wait for one more minute.
10. Check if water has been completely absorbed. Ready to serve.

## Ground Pork Stir-fried with Chinese Black Olives

Ethnicity - Thai/Chinese Cuisine

Serving - 1

Ingredients:

* Ground pork 250 g
* Chinese black olives qty - 6
* Garlic 4 cloves
* Fried garlic Adjust to taste
* MSG ½ tsp
* Sugar ½ tsp
* Cooking oil 2 tbsp

Instructions:

1. Take out the seed from Chinese black olives.
2. Mince the flesh of the Chinese black olives.
3. Mince the garlic.
4. Combine pork, garlic, and black olives.
5. Heat the cooking oil in medium-low to medium heat.
6. Put in the meat, garlic, and black olives mixtures.
7. Stir fry until the dryness is to your liking.
8. Put in sugar and MSG.
9. Transfer to a dish, then top with fried garlic to your liking, and ready to serve.