

Tempura Chili Crab Gua Bao

Yield: 2 ea.

Recipe Note:

Best served on the spot

Tempura Crab

1 g	Dashi Powder
100 g	All purpose Flour
100 g	Cold Water
2 ea	soft shell crab

Chili Crab Sauce

1 C	Dabao Singapore's Chili Crab Sauce
1 ea	Egg

Gua Bao

2 ea	Guabao (steamed)
	Kewpie Mayo

Vegetable Medley

-	Basic vinegar pickles
2 ea	Lettuce leaves
4 ea	Cilantro

Method:

Tempura Crab

Mix flour, dashi, and cold water together

Preheat pot of oil to 350F

Dip crab in batter and fry crabs for approximately 3 minutes till crispy and golden. Let drain over kitchen towel then let rest on a rack.

Chili Crab Sauce

Scramble egg. Then, in a pot, heat up sauce and do an egg drop. Season with salt if necessary

Gua Bao

Steam the guabao for 5 minutes

Vegetable Medley

Spread Kewpie mayo onto guabao then stuff the gua bao with veggies, then add the tempura cr

Serve along side chili crab dip!



Chicken Rice Balls

Yield: 10 balls

Recipe Note:

Rice must be hot when shaping, and the balls keep better when covered.

Poach Chicken

420 g	Chicken thigh
1000 g	Water
25 g	Ginger
2 ea	Green onion (white part)
2 ea	Garlic
5 g	Salt

Shallot & Ginger & Garlic Oil

35 g	Oil
15 g	Shallot (Minced)
7 g	Garlic (Minced)
2 g	Ginger (Minced)

Glutinous Chicken Rice

350 g	Glutinous Rice (soaked in water for 2 hours at room temperature, then strained)
200 g	Chicken Stock (from poaching liquid)
4 g	Soy Sauce
2 ea	Green onion (Green part, sliced)
10 g	Sesame Oil

Garnish:

- Cilantro
- Green Onion
- Dark Soy Sauce
- Fresno

Method:

Poach Chicken:

Place water, garlic, ginger, green onion, and salt in water and let simmer for 5 minutes. Meanwhile, let the chicken thigh come up to room temperature, season slightly with salt. Then, add the chicken thigh to the poaching liquid and turn the fire down to low. Let cook on low for 5 minutes before putting a lid on shutting off the heat.

Meanwhile, in a small pot, on medium heat, add oil, and cook shallot, garlic and ginger.

Once chicken is done, remove chicken and let cool in ice bath. Chop it up, and mix it with shallot, ginger, and garlic oil.

Glutinous Chicken Rice

Mix rice with stock, green onion and steam for 45 minutes on high heat. Once cooked, mix in soy sauce and sesame oil.

Shaping the balls:

Take about 3 tablespoons worth of rice and mold it into a ball, dimple the center and stuff chicken in it. Close hole up and shape into balls. Garnish with cilantro, green onion, chili, or dark soy sauce!



Chicken Satay for Martin Yan

Yield: 15 sticks

Recipe Note:

Best to grill chicken satay over charcoal!

Chicken Satay

340 g	Chicken thigh
5 g	curry powder
27 g	soy sauce
70 ea	coconut milk
15 ea	garlic
8 g	galangal
15 g	lemongrass (white part)
22 g	sugar
pinch	turmeric
15 ea	Skewers

Ketupat

300 g	leftover rice
1 ea	pandan leaf
100 g	water
1 ea	Banana leaf

Peanut Sauce

200 g	peanut butter (chunky)
50 g	Sambal
to taste	salt
30 g	Water (adjust accordingly for thickness)

Vegetable Medley

3 ea	Shallots
half ea	cucumber

Method:

Chicken Satay

Cut up chicken pieces into slightly under 1 inch cubes

Make the marinade by blending curry powder, soy sauce, coconut milk, garlic, galangal, lemongrass, and sugar together.

Let the chicken sit in marinade for at least 2 hours before skewering and grilling.

Ketupat

Place leftover rice and cook it in a pot with water and pandan leaf, mashing it as you go along

Once cooked, transfer onto banana leaf and roll into log. Compress it with plastic wrap and poke holes in it.

Boil the wrapped rice in water to let the banan leaf flavors permeate through!

Let cool before cutting it.

Peanut Sauce

Mix all ingredients together. Taste for peanut flavor, umami, salt and mild sweetness.

Vegetable Medley

Cut into appropriate sizes. Serve alongside ketupat.

