

# THE PENINSULA

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HONG KONG

## Recipe for Barbecued Pork

This flavourful recipe is adapted from a signature preparation served at Spring Moon, The Peninsula Hong Kong's celebrated, Michelin-starred Cantonese fine-dining restaurant.

### Ingredients:

- 600 g pork butt or pork shoulder
- 25 g ground bean sauce
- 20 g fermented red bean curd
- 10 g Hoisin sauce
- 5 g Chinese sesame paste
- 35 ml Mei Kuei Lu Chiew (Chinese rose-infused cooking wine)
- 20 g salt
- 500 g sugar
- maltose or honey to taste

### Preparation:

- Cut the pork into strips about 1 cm thick, 4 cm wide and 15 cm long.
- Soak the pork in a bowl of cold water for 6 to 8 hours (change the water every 2 to 3 hours) for the best taste.
- Refrigerate the pork for about 4 hours.
- Mix all seasonings together, and marinate the pork in the mixture for 20 minutes.
- Roast the pork for 18 minutes in a preheated oven at 160°C.
- Baste the pork with maltose or honey, roast for another 10 minutes, and serve.



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T O K Y O

## Recipe for Summer Sichuan Chicken

Among the sophisticated dishes served at Hei Fung Terrace – The Peninsula Tokyo’s sleek Cantonese restaurant with interiors evoking an exotic Suzhou garden – this preparation is a seasonal favourite. The recipe yields 4 servings.

Ingredients:

### *Chicken*

- 1 whole chicken, approximately 1 to 1.2 kg
- 50 g fresh sliced ginger
- 50 g spring onions
- 10 g coriander

### *Sauce*

- 50 g fresh chopped garlic
- 70 g white sugar
- 150 ml dark soy sauce
- 120 ml black Chinese vinegar
- 30 g Chinese black beans
- 100 g chili sauce
- 40 ml sesame oil
- 50 ml Sichuan oil
- 10 g Sichuan pepper (or more if preferred)
- 40 g toasted peanuts

Preparation:

- First, make the sauce by mixing the listed ingredients together. Set aside.
- In a large stewing pot, bring 2 litres of water, plus the ginger and spring onion, to a boil.
- Add the whole chicken and let it simmer for 45 minutes; then remove it from the heat and let it cool.
- With a paring knife, cut the cooled chicken into portion-sized pieces.
- Place each piece of chicken on a soup plate or a bowl, and abundantly cover it with sauce. Garnish with fresh coriander leaves and serve.

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T O K Y O



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B A N G K O K

## Recipe for Fried Rice with Shrimps

This easy-to-make dish is a popular preparation at Mei Jang, The Peninsula Bangkok's refined Cantonese restaurant with views overlooking lush gardens and the Chao Phraya River.

### Ingredients:

- 40 g shrimps (without shell)
- 2 eggs
- 250 g cooked white rice
- 15 g green onion, diced
- 25 g Chinese kale, diced
- 2-3 tbsp sesame or vegetable oil
- Soy sauce and salt, to taste

### Preparation:

- Heat the oil in wok (or a large skillet) over medium-high heat. Add the shrimps and sauté.
- Add the kale, and then break the eggs into the pan, stirring the mixture together until the egg is half-cooked.
- Add the cooked rice and stir until it's well mixed with the eggs.
- Add soy sauce and salt to suit your taste.
- Finish by adding the green onion, and stirring for about 20 seconds, before serving.

