

Sharing love through taste with Lee Kum Kee

Written by Administrator

Saturday, 29 October 2011 12:14



To celebrate its 123rd year as the leader in Authentic Chinese sauces, Lee Kum Kee hosted "Cook with the Masters Grand Cooking Demo" featuring Lee Kum Kee's brand ambassador for Southeast Asia and true culinary expert, Chef Bruce Lim.

Held at the Glorietta Mall in Makati City, Chef Bruce showed the public how to prepare, and even taste, mouthwatering dishes prepared with Lee Kum Kee products like the Three Cup Chicken which used the Lee Kum Kee Premium Soy Sauce and Sesame Oil; and the Oyster Chicken with Mushroom Medley that featured the Lee Kum Kee Premium Oyster Sauce, Soy

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Sauce and Fine Shrimp Sauce.

Chef Bruce also taught the audience along with the culinary students from the Center for Culinary Arts and Magsaysay Center for Hospitality and Culinary Arts, and celebrities Phoemela Barranda, Desiree del Valle, Djanine Cruz , Baron Geisler, Enzo Pineda, Rocco Nocino and Steven Silva how to prepare the Spicy Seaside Prawns made with Lee Kum Kee Chili Garlic, Premium Oyster Sauce and Seasoned Soy Sauce for Seafood; and the Braised Pork Belly made with Lee Kum Kee Premium Soy Sauce, Oyster Sauce and Hoisin Sauce.

Here are the recipes for the Three Cup Chicken, the Oyster Chicken with Mushroom Medley, the Spicy Seaside Prawns, and the Braised Pork Belly:

Three Cup Chicken

Ingredients:

1 kilo chicken thigh fillet, cubed
1 pack Lee Kum Kee Soup Base for Chicken Hot Pot, diluted as per package directions
1/2 cup Lee Kum Kee Sesame Oil
1 tsp minced garlic
15 pcs ginger slices
1/2 cup Lee Kum Kee Premium Soy Sauce
1/2 cup rice vinegar
2 tbsp sugar
1/2 cup basil

Procedures:

- 1. Place all ingredients except sesame oil and basil in a pot. Simmer for 1 hour.***
- 2. Add basil and sesame oil before serving.***
- 3. Optional: Serve with rice.***

Oyster Sauce Chicken with Mushroom Medley

Ingredients:

1 kg chicken leg quarters (Deboned)
300 g shitake mushrooms
300 g straw mushrooms
300 g oyster mushrooms
30 g onion leeks
30 g ginger
15 g garlic
50 ml Lee Kum Kee Premium oyster sauce
300 ml Lee Kum Kee chicken MOS diluted
30 ml Lee Kum Kee Premium Soy Sauce
10 g Lee Kum Kee Fine Shrimp Paste
50 g cornstarch
50 ml water
Sugar and pepper, to taste

Procedures:

- 1. Cut chicken into 1-inch cubes and be sure to leave the skin on so it has a nice color on meat.**
- 2. While you sear it, sauté onions garlic and ginger in oil for 3 minutes to release the flavor into oil.**
- 3. Add chicken and sauté for 5 minutes add all mushrooms and sauté for 3 more minutes.**
- 4. Add all the sauces and simmer for 5 minutes then thicken with cornstarch slurry.**
- 5. Adjust seasoning with salt pepper and sugar.**

Spicy Seaside Prawns

Ingredients:

500 g large prawns
100 g butter (unsalted)
1 tsp minced garlic
1 tbsp Lee Kum Kee Premium Oyster Sauce
1 tbsp Lee Kum Kee Seasoned Soy Sauce for Seafood
1 tbsp seafood broth
1 tbsp ginger (shredded)
1/4 cup onion leeks
1 tsp Lee Kum Kee Chili Garlic
salt and pepper, to taste
sesame oil, for drizzling

Procedures:

- 1. Peel prawns by removing shell and head. Set the shell and head aside. Proceed by deveining prawns.**
 - 2. For Shrimp Flavored Stock: In a sauté pan, add 25g butter and sauté shells and heads until deep orange in color. Season with salt and pepper then deglaze pan with seafood broth. Strain liquid and set aside.**
 - 3. In a separate pan, add remaining butter and rest of ingredients then sauté for 5 minutes. Add prawns and simmer for 5 minutes over medium heat. At the same time, add the shrimp flavored stock. After 5 minutes adjust seasoning then drizzle with sesame oil and serve.**
- TIP: Save time by using Lee Kum Kee Soup Base for Seafood Hot Pot instead of making seafood broth from scratch.**

Braised Pork Belly

Ingredients:

1 kilo pork belly, sliced 1/2 inch thick

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750 ml water
1 cup pork broth
1 cup carrots
1/2 cup celery
1/2 cup onions
1 Tbsp garlic
1 Tbsp Lee Kum Kee Hoisin Sauce
1 Tbsp Lee Kum Kee Premium Soy Sauce
1 Tbsp Lee Kum Kee Panda Brand Oyster Sauce
1 tsp coriander seeds
2 pcs star anise
Garnish
2 pcs mustasa leaves
1 tsp green and red bellpepper, julienned

Procedures:

- 1. Combine all ingredients in a pot and bring to a boil. Bring down to a simmer and simmer for 3 hours or until the pork belly is soft or the fat layers are almost gelatinous in texture.**
 - 2. Blanch the Mustasa leaves in boiling water. Then lay on a plate, as a bed for the pork belly.**
 - 3. When cooked, remove the belly from the pot, place them on top of the mustasa leaves, drizzle with some of the sauce then top with bell peppers. Serve immediately.**
- TIP: Save time by using Lee Kum Kee Soup Base for Pork Bone Hot Pot instead of using pork broth. It's easier and hassle free.**