

ENGLISH



# OKI

## LUNAR NEW YEAR RECIPES

### 新春年菜



**01** 金芋满堂喜迎春  
CRISPY GOLDEN YAM RING

**02** 阖家团圆荷叶饭  
LOTUS LEAF RICE

**03** 好运盆菜  
FORTUNE PEN CAI

**04** 花开富贵鲜虾冬粉蒸  
STEAMED GARLIC PRAWNS

**05** 步步高升炸年糕  
FRIED NIAN GAO

**06** 五福临门五香卷  
FRIED NGOH HIANG



# 01 金芋满堂喜迎春 CRISPY GOLDEN YAM RING

## INGREDIENTS

### Ingredients for Yam Ring:

- OKI Premium Canola Oil
- 300gm skinned yam
- ¼ tsp salt
- ¼ tsp five spice powder
- 1 tbsp sugar
- 1 tbsp shortening
- 45 gm wheat starch
- 45 gm boiling hot water

### Ingredients for filling:

- OKI Premium Canola Oil
- 200gm debone chicken drumsticks
- 8 tiger prawns
- 3 dried mushroom
- ½ yellow capsicum
- ½ red capsicum
- 4 holland beans
- ½ carrots
- ½ onion
- 1 tsp chopped garlic
- 2 tbsp cashew nut

### Ingredient for gravy:

- 1 tsp Shao Xing Hua Tiao cooking wine
- 4 tbsp of soaked dried mushroom water
- 1 tsp soya sauce
- 1 tsp oyster sauce
- ¼ tsp sesame oil

### Ingredient for garnishing:

- 1 handful of rice vermicelli

## METHOD

1. Trim yam and cut into small cubes and steam for 20 mins or until soft.
2. Pour boiling water into wheat starch, mix thoroughly. Cover with cling wrap and let it rest.
3. Transfer cooked yam into to a bowl. Add salt, sugar, five spices powder and mash with potato masher. Add wheat starch paste, shortening and mix until well combined. Then put into in a zipper bag.
4. Pat, roll and shape the dough into a strip with your hands of about 20cm x 15cm. Seal tight and put in freezer for about 30mins.
5. Remove from freezer and divide the dough into 3 equal part for about 5cm width each Join the 2 ends to foam into a ring.
6. Place yam rings in freezer for about 30 mins until it is firm for deep frying.
7. Heat OKI Premium Canola Oil in a wok. Fry rice vermicelli until crispy. Drain and set aside for garnishing.
8. Remove yam ring from freezer and place it on a sieve, deep fry until golden brown and crispy. Drain and set aside.
9. Spread fried rice vermicelli on a serving plate as base. Place the crispy yam ring on the center. Set aside. joy.

## METHOD for making gravy

1. De-skin, trim fat and dice the chicken drumsticks. Marinate with a dash of soy sauce, pepper and corn flour.
2. Heat OKI Canola oil in a pan, add prawns and stir fry until golden brown. Set aside.
3. Stir fry chopped garlic and onion until fragrant. Add marinated chicken and stir fry until cooked. Add mushrooms, yellow capsicum, red capsicum, Holland beans and carrot, stir well.
4. Add in gravy ingredients and stir to mix well. Add in prawn and cashew nuts and bring to a boil.
5. Dish out and put in the center of crispy yam ring.



Scan Here for  
Recipe Video





## 02 阖家团圆荷叶饭

# LOTUS LEAF RICE

### SEASONING

- 2 tbsp Oyster Sauce
- 1 tbsp Light Soya Sauce
- ½ tsp Dark Soya Sauce
- 2 tbsp Hua Tiao Wine
- 1 tbsp Sesame Oil

### INGREDIENTS

- OKI Peanut Aroma Premium Cooking Oil
- 2 Lotus Leaves (soaked 3.5 hours)
- 40gm Minced Shallot
- 20gm Minced Garlic
- 25gm Dried Shrimp (soaked)
- 5 Dried Mushroom (soaked and sliced)
- 3 Diced Chinese Sausage
- 350gm Glutinous Rice (soaked overnight)
- 250ml Water (from soaking dried mushroom and dried shrimp)
- Chopped Spring Onion
- 5 Prawns
- 11 Scallops

### METHOD

1. Heat OKI Peanut Aroma Premium Cooking Oil in a wok.
2. Add minced shallot and minced garlic. Stir fry until fragrant.
3. Add dried shrimps, dried mushrooms and Chinese sausage, stir fry until fragrant.
4. Add glutinous rice. Add water from soaking dried mushroom and dried shrimp.
5. Add seasoning. Mix well until seasoning is fully absorbed by glutinous rice.
6. Season with white pepper.
7. Scoop glutinous rice into bamboo steamer lined with lotus leaves.
8. Wrap into a parcel and steam for 45 mins.
9. Heat OKI Peanut Aroma Premium Cooking Oil in wok.
10. Add scallops and prawns. Season with pepper and salt.
11. Sear until golden brown on both sides.
12. After 45 mins, place seared prawns and scallops on the steamed glutinous rice.
13. Wrap the lotus leaves and steam for another 5 mins.
14. Remove from heat and sprinkle with chopped spring onions.
15. Serve hot and enjoy!



Scan Here for  
Recipe Video





# 03 好运盆菜 FORTUNE PEN CAI

## INGREDIENTS

### Ingredient A

- 150g boneless chicken thigh meat
- ½ tsp cornflour
- ½ tsp sesame oil
- 1 tsp light soy sauce
- A few dashes of white pepper

### Ingredient B

- 5 pcs dried shiitake mushrooms – rehydrated
- 1 tsp sesame oil
- 1 tsp light soy sauce
- ½ tsp sugar

### Ingredient C

- OKI Blended Cooking oil
- 240g egg tofu, slice into about 1 inch thickness

### Ingredient D

- 120g fresh sea cucumber
- 3 slices ginger

### Ingredient E

- 10 medium-sized prawns
- 1 thumb-sized sliced ginger
- 3 cloves chopped garlic
- 1L water
- 1 can Baby abalone in brine
- 1 can Sea asparagus in brine
- 2 tbsp oyster sauce
- 0.5 tbsp dark soy sauce
- Some thinly sliced carrots
- 80g abalone mushrooms
- 4 tbsp cornstarch + 4 tbsp water
- 1 small head of broccoli
- 250g cabbage
- 1 tsp sesame oil

## METHOD

1. Cut the chicken thigh meat into bite-sized pieces and marinate with all the ingredients listed in (A). Set aside.
2. Cut the mushrooms in half and marinate with all of the ingredients listed in (B) and set them aside.
3. Deep fry the egg tofu until golden brown and set them aside.
4. Remove most of the oil from the wok and fry the sliced ginger listed in (D) until aromatic. Then add the sea cucumbers and cook for a few minutes to extract the moisture. Remove from the wok and set aside.
5. Fry the marinated chicken and prawns separately in the same wok until they are 80% done then put them aside.
6. In the same wok, fry sliced ginger and chopped garlic listed in "Other ingredients" until fragrant. Add the marinated mushrooms and fry for a minute.
7. Add water, abalone brine as well as sea asparagus brine to the wok and bring them to a boil.
8. Once the stock is boiling, add oyster sauce, dark soy sauce, along with the carrots, abalone mushrooms and sauteed sea cucumber, and cook for 15 minutes.
9. Remove all the ingredients except the stock from the wok and thicken it with a cornstarch solution. Discard the sliced ginger.
10. In a claypot, layer all of the ingredients with the cabbage as the base.
11. Pour the gravy into the claypot and bring to a boil over medium heat. Drizzle the sesame oil over top before serving.



Scan Here for  
Recipe Video





## 04 花开富贵鲜虾冬粉蒸

# STEAMED GARLIC PRAWNS

### INGREDIENTS

- OKI Premium Sunflower Oil
- 1 stalk spring onion – diced
- 1 tbsp Shao Xing cooking wine
- 8 large- size prawns
- 1 tbsp light soy sauce
- 1/3 cup water
- 40 gm glass noodles
- 1 tsp sugar
- 2 dash of ground white pepper
- 1/2 bulb minced garlic
- 1 tbsp oyster sauce

### METHOD

1. Clean prawns under running water, use kitchen scissor to trim the whiskers, legs and feelers of the prawns. Cut a slit on the back of the prawns, devein and butterfly the prawns. Wash again and pat dry with kitchen towel.
2. Soak glass noodles in warm water for 10 minutes. Drained and set aside.
3. Heat OKI Premium Sunflower Oil in a pan. Add minced garlic, sugar and light soy sauce. Stir well.
4. Then add in oyster sauce, shao xing cooking wine and water. Stir fry until well combined. Remove from heat and set aside.
5. Place soaked glass noodle in a round plate. Then place prawns on top of the glass noodles.
6. Spoon garlic sauce onto the prawns and steam over high heat for 8 mins.
7. Remove from steamer when the prawns are cooked. Garnish with the freshly diced spring onion. Serve immediately and Enjoy!



Scan Here for  
Recipe Video





## 05 步步高升炸年糕 FRIED NIAN GAO

### INGREDIENTS

- OKI Peanut Aroma Premium Cooking Oil
- Sweet potatoes
- Yam
- 200 ml – 220 ml Cold water
- 200gm OKI Tempura Batter Mix
- Medium size Nian Gao / Glutinous rice cake

### METHOD

1. Heat OKI Premium Cooking Oil in a wok.
2. Fry sliced yam and sweet potatoes. Set aside to cool.
3. Mix OKI Tempura Batter Mix with cold water till smooth.
4. Sandwich a slice of Nian Gao between a slice yam and a slice sweet potato.
5. Coat it with OKI Tempura Batter Mix.
6. Deep fry in a wok over medium heat until crispy and golden brown.
7. Serve hot and enjoy!



Scan Here for  
Recipe Video





## 06 五福临门五香卷 FRIED NGOH HIANG

### INGREDIENTS

- 500g pork mince (shoulder pork belly)
- 1 large sheet dried bean curd skin
- 100g water chestnut, chopped
- 1/2 red onion, chopped
- 2 tablespoons carrot, chopped
- 1 tablespoon chopped Chinese celery
- 2 cloves garlic, chopped

#### Seasonings:

- 1/2 tablespoon light soy sauce
- 1/2 tablespoon oyster sauce
- 1/4 teaspoon five-spice powder
- 1/4 teaspoon white pepper powder
- 1/2 teaspoon sugar
- 1 tablespoon cornflour
- 1 teaspoon sesame oil
- 1 tablespoon Oki Premium Sunflower Oil

#### Others:

- 1 beaten egg for sealing the ends of the Ngoh Hiang water for steaming
- Oki Premium Sunflower Oil for frying

### METHOD

1. Place all the ingredients in a large mixing bowl, add all the seasonings to combine. Mix well and set aside. Allow the mixture to season for 15 minutes.
2. Lay out the dried bean curd skin sheet on a dry surface. Slice the sheet into 25cm by 25cm pieces.
3. Arrange 3 heaps tablespoon of mixture on the bottom edge of the bean curd skin.
4. Shape and pack the mixture tightly into flat sausage.
5. Lift up the bottom end of the bean curd skin and roll outwards to until the mixture is fully enclosed to form a tight sausage. Seal the edge of the bean curd skin with egg wash. Slice off the excess bean curd skin if necessary.
6. Prepare boiling water in a wok. Grease the steamer tray with Oki Premium Sunflower Oil. Place the Ngoh Hiang on the tray. Steam over high heat for 15 minutes until the skin is translucent and the Ngoh Hiang is firm.
7. Remove from steamer and set aside to allow the Ngoh Hiang to cool to room temperature. At this point, the Ngoh Hiang can be kept frozen for frying on another day.



Scan Here for  
Recipe Video



# Contact Us

**NGO CHEW HONG EDIBLE OIL PTE LTD**

231, Pandan Loop, Singapore 128418

General: (65) 6778 3322

Fax: (65) 6777 2607, (65) 6777 5008

[www.nchoil.com](http://www.nchoil.com)

# OKI



**OKI.SINGAPORE**