



MASTER THE ART OF CHINESE CUISINE

TEACH YOURSELF KUNG PAO CHICKEN

Take the peanuts to a higher place and set the chicken free.

Additional Ingredients:

- Chicken
- Leek
- Onion
- Red Pepper

Recipe Kit Includes:

- Szechuan chilli sauce
- Marinade to infuse flavour into the chicken
- Peanuts for toasting
- Chinese noodles

Madame Chong suggest...

Tip 1: Meat can be marinated in a food storage bag for easy clean up.

Tip 2: For an additional Chinese flourish, top finished dish with toasted sesame seeds.

Tip 3: When cooking meat or poultry, make sure that the wok or frying pan is very hot before adding the food.

THE PATH TO COOKING MASTERY

Step 1: Chicken marinade

Just as a stork would spread its wings in a Tai Chi movement, here the golden chicken is raised to the clouds (with help from the special spice mix marinade).

Step 2 : Prepare the mushrooms and vegetables

Cleanse the fresh ingredients before dicing. Clean vegetables feel no pain.

Step 3: Stir Fry

Here the movement of the wok comes into its own, and the arms become like darting birds. Once the ingredients are wok-warmed, it is time to welcome the chilli sauce.

And when serving...

Present the Chinese noodles on a plate with the Stir-fry served over the top, or mix together in the wok and serve.