



MASTER THE ART OF CHINESE CUISINE

## TEACH YOURSELF XIANG GU CHICKEN

Release the shiitake mushrooms on a path of joy.

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### Additional Ingredients:

- Chicken
- Leek
- Carrot
- Mange-tout

### Recipe Kit Includes:

- Black bean and ginger sauce
- Marinade to infuse flavour into the chicken
- Shiitake mushrooms
- Chinese noodles

### Madame Chong suggest...

**Tip 1:** Try sunflower oil for the marinade. Its neutral taste will allow the flavours of the food to come through.

**Tip 2:** Cook the vegetables on a high heat for a short time to make sure they stay nice and crunchy

**Tip 3:** When you add the sauce, do not cook it for too long as it would lose its flavour

## THE PATH TO COOKING MASTERY

### Step 1: Chicken marinade

Chicken can be lifted to a better place, simply by coating it in our special spice mix marinade and leaving it to stand (or leaving it to sit comfortably with its legs crossed).

### Step 2 : Prepare the mushrooms and vegetables

The hydration of the shiitake mushrooms is a simple exercise that proves invaluable to the movement as a whole. And while most vegetables can be diced, it is best that the mange-tout retain its complete inner and outer being.

### Step 3: Stir Fry

Here all of your preparation and learning will come together. The Chinese noodles, once boiled, will unite with the chicken strips and shiitake mushrooms before being coated in the soy and ginger sauce and collectively elevated up into the heavens.

### And when serving...

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