

Culture Tastic - Festive Chinese Cooking

Yunnan Ghost Chicken Salad 雲南“貴”雞

Ingredients list:

Chicken breast - 2pcs
Lemongrass - 6 stalks
Sawtooth herb - 2 stalks
Green Tangerine - 4
Ginger - 2pcs
Thai chili - 2
Sesame oil - 20g
Salt - 20g
Sugar - 25g
Mango - 1
Red bell pepper - 1
Cucumber - 1
Basil - 2 stems
Pickled young papaya - 1 small container

Equipment list:

Boiling pot - M size
Mortar & Pestle
Mixing bowl
Mixing spoons

Plating:

Jade plate provided by street auntie

Special spices provided by street auntie
green pepper spice

Prep list done before the event:

- Have all ingredients thawed and ready to use.
- Mango, red pepper (no seeds), and cucumber (no seeds) - Julienne chop.
- Boil Lemongrass-Ginger Water 30 min.
- Break & bend root end of 4 stalks lemongrass. Smash a 3" piece of peeled ginger root. Place both in large sauce pan and fill 3/4 with water. Bring to fast roiling boil and reduce to boil for 30 minutes. Cover with lid. Be ready to bring back to boil for start of program.

Golden Chestnut Pastry 黄金板栗酥

Ingredients list:

Peeled chestnuts- 2 bags (frozen) 500g/each

Sweet potato -1

Butter - 30g

Sugar - 20g

Milk - 1 cup

OPTIONAL - Vanilla Ice Cream

Equipment list:

Chestnut mold (by street auntie)

Pot to boil the chestnut and sweet potato

M frying pan & spatula

Blender

Mixing bowl

Baking sheet lined with parchment paper

Plating:

Maple leaf plates provide by street auntie

Prep list done before the event:

- Boil chestnuts with peeled and chopped sweet potato for 30mins. Drain and place in blender. Add milk in 1/3s, blending in between until smooth.
- Transfer mixture into a bowl and cover tightly with plastic wrap on top. Cool to room temperature.
- Pre-heat oven to 400F. Ready By 11:30am on 29th