

# Toyomi<sup>®</sup> Recipe Book レシピ本

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CHOPPER RECIPES

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vol.03



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Toyomi®

# Electric Smart Chopper

電動スマートチョッパー

EC 716



# Powerful and Fast

1000W Motor Power

パワフルで速い

Easily handles tough and dense ingredients, making it perfect for a wide range of culinary tasks

## 4 Blade Chopper

ネジ・シャフト

Efficient and even fine mincing ✓

Achieves the perfect texture for your recipe ✓

Saves time and effort ✓



## 3 Blade Chopper with Chopping Basket

ネジ・シャフト

Basket allows chopped ingredients to fall through ✓

Prevents over-chopping ✓

More consistent chopping ✓

# Sambal Sauce

サンバル



うまい!

## INGREDIENTS:

- 5 cloves garlic, crushed
- 1 (2-inch) piece fresh turmeric, peeled and coarsely chopped
- 1 (2-inch) piece galangal, peeled and coarsely chopped
- 1 stalk lemongrass, soft inner part only, thinly sliced
- 1/2 ounce (about 25) small dried red chiles, seeded for less heat and soaked for 10 minutes in boiled water
- 2 ounces (about 45) fresh red Thai bird chiles, seeded for less heat and coarsely chopped
- 10 shallots (about 10 ounces), coarsely chopped
- 5 tablespoons vegetable oil, or canola oil
- 1 tablespoon fish sauce, or to taste
- 3 tablespoons palm sugar
- 2 tablespoons tamarind paste

## PREPARATIONS:

1. Add the garlic, turmeric, galangal, lemongrass, hydrated dried chiles, fresh chiles, and 2 tablespoons of water to the chopper.
2. Scraping down the bowl frequently with a silicone spatula until a smooth paste forms, 8 to 9 minutes.
3. Add the shallots and pulse, scraping down the bowl occasionally, until the mixture is just combined, and the shallots are still coarse and visible, about 1 minute more.
4. Heat the oil in a wok or medium nonstick frying pan over very low heat. Add the paste mixture and cook, stirring occasionally, until just fragrant, about 10 minutes.
5. Add the fish sauce, palm sugar, and tamarind paste.
6. Continue to cook the paste on very low heat, stirring occasionally, until the sugar melts and the solids begin to separate from the oil, about 5 minutes.
7. Remove from the heat. Use immediately or let cool, then refrigerate or freeze for future use. Enjoy.

# Garlic Chilli Sauce

ガーリックチリソース



## INGREDIENTS:

- 5 cloves garlic, crushed
- 1 (2-inch) piece fresh turmeric, peeled and coarsely chopped
- 1 (2-inch) piece galangal, peeled and coarsely chopped
- 1 stalk lemongrass, soft inner part only, thinly sliced
- 1/2 ounce (about 25) small dried red chiles, seeded for less heat and soaked for 10 minutes in boiled water
- 2 ounces (about 45) fresh red Thai bird chiles, seeded for less heat and coarsely chopped
- 10 shallots (about 10 ounces), coarsely chopped
- 5 tablespoons vegetable oil, or canola oil
- 1 tablespoon fish sauce, or to taste
- 3 tablespoons palm sugar
- 2 tablespoons tamarind paste

## PREPARATIONS:

1. Remove seeds and white piths of chillies to lessen the spiciness.
2. Add blend chillies, ginger and garlic in the chopper and mince until combined.
3. Add lime juice or calamansi lime juice to ease the blending.
4. Add salt and sugar to taste.
5. Chilli sauce can be kept for up to 2 weeks if refrigerated. Enjoy.

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# Ginger Sauce

ジンジャーソース



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## INGREDIENTS:

- 50 grams peeled ginger
- 3 shallots peeled; optional
- 1 tbsp good-quality sesame oil
- 1 tbsp peanut oil or chicken oil\*
- 2 tbsp chicken stock
- 1-2 tsp chicken seasoning powder
- 1/8 tsp salt to taste

## PREPARATIONS:

### Chicken Oil:

Add 50 grams of chicken skin and fats, patted dry with kitchen towel, to a dry wok. Slowly heat up the wok and cook until the chicken oil is rendered.

### Ginger Sauce:

Using the chopper, blend everything to a smooth paste. Add more sugar if the ginger sauce tastes sharp. Season to taste with salt or chicken powder if needed. Keep for about a week in the fridge.

# Peanut Sauce

ピーナッツサテ・ソース



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## INGREDIENTS:

- 1 cup dry roasted peanuts (unsalted)
- 1 tablespoon tamarind pulps
- 1/4 cup vegetable oil
- 1 cup water
- 1/2 teaspoon salt or to taste
- 2 1/2 tablespoons sugar
- 1 teaspoon coriander powder
- 1 tablespoon sweet soy sauce (Kecap Manis)

## Spice Paste:

- 8 dried red chilies (seeded and soaked in warm water)
- 3 cloves garlic (peeled)
- 4 cloves small shallots or pearl onions (peeled)
- 1 stalk lemongrass (cut into 3 strips, use only 1 strip at the bottom)
- 1/2 inch galangal (peeled)

Perfect For:



## PREPARATIONS:

1. Ground the peanuts in the chopper. Set aside.
2. In a small bowl, add the tamarind pulps plus 1/4 cup warm water. Set aside for 15 mins. Squeeze and extract the juice from the tamarind pulps and discard. Keep the tamarind juice.
3. Chop the Spice Paste ingredients coarsely, transfer to chopper and mince until fine. Add a few tablespoons of water to help blending.
4. In a saucepan, heat the oil on medium heat and add the spice paste.
5. Add the remaining two strips of lemongrass to the spice paste. Cook the spice paste until it becomes aromatic and smells spicy.
6. Add the ground peanuts, water, tamarind juice, salt, sugar, coriander powder and sweet soy sauce. Stir to combine well.
7. Turn the heat to medium-low heat, stir continuously for about 5-10 minutes or until the peanut sauce thickens to your desired consistency. The oil and the peanut sauce should separate when it's done.
8. Serve peanut sauce with satay



# Panko Bread Crumbs

パン粉



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## INGREDIENTS:

1 loaf of Bread



Ebi Fry

Perfect For:



Tonkatsu

## PREPARATIONS:

Preheat the oven to 350°F (150°C).

Remove crust from bread.

Grate bread in a chopper

Place bread onto a baking sheet lined with parchment paper.

Bake for 5 to 7 minutes. Be extra careful not to let the panko brown.

Remove Panko bread crumbs from the oven. Let cool and store in glass jars

# Steamed Chicken Dumpling Filling

鶏蒸し餃子



## INGREDIENTS:

- 800 g boneless, skinless chicken thighs
- 3 tbsp sesame oil
- 3 tbsp light soy sauce
- 1½ tbsp dark soy sauce
- 1½ inch ginger root peeled and finely minced
- 3 green onion finely chopped
- ½ tsp ground white pepper or black pepper
- ½ tsp salt
- 1½ tsp honey

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## PREPARATIONS:

1. Cut the chicken thighs roughly into pieces, mince chicken pieces using the chopper.
2. Place the ground chicken in a large bowl, along with all the additions for the filling (sesame oil, light and dark soy sauce, ginger, scallions, salt, honey, pepper).
3. Stir the chicken filling in only one direction until everything is well mixed, and the filling looks sticky.
4. Place a little of the filling in the middle of one dumpling wrapper.
5. Fold the wrapper over and seal the edge of the wrapper in the middle.
6. Place the dumplings in a steamer and steam for 10 minutes
7. Serve with a dipping sauce. Enjoy.

# Restaurant Style Salsa

レストランスタイルサルサ



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## INGREDIENTS:

410g Diced Tomatoes, don't drain  
¼ small Red Onion  
¼ cup Cilantro  
1 Lime, zested and juiced  
1 Jalapeno Pepper (or Serrano Pepper)  
2 cloves Garlic  
¼ teaspoon Ground Cumin  
Sea Salt and Black Pepper, to taste

## PREPARATIONS:

1. Place tomatoes, onions, cilantro, lime, jalapeno, garlic, cumin, salt, and pepper in a the chopper.
2. Chop ingredients until well-combined.
3. Serve with chips. Enjoy.

# Guacamole

グアカモーレ



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## INGREDIENTS:

- 3 Avocados - peeled and pitted
- 1 Lime, juiced
- 1 teaspoon Salt
- 2 Roma (plum) Tomatoes
- ½ cup Diced Onion
- 3 tablespoons chopped fresh Cilantro
- 1 teaspoon minced Garlic
- 1 pinch ground Cayenne Pepper (Optional)

## PREPARATIONS:

1. Add avocados, lime juice, salt, tomatoes, onion, cilantro, and garlic to chopper.
2. Chop until well-combined. Stir in cayenne pepper.
3. Serve immediately, or cover and refrigerate for 1 hour for improved flavor. Enjoy.

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