

thermomix

春节年菜庆团圆

*Chinese New Year
Recipes for Thermomix®*



Chinese New Year 2022 (Year of the tiger)

Every year, millions of people around the world celebrate 15 days of Chinese Lunar New Year - starting with an all important gathering with the family and relatives around the dining table with the Reunion Dinner, held on the eve of the new year. Family members rush back home in order to share this one most important meal of the year with their loved ones. Meals during the new year revolves around ingredients and dishes that symbolises luck, prosperity and blessings for the rest of the year.





This cookbook provides you with ideas for what to serve your family and guests this coming Chinese New Year with triple tested, fail-proof recipes that are sure to impress.

With the Thermomix® TM6, cooking will be an effortless and enjoyable experience.

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Cherry Blossom Prawn Dumplings



Photo credit: Fifi Leong

Cherry Blossom Prawn Dumplings



15 min



1 hr 15 min



Medium



16 portions

Ingredients

Prawn filling

180g medium-sized prawns, deshelled and patted dry with kitchen towel

1/2 tsp salt

3/4 tsp sugar

3/4 tsp white pepper powder

1 1/2 tsp potato starch

1 egg white

2 tsp dark sesame oil, roasted

1 tsp Chinese rice wine (Shaoxing Hua Tiao)

Dumpling skin

80g wheat starch

80g potato starch

670g water

1 tsp vegetable oil,
for greasing

Preparation

Prawn filling

1. Place prawns, salt, sugar, white pepper powder, potato starch, egg white, sesame oil and rice wine in mixing bowl, mix 3 sec/speed 5. Transfer to a bowl and refrigerate for 20 minutes. Rinse mixing bowl.

Step 1



Step 2



Step 3



Step 4



Preparation

Dumpling skin

1. Place a bowl on mixing bowl lid, weigh in wheat starch and 40g potato starch. Place 170 g water in mixing bowl, **boil 2 min/100°C/speed 2**.
2. Slowly pour hot water into bowl with mixed flour and immediately stir until combined. Then, add remaining 40 g potato starch into it. Transfer dough on a pastry mat. Using hands, knead dough into a ball shape.
3. Roll dough into an oblong shape and cut in 16 equal portions, cover with cling film to avoid dough from drying out, and roll each portion into a round shape. Grease some oil on rolling pin, flatten each dough into a round disc (ø 10 cm).
4. Place a portion of reserved marinated prawn filling (approx. 10 g) in center of dumpling skin. Pull edge of skin upward and fold into pentagon shape. Using thumb, gently pleat some folds on each side of pentagon and connect with another side of pentagon by sealing edges to form a flower shape. Repeat this step for remaining doughs.
5. Arrange all prawn dumplings on Varoma dish and Varoma tray. Cover with Varoma lid.
6. Place 500 g water in mixing bowl, **boil 5 min/Varoma/speed 2**. Set Varoma into position, steam **5 min/Varoma/speed 2**. Serve hot.



Mock Fin Soup



Photo credit: Fifi Leong

Mock Fin Soup



10 min



35 min



Easy



8 portions

Ingredients

1100g water

30g chicken stock powder, homemade or store-bought

4 dried shiitake mushrooms, rinsed

300g chicken fillets, cut in thin strips

20g black fungus, soaked to soften, stems removed, cut in thin strips

30g dried scallops, soaked to soften, smashed to shred

4 **tbsp** cornflour (starch) or water chestnut flour

80g glass noodles, soaked overnight, cut in 3 cm strips

20g light soy sauce

10g dark soy sauce

2 **pinches** white pepper powder

2 eggs, lightly beaten

30g Chinese rice wine (Shaoxing Hua Tiao) (optional)

10-20g dark sesame oil, roasted

1-2 **tbsp** black rice vinegar

Preparation

1. Please ensure you have a Thermomix® blade cover before starting this recipe.

Preparation

2. Place a bowl on mixing bowl lid, weigh in 300 g water. Add dried shiitake mushrooms to a bowl. Soak to soften, stems removed, cut in thin strips.
3. Insert blade cover. Place 700 g water and chicken stock powder in mixing bowl, ***boil 12 min/100°C/🌀/speed 1.***
4. Add chicken fillets, black fungus strips, shredded scallops and reserved mushroom strips, ***cook 5 min/100°C/🌀/speed 1.*** Meanwhile, mix cornflour and 100 g water in a small bowl. Set aside.
5. Add glass noodles, light soy sauce, dark soy sauce, white pepper powder and reserved cornflour mixture, ***cook 2 min/100°C/🌀/speed 1.***
6. Without measuring cup, cook 2 min/100°C/speed 1. Meanwhile, add beaten eggs and rice wine through hole of mixing bowl lid. Transfer to a serving bowl. Drizzle with sesame oil and vinegar. Serve hot.



Hong Kong Bakery Butter Cookies



Photo credit: Fifi Leong

Hong Kong Bakery Butter Cookies



10 min



2 hr 20 min



Easy



35-40 pieces

Ingredients

225g unsalted butter,
softened at room temperature

65g icing sugar, sieved

225g low protein flour
(top flour/cake flour), sieved

80g cornflour (starch), sieved
2 pinches salt

Useful items

Piping bag
& Wilton 1C nozzle tip (8 teeth)

Preparation

1. Place butter in mixing bowl, **mix 2 min/speed 3**. Scrape down sides of mixing bowl with spatula.
2. Add icing sugar, **mix 2 min/speed 3.5** until creamy. Scrape down sides of mixing bowl with spatula.
3. Add low protein flour, cornflour and salt, **mix 10 sec/speed 4**. Scrape down sides of mixing bowl with spatula.
4. **Mix 10 sec/speed 4**. Transfer into a piping bag with piping tip (Wilton 1C).

5. Line a parchment on a baking tray. Hold piping bag vertically above parchment paper and squeeze out batter approximately 3 cm in diameter. Rotate tip in alternating motion to form ruffles and repeat this motion 3 to 4 times. Upon reaching desired height (approximately 2 cm), pull piping tip sharply up. Leave at least 3 cm space between each cookie. Repeat this step for the remaining cookie batter. Store piped cookies in refrigerator for 20–30 minutes. Preheat oven to 150°C.

6. Bake in middle rack for 40 minutes (150°C) until slightly golden brown. Adjust oven temperature to 180°C, continue to bake for 3 minutes (180°C) until golden brown. Let cool completely on tray before storing in airtight container.



Red Date Peach Gum



Photo credit: Fifi Leong

Red Date Peach Gum



5 min



1 hr 5 min



Easy



5 portions

Ingredients

1500g water

3-4 pandan leaves,
tied into knots

50g peach gum,
soaked overnight, cleaned

40g dried longan, rinsed

20 jujube red dates, pitted

30g rock sugar

15g goji berries, rinsed

Preparation

1. Please ensure you have a Thermomix® blade cover before starting this recipe.
2. Insert blade cover. Place water and pandan leaves in mixing bowl, *cook 6 min/100°C/ ↻ /speed 1*.
3. Add peach gum, dried longan, Chinese red dates and rock sugar, *cook 45 min/90°C/ ↻ /speed 1*. Add goji berries to mixing bowl and let stand for 10 minutes. Serve warm.

Crispy Roasted Pork Belly



Photo credit: Fifi Leong

Crispy Roasted Pork Belly



10 min



4 hr 25 min



Easy



8 portions

Ingredients

1200g pork belly, with skin
(13 cm x 15 cm), poked holes on skin

3 tbsp salt

1 tsp sugar

1 tbsp Chinese rice wine
(Shaoxing Hua Tiao)

1 tsp five-spice powder

1000g water

1 tbsp white vinegar

Useful items

Pastry brush, aluminium
foil & cooling rack

Preparation

1. Rub pork belly but not the skin with 1 tbsp salt, sugar, rice wine and five-spice powder, set aside in refrigerator for at least 3 hours or overnight. Arrange pork belly in Varoma dish.

2. Place water in mixing bowl, *boil 8 min/Varoma/speed 1*. Set Varoma into position, *steam 15 min/Varoma/speed 1*. Meanwhile, preheat oven with grill function to 160°C. Remove Varoma and set aside. While pork belly is still hot, using a knife, lightly score skin all over in diamond pattern. Using a pastry brush, brush the skin with white vinegar.

3. Place pork belly on aluminium foil and fold the sides on to the meat. You should be left with a wrapped pork belly but the skin should still be fully exposed. Transfer pork belly with aluminium foil to a baking dish. If necessary, stage up with a metal spoon at the bottom of pork belly to ensure the whole slab is same height. Cover the skin with remaining salt to form a layer.

4. Bake in middle rack for 30 minutes (160°C). Remove from oven and remove the salt layer on top of the skin. Increase oven to 220°C. Take the pork belly out of the aluminium foil and place it on to a cooling rack to roast. Make sure to use either the leftover foil or another tray to catch the oil drippings.

5. Return the pork belly to the oven, putting it on the highest rack to broil. Cook for another 15 minutes (220°C) or until the skin has puffed up and become crispy. Remove the pork belly from oven and let rest for at least 10 minutes before cutting it in to bite-sized pieces to serve.



Tips

- To make the cutting easier, start from the meat side and cut down to the skin.
- Best served with yellow mustard and/or chilli sauce.
- Chili sauce: Place 15 red chillies, 50 g garlic cloves, 50 g ginger, juice of 5 key limes and 1 tbsp sesame oil in mixing bowl, blend 30 sec/speed 8. Mix with 4 tbsp sugar and 1 tbsp salt.

Guangxi Steamed Chicken
With Chive Sauce



Photo credit: Fifi Leong

Guangxi Steamed Chicken With Chive Sauce



10 min



2 hr 20 min



Easy



35-40 pieces

Ingredients

1 whole kampung chicken
(1800-2000 g), room temperature

1 tbsp rice wine

1 tbsp salt

20g garlic cloves, plus
2-3 cloves, smashed for steaming

40g fresh ginger, cut in slices

1500 g water

20g shallots

20g cooking oil

70g chives, chopped

30g spring onion, chopped

10g fresh coriander, chopped

3 tbsp light soy sauce

1 tsp dark sesame oil, roasted

1/4 tsp salt

Preparation

1. Rub chicken inside out with rice wine and salt. Place 2-3 smashed garlic cloves and 10g ginger slices into chicken cavity.
2. Place water in mixing bowl, *boil 12 min/Varoma/speed 1*. Set Varoma with chicken into position, *steam 40 min/Varoma/speed 1*. Remove Varoma and set aside. Transfer steaming gravy to a serving bowl and set aside.

3. Place 20g garlic cloves, 30g ginger slices and shallots in mixing bowl, *chop 4 sec/speed 5*. Scrape down sides of mixing bowl with spatula.
4. Add cooking oil, *sauté 7 min/120°C/speed 1*.
5. Add chopped chives and spring onion, *sauté 1 min/120°C/speed 1*.
6. Add chopped coriander, light soy sauce, sesame oil, salt and 80g reserved steaming gravy, *mix 30 sec/speed 1*. Cut steamed chicken into pieces and transfer to a serving plate. Pour the sauce mixture on the chicken and serve hot.



Tips

- You may add vegetables of your choice (cabbage, tomatoes, carrot, white radish etc) in the soup and cook 3 minutes.

Stir Fried Prawns With Soy Sauce



Photo credit: Fifi Leong

Stir Fried Prawns With Soy Sauce



20 min



35 min



Easy



4 portions

Ingredients

30g cooking oil

10g fresh ginger,
cut in slices

2 sprigs spring onion,
cut in 3 cm pieces

400g fresh prawns,
whiskers removed

1 tsp salt

1 tsp light soy sauce

1 tbsp Chinese rice wine
(Shaoxing Hua Tiao)

30g sugar

Preparation

1. Place cooking oil, ginger slices and spring onions in mixing bowl, *sauté 3 min/120°C/speed 1*.
2. Add prawns, salt, light soy sauce, rice wine and sugar, *stir fry 10 min/Varoma/↻/speed 1*. Serve hot.

Traditionally, stir fried prawns are deep-fried with high heat. After cooking, the prawns are crispy on the outside and tender on the inside. This recipe is cooked with less oil and low temperature, which is unique and healthier!

Roasted Pork Belly With Leek Stir Fry



Photo credit: Fifi Leong

Roasted Pork With Leek Stir Fry



10 min



45 min



Easy



4 portions

Ingredients

3 garlic cloves

20g cooking oil

300g roasted pork,
cut in 1 cm strips

5 sprigs leeks,
cut in 3 cm strips

2 tsp light soy sauce

20g water

1 tsp Chinese rice wine
(Shaoxing Hua Diao)

1/2 tsp sugar

Preparation

1. Place garlic cloves in mixing bowl, *chop 6 sec/speed 6*. Scrape down sides of mixing bowl with spatula.
2. Add cooking oil, *sauté 5 min/120°C/speed 1*.
3. Add roasted pork, leeks, light soy sauce, water, rice wine and sugar, stir fry *4 min/Varoma/🔄/speed 🎵*. Serve hot.

Ngo Hiang Five Spice Meat Rolls



Photo credit: Brian Fang

Ngo Hiang Five Spice Meat Rolls



10 min



45 min



Easy



10 rolls

Ingredients

6 fresh water chestnuts, peeled
350g prawn flesh
350g minced pork
1 egg
10g plain flour
15g light soy sauce

2 sprigs spring onions, chopped
1 pinch white pepper powder
1 pinch five spice powder
1 tsp sesame oil, dark roasted

10 bean curd skins
800g water
Cooking oil, to deep fry
Useful items
Deep fryer

Preparation

1. Place water chestnuts in mixing bowl, *chop 4 sec/speed 3.5*. Transfer to a bowl and set aside.
2. Place prawn flesh in mixing bowl, *chop 5 sec/speed 4*. Scrape down sides of mixing bowl with spatula.

3. Add reserved water chestnuts, minced pork, egg, plain flour, light soy sauce, chopped spring onions, white pepper powder, five spice powder and sesame oil, *knead Dough* 🌿/40 sec.

4. Using a clean damp cloth, wipe both sides of bean curd skins. Cut bean curd skins into squares (18 cm x 18 cm). Divide meat mixture to 10 equal portions. Place a portion of meat mixture on the lower center of the bean curd skin. Leave about 1.5 cm on both sides and roll it up. Seal both ends with some water and place in Varoma dish and Varoma tray. Repeat the wrapping with remaining meat mixture and bean curd skins until finished. Close Varoma lid and set aside. Clean mixing bowl.

5. Place water in mixing bowl, *boil 8 min/Varoma/speed 2*. Set Varoma into position, *steam 15 min/Varoma/speed 2*. Remove Varoma and set aside. Carefully open Varoma lid, transfer bean curd rolls on a serving plate. Let cool completely.

6. Preheat cooking oil in a deep fryer to 190°C (see tip). Lay bean curd rolls slowly into hot oil. Fry bean curd rolls to golden perfection in batches of 2-3 for 3-5 minutes until finished. Serve warm.

Tips

- If a deep fryer is not available, heat oil in a frying pan, using a food thermometer to check the temperature reaches 190°C.

Traditional Chinese Peanut Cookies



Photo credit: Fifi Leong

Traditional Chinese Peanut Cookies



10 min



1 hr 20 min



Easy



120 pieces

Ingredients

250g raw
peeled peanuts
200g medium protein
flour (all-purpose flour)
100g icing sugar

1/4 tsp salt
100g peanut oil
1 egg yolk
1/2 tbsp water

Useful items
Baking tray
Baking paper
Funnel
Small sieve

Preparation

1. Preheat oven to 170°C. Spread peanuts in single layer on baking tray, bake for 20-22 minutes (170°C) or until golden brown. Set aside to cool completely (approx. 20 minutes).
2. Place cooled roasted peanuts in mixing bowl, *grind 10 sec/speed 8*. Scrape down sides of mixing bowl with spatula.

3. Add flour, icing sugar and salt, *mix 30 sec/speed 4*. Meanwhile, add peanut oil through hole of mixing bowl lid. Line a baking tray with baking paper. Take out 1 spoonful of small dough, press until firm and shape gently into a ball. Place the dough balls slightly apart on prepared baking tray.

4. Lightly press the dough balls with funnel stem to create small circles. Mix water and egg yolk in a small bowl, then strain through a small sieve. Using a pastry brush, glaze small dough balls with egg yolk mixture.

5. Bake in middle rack for 20 minutes (170°C) until golden brown. Remove from oven and let cool completely. Serve immediately or transfer to an airtight container for storage.



Vegetarian Curry In Pumpkin Pot



Photo credit: Fifi Leong

Vegetarian Curry In Pumpkin Pot



10 min



50 min



Easy



5 portions

Ingredients

6 stalks fresh lemongrass,
white part only, bruised

30g old ginger,
cut in slices

10g fresh galangal

1 cm fresh turmeric

3 fresh red chillies,
deseeded

10 dried chillies,
deseeded, soaked to soften

1/2 tbsp coriander seeds

1 tbsp curry powder

90g coconut oil

1150g water

5 kaffir lime
leaves, deveined

1 pandan leaf,
cut in 3 pieces

200g fresh lion's mane
mushrooms, cut in pieces

100g king oyster mushrooms
(eringi), cut in pieces (4 cm)

50g tofu puffs, cut in halves

50g carrots, cut in strips

50g long beans,
cut in 3 cm strips

200g coconut milk

30g toasted coconut paste

10g light soy sauce

2 tsp salt

1 tsp brown sugar

1 medium-sized pumpkin,
cored, as container (see tip)

Preparation

1. Place 4 stalks lemongrass, old ginger, galangal, turmeric, red chillies, dried chillies, coriander seeds, curry powder, coconut oil and 50 g water in mixing bowl, **chop 20 sec/speed 10**. Scrape down sides of mixing bowl with spatula.
2. **Chop 20 sec/speed 10** again. Scrape down sides of mixing bowl with spatula.
3. Add 2 stalks lemongrass and kaffir lime leaves, **sauté 8 min/120°C/speed 1**.
4. Add pandan leaf, lion's mane mushrooms, king oyster mushrooms, tofu puffs, carrot strips, long bean and coconut milk, 300 g water, toasted coconut paste, light soy sauce, salt and brown sugar, **mix 20 sec/↻/speed 1**. Transfer into pumpkin and place pumpkin in Varoma dish. Cover Varoma lid. Clean mixing bowl.
5. Place 800 g water in mixing bowl, set Varoma into position, **steam 30 min/Varoma/speed 2**. Serve hot.

Tips

- When selecting the pumpkin to be used in the Varoma, ensure the size of pumpkin is appropriate and the Varoma lid can be closed completely; make sure some steaming holes (slots) remain unobstructed.

Tiger Shaped Pineapple Tarts



Photo credit: Fifi Leong

Tiger Shaped Pineapple Tarts



40 min



1 hr 50 min



Easy



35 portions

Ingredients

Pineapple Jam

1500g fresh pineapples (Josaphine and Morris), peeled, eyes and core removed, cut in cubes (3 cm)

100g sugar

1 cinnamon stick

Dough

70g lump sugar

200g plain flour

200g low protein flour (cake flour)

80g full cream milk powder

20g cornflour (starch)

300g unsalted butter, cold, cut in cubes (1 cm)

2 egg yolks

1/2 tsp natural vanilla extract

1 1/2 tsp salt

9-10 drops food colouring paste, pink, red, yellow, green and black

Preparation

Pineapple Jam

1. Place pineapples in mixing bowl, ***chop 5 sec/speed 5***. Scrape down sides of mixing bowl with spatula.
2. ***Chop again 5 sec/speed 5***. Scrape down sides of mixing bowl with spatula.
3. ***Chop again 5 sec/speed 5***. Drain pineapples with Varoma dish to discard excess liquid.
4. Place pineapple pulp, sugar and cinnamon stick in mixing bowl, placing simmering basket instead of measuring cup onto mixing bowl lid to help prevent splashing, ***cook 30 min/120°C /speed 2***. Then ***cook 10 min/Varoma/speed 2***, prolong cooking time if necessary until desired texture achieved. Transfer to a bowl and let cool completely. Divide pineapple jam into small balls (16 g each). Clean and dry mixing bowl.

Dough

5. Place lump sugar in mixing bowl, ***pulverise 10 sec/speed 10***.
6. Add plain flour, low protein flour, milk powder and cornflour, ***mix Turbo/1 sec/2 times***.

7. Add butter, egg yolks, vanilla extract and salt, *mix 20 sec/speed 6* until soft dough formed.

8. Take a small ball (20 g) and mix with 1 drop of pink food colouring. Take another small ball (20 g) and mix with 1 drop of yellow food colouring. Take another small ball (20 g) and mix with 1-2 drops of red food colouring. Take another small ball (10 g) and mix with 1 drop of green food colouring respectively. Take another small ball (5 g) and mix with 1 drop of black food colouring. Set aside 30 g plain dough as white dough, mix remaining dough with 3-4 drops of orange food colouring to form orange-coloured dough.

9. To form little tigers, roll orange dough into small balls (20 g each), flatten into round disc and fill the center with reserved pineapple jam ball. Wrap into egg shapes. Use orange dough to form legs, pink dough to form ears, white dough to form nose pads and bellies, red dough to form tongues and red paper. Yellow dough to form pineapples and gold ingots, green dough to form leaves. Arrange tiger-shaped cookies on lined baking tray. Repeat the steps for remaining dough and pineapple jam balls until finish. Preheat oven to 150°C.

10. Baked in middle rack for 20 minutes (150°C). Transfer to a cooling rack and let cool completely. Using an edible food pen, draw face features, tiger stripes and blessed work signs on each cookie before serving.

Indonesia

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