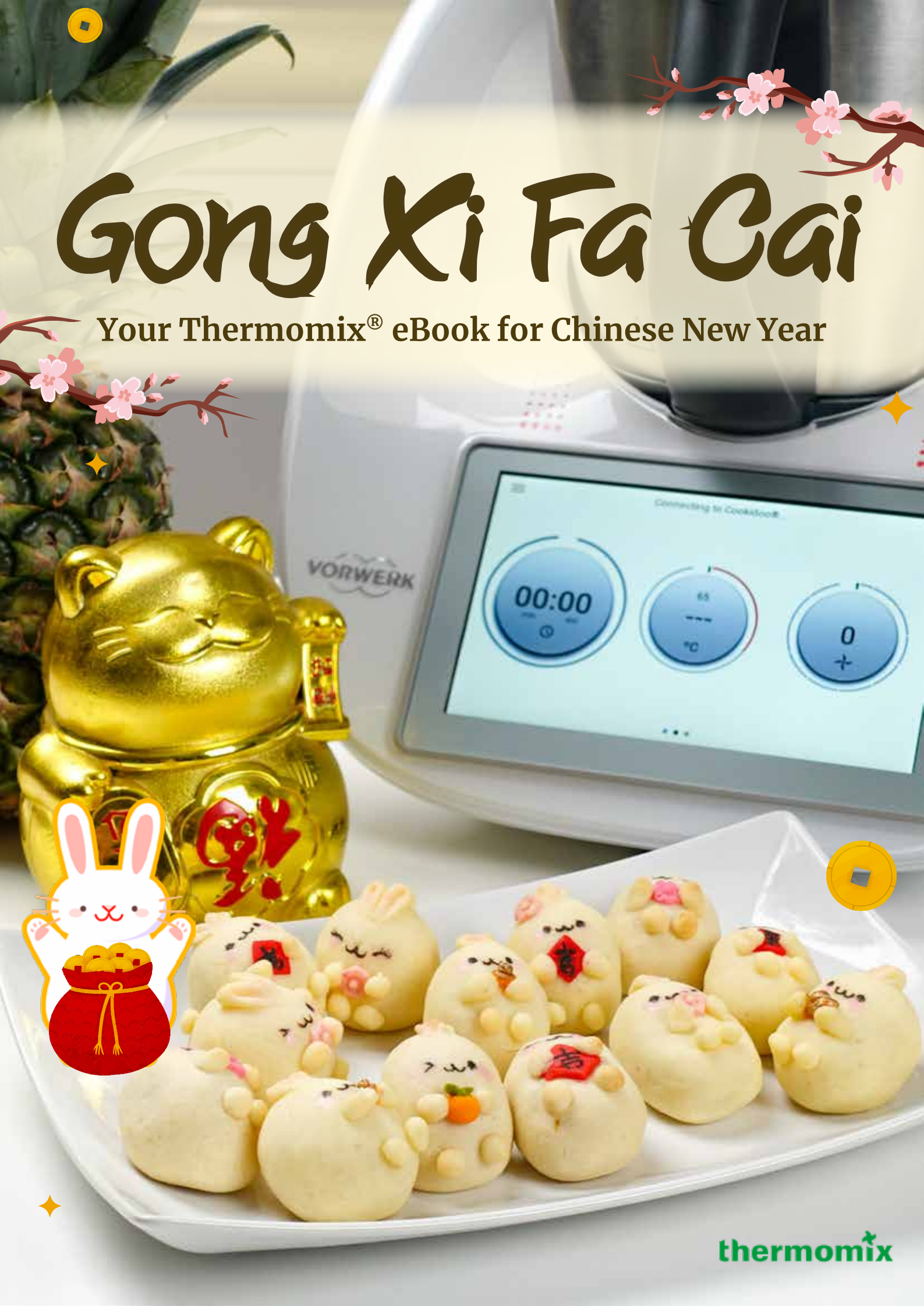


Gong Xi Fa Cai

Your Thermomix® eBook for Chinese New Year





2023

The Year of the Rabbit

Plan your auspicious menu for the Lunar New Year with these recipes; each curated for the occasion with symbolic lucky meanings, such as seafood to represent prosperity, fish for abundance, glutinous rice for “getting higher every year” and whole chicken signifying the family staying together. Enjoy cooking made easy with your Thermomix®

Table of Content



**Lotus Leaf Glutinous
Rice**



**Steamed Chicken with
Green Ginger Sauce**



**Braised Sea Cucumber
with Roast Pork**



Cantonese Steamed Fish



**Braised Mushroom with
Broccoli and Beancurd
Sheets**



**Mandarin Almond
Cookies**

Table of Content



Steamed Seafood Tower



Lotus Seed with Lily Bulb Dessert Soup



Rabbit Shaped Pineapple Tarts

Try making these 9 dishes that are perfect for Chinese New Year gatherings with your loved ones!



Lotus Leaf Glutinous Rice



Lotus Leaf Glutinous Rice



10 mins



1 Hr 35 Mins



Easy



4 Portions

Ingredients

50 g fresh ginger

150 g chicken thigh, with skin,

boneless, cut in cubes (2 cm)

3 tbsp light soy sauce

1 tsp dark soy sauce

1/4 tsp sesame oil

1 tsp Chinese rice wine
(Shaoxing Hua Tiao)

2100 g water

300 g glutinous rice,
soaked for 2 hours

1/4 tsp salt

1 tsp sugar

1 pinch white pepper
powder

2 garlic cloves

30 g shallots

40 g cooking oil, plus
extra for greasing

Ingredients

10 g dried shrimp, rinsed
100 g Chinese sausages
(approx 2 sausages), cut
in slices (0.2 cm)
15 g Chinese dried
mushrooms, soaked to
soften, cut in halves

2 lotus leaves, soaked in
hot water to soften, stem
removed, cut in halves
2 salted egg yolks, cut in
halves (optional)

Preparation

1. Place ginger in mixing bowl, chop 5 sec/speed 6. Transfer to a small fine sieve and squeeze out juice into a small bowl, reserving it. Clean mixing bowl.
2. Place a bowl onto mixing bowl lid, weigh in chicken thigh. Add reserved ginger juice, 1 tbsp light soy sauce, 1/2 tsp dark soy sauce, sesame oil and rice wine, mix well to marinate and set aside for 30 minutes in a cool place or in refrigerator.

Preparation

3. Place 1300 g water in mixing bowl, insert simmering basket, add glutinous rice to it, without measuring cup, cook 16 min/100°C/speed 3.5. Remove simmering basket with spatula.

Transfer cooked rice into a large bowl, mix well with 2 tbsp light soy sauce, 1/2 tsp dark soy sauce, salt, sugar and white pepper powder. Clean mixing bowl.

4. Place garlic cloves and shallots in mixing bowl, chop 5 sec/speed 6. Scrape down sides of mixing bowl with spatula.

5. Add cooking oil and dried shrimp, sauté 6min / 120°C/speed ↻.

Preparation

6. Add reserved marinated chicken and marinade, 60 g Chinese sausage slices and mushrooms, stir fry 5 min/120°C/speed 4. Transfer into reserved bowl with rice and mix well with spatula. Grease lotus leaves with cooking oil and line with salted egg yolk halve and 10 g Chinese sausage slices. Fold in quarter portion of reserved rice mixture. Press lightly until firm and wrap into a parcel. Repeat the steps with remaining lotus leaves and ingredients until finished. Place all wrapped lotus leaf rice in Varoma dish.

7. Place 800 g water in mixing bowl, set Varoma into position and steam 25 min/Varoma/speed 1. Serve hot.

Tips:

- You can steam Chinese sausages to soften for easier slicing.
- There are two types of glutinous rice in the market. Local glutinous rice requires longer cooking time. Siam glutinous rice is best for this recipe as it is cooked faster with shorter soaking time.



*Steamed Chicken with Green
Ginger sauce*

Steamed Chicken with Green Ginger Sauce



5 Mins



45 Mins



Easy



5 Portions

Ingredients

Green Ginger Sauce

70 g fresh ginger, smashed (see tips)

30 g spring onions, cut in pieces (4 cm)

60 g cooking oil

1 tsp chicken stock powder, homemade

or store-bought

1 pinch salt, adjust to taste

1 tsp sugar

Ingredients

Steamed Chicken

1000 g chicken, (half chicken), with skin and bone
1/2 tsp salt
1 tbsp Chinese rice wine (Shaoxing Hua Tiao)
1 sprig spring onion
800 g water

Toppings

1 sprig spring onion, thinly sliced, to garnish
1 fresh red chilli, thinly sliced, to garnish

Preparation

Steamed Chicken

1. Place a steaming tray (Ø 20 cm) onto mixing bowl lid, weigh in chicken. Add salt and rice wine. Rub and marinate chicken inside out. Bend and fold spring onion and place under chicken. Arrange steaming tray with chicken in Varoma dish.

Preparation

2. Place water in mixing bowl, set Varoma into position, steam 30 min/Varoma/speed 2. Prolong cooking time if necessary. Remove Varoma and discard spring onion, then set aside. Empty mixing bowl.

Green Ginger Sauce

3. Place ginger, spring onions and cooking oil in mixing bowl, chop 30sec/speed 6. Scrape down sides of mixing bowl with spatula.

4. Add chicken stock powder, salt and sugar, stir fry 7 min/120°C/speed 2.

Tips:

- Check doneness of the meat after steaming. Meat should be tender enough to be pierced through easily by a fork or chopsticks.
- Use Bentong ginger for more aromatic and spicy taste profile

Preparation

Toppings

5. Transfer ginger sauce to a serving bowl.

Cut chicken into pieces (3 cm), arrange on a serving plate. Garnish with spring onion slices and red chilli slices. Serve warm with ginger sauce on the side.



*Braised Sea Cucumber with
Roast Pork*



Braised Sea Cucumber with Roast Pork



10 Mins



1 Hr 15 Mins



Easy



5 Portions

Ingredients

10 g fresh ginger

20 g garlic cloves

15 g cooking oil

300 g roasted pork

(siew yoke),

cut in cubes (1 cm)

5 dried chillies, deseeded,

soaked to soften (optional)

20 g sugar

350 g sea cucumber,
presoaked, cut in
pieces (2–3 cm)

10 g light soy sauce

10 g dark soy sauce

1 tbsp oyster sauce

400 g water

1 pinch white pepper
powder

Preparation

1. Place ginger and garlic cloves in mixing bowl, chop 5 sec/speed 5. Scrape down sides of mixing bowl with spatula.
2. Add cooking oil, roasted pork cubes and dried chillies, cook 4 min/Varoma/↻/speed ↴.
3. Add sea cucumber, light soy sauce, dark soy sauce, oyster sauce, water, sugar and white pepper powder, cook 50 min/98°C/↻/speed ↴ .
4. Cook again 15 min/Varoma/↻/speed ↴. Serve hot.

Tip:

Cooking time required for sea cucumber can vary depending on the type used.



Cantonese Steamed Fish

Cantonese Steamed Fish



10 mins



40 mins



Easy



4 Portions

Ingredients

770 g water

20 g sugar

4 sprigs coriander roots

1 pomfret fish

(approx 600 g), descaled
and gutted, scored

2 tbsp shallot oil, to garnish (optional)

10 g fresh ginger slices

2 sprigs coriander leaves,
to garnish

2 sprigs spring onions,
tied into knots,

plus extra thinly sliced for
garnishing

10 g Chinese rice wine
(Shaoxing Hua Tiao)

1 fresh red chilli, deseeded,
thinly sliced, to garnish

70 g soy sauce

Preparation

1. Place soy sauce, 70 g water, sugar and coriander roots in mixing bowl, cook 8 min/110°C/☞/speed 2. Transfer to a bowl and set aside.
2. Arrange fish on a steaming tray (Ø 20 cm). Stuff fish with spring onions and ginger slices. Drizzle with rice wine. Insert steaming tray with fish in Varoma dish.
3. Place 700 g water in mixing bowl, boil 8min / 100°C /speed 1.



Preparation

4. Set Varoma into position, steam 15 min/Varoma/speed 1. Prolong cooking time if necessary.

Carefully open Varoma lid, discard steaming juice.

Drizzle reserved soy sauce over steamed fish.

Garnish with coriander leaves, spring onion slices, shallot oil and chilli slices. Serve hot.

Tips:

- When selecting the tray to be used in the Varoma, choose heat-resistant materials (eg. ceramic, metal or silicone); ensure the size of tray is appropriate and the Varoma lid can be closed completely; make sure some steaming holes (slots) remain unobstructed.
- To check whether the fish is cooked, its eye should pop out. The flesh should be tender enough to be pierced through easily with a fork or chopsticks.

*Braised Mushroom with Broccoli
and Beancurd Sheets*



Braised Mushroom with Broccoli and Beancurd Sheets



10 mins



35 mins



Easy



4 Portions

Ingredients

1700 g water, extra 2 tbsp water for mixing in Step 5

3 tbsp vegetable oil

1 tsp salt

300 g broccoli, rinsed, cut in florets

2 garlic cloves

8 dried Chinese mushrooms, soaked to soften, stems removed

100 g beancurd sheets, dried

Ingredients

1/4 tsp dark soy sauce

1 1/2 tbsp light soy sauce

1 tbsp oyster sauce

1 1/2 tsp sugar

1/2 tsp sesame oil

1/2 tsp white pepper

powder


1 tbsp cornflour (starch)

5 g wolfberries (goji)

(optional)

Preparation

1. Place 1500 g water, 1 tbsp oil and salt in mixing bowl, boil 12 min/100°C/speed 1.

2. Add broccoli florets, blanch 30 sec/100°C/ /speed 1. Transfer blanched broccoli to a bowl. Discard blanching water.

3. Place garlic cloves in mixing bowl, chop 4 sec/speed 5. Scrape down sides of mixing bowl with spatula.

Preparation

4. Add 2 tbsp oil and mushrooms, cook 7 min / 120°C / ↻/speed 1.

5. Add 200 g water, beancurd sheets, dark soy sauce, light soy sauce, oyster sauce, sugar, sesame oil and white pepper, cook 5 min/120°C/↻/speed 4 .

Meanwhile, mix cornstarch with 2 tbsp water in a bowl and set aside.

6. Add reserved cornstarch mixture, cook 2 min/100°C/↻/speed 4 . Transfer broccoli and mushrooms to a large serving plate. Garnish with wolfberries. Serve warm.



Mandarin Almond Cookies



Mandarin Almond Cookies



10 mins



50 mins



Easy



30 pieces

Ingredients

220 g unsalted butter, soften

120 g caster sugar

3 mandarin oranges, grated zest only

2 tsp orange flavour

1 egg

100 g ground almonds

200 g all purpose flour

100 g cornflour (starch)

60 g almonds, chopped, roasted

Preparation

1. Insert butterfly whisk. Place butter, sugar and mandarin zest in mixing bowl, beat 3 min/speed 4.
2. Add orange flavour and egg, mix 1 min/speed 4. Remove butterfly whisk. Scrape down sides of mixing bowl with spatula.
3. Add ground almonds, flour, cornflour and chopped almonds, mix 40sec/speed 4. Transfer dough to a pastry mat.
4. Divide dough evenly into 4 portions and roll each into cylinder shape (\emptyset 3cm). Place cookie doughs in freezer to chill for 30 minutes or until firm. Meanwhile, preheat oven to 160°C and line a baking tray with parchment paper and set aside.

Preparation

5. Cut each chilled and firm dough into slices (8 mm thickness) and arrange on prepared baking tray. Bake for 15 minutes (160°C) or until light golden brown. Carefully remove cookies from oven and allow to cool on a wire rack.

Serve or store in an air-tight container for up to 2 weeks.





Steamed Seafood Tower

Steamed Seafood Tower



5 mins



40 mins



Easy



4 Portions

Ingredients

700 g crabs (approximately 1-2 pcs), cleaned

300 g prawns, deveined, with shell

300 g lala clams, cleaned

50 g fresh ginger, thinly sliced

1 tsp salt, adjust to taste

30 g Chinese rice wine

(Shaoxing Hua Tiao) (optional)

1500 g water

100 g dried anchovies

TIP:

Seafood variation can be adjusted according to personal preference.

For example, replace clams with fish or squids.

Ingredients

1 tsp sugar, adjust to taste
1/2 tsp white pepper powder
300 g spinach, leaves only
1 sprig spring onion, sliced,
to garnish

15 g wolfberries (goji),
soaked, to garnish
(optional)

Preparation

1. Place a large bowl on mixing bowl lid, weigh in crabs, prawns, lala clams, 25 g ginger slices, 1/2 tsp salt and rice wine. Mix well and set aside.
2. Place water in mixing bowl, insert simmering basket, add dried anchovies, 25 g ginger slices, 1/2 tsp salt, sugar, white pepper powder to it, cook 15 min/100°C/speed 1.
3. Arrange seasoned crabs and prawns in Varoma dish. Arrange seasoned lala clams in Varoma tray. Set Varoma into position, steam 17 min/Varoma /speed 1.

Preparation

4. Carefully remove Varoma and set aside, remove simmering basket with spatula and discard dried anchovies. Add spinach into mixing bowl, cook 2 min/100°C/↻/speed 1.5.

5. To serve, arrange seafoods onto a plate, garnish with spring onion slices. Transfer spinach soup into a bowl, garnish with goji berries. Serve immediately.



*Lotus Seed with Lily Bulb
Dessert Soup*



Lotus Seeds with Lily Bulb Dessert Soup



10 mins



1 Hr 30 mins



Easy



4 Portions

Ingredients

20 g red dates, seedless

10 g wolfberries (goji)

2 honey dates

100 g fresh lotus seeds, deveined,
halved

1700 g water

80-100 g lump sugar, adjust to taste

50 g fresh lily bulbs, peeled into petals

Preparation

1. Insert simmering basket, weigh in red dates, wolfberries, honey dates and lotus seeds. Remove simmering basket with spatula and wash under running tap water to clean and drain. Set aside.
2. Place water and lump sugar in mixing bowl, insert simmering basket with red dates, wolfberries, honey dates and lotus seeds, cook 1 h/98°C/speed 2.
3. Carefully add lily bulbs to simmering basket, cook again 20min/98°C/speed 2. Transfer to serving bowls, serve hot or chilled.





*Rabbit Shaped
Pineapple Tarts*

Rabbit Shaped Pineapple Tarts



20 mins



1 Hr 50 mins



Advanced



35 pieces

Ingredients

Dough

80 g caster sugar

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

30g beaten egg (approx. half egg)

300 g low protein flour (cake flour)

1/2 tsp salt

1/2 tsp baking powder

9-10 drops food colouring, pink, red, orange

10 g water, for sticking dough

1/2 tsp edible pink dust

Ingredients

Pineapple jam

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

100 g caster sugar

1 cinnamon stick

3 cloves

Preparation

Pineapple jam

1. Place pineapple cubes in mixing bowl, chop 5 sec/speed 5. Scrape down sides of mixing bowl with spatula.
2. Add sugar, cinnamon stick and cloves, cook 40 min/120°C/speed 1. Then cook 5 min/Varoma/speed 1, prolong cooking time if necessary, until desired texture achieved. Transfer to a bowl and let cool completely. Clean and dry mixing bowl.

Preparation

Dough

1. Place sugar in mixing bowl, pulverize Turbo/2 sec
2. Add butter, mix 2 min/speed 3. Scrape down sides of mixing bowl with spatula.
3. Add egg, mix 30 sec/speed 3. Add flour, salt and baking powder, mix 15 sec/speed 3. Transfer to a silicon mat. Lightly knead the dough. Set aside to let dough rest for 15 minutes.



Preparation

4. Reserve approximately 2 tbsp of dough to make the bunnies ears and limbs. Mix 1 tsp dough with 1 drop of pink food colouring, 1 tsp dough with 1 drop of red food colouring and 1 tsp dough with 1 drop of orange food colouring. Divide remaining dough into 30 - 35 pieces (approx. 20 g each). Roll dough into balls.

5. Divide reserved pineapple jam into 30 - 35 pieces. Lightly flatten dough ball and fill center with reserved pineapple jam. Wrap into egg shape. Shape the reserved dough into tiny balls for ears and limbs. Shape the pink dough into tiny blossoms, the red dough into angpows and the orange dough into mini mandarins. Use water to stick the ears, limbs and decorations.

Preparation

6. Line baking tray with parchment paper. Preheat oven to 170°C. Arrange rabbit-shaped dough on baking tray. Repeat steps for remaining dough and pineapple jam pieces until finished. Bake on middle rack for 15-18 minutes (170°C) until fully cooked or golden on the edge.

7. Transfer to a cooling rack and let cool completely. Using an edible food pen, draw face features and lightly brush edible pink dust on the cheeks on each tart before serving.

**Recipe contributed
by Mimi Liew**

