



**Hela Spice Singapore Pte Ltd**

## Sichuan Spicy Bak Kwa Recipe



Ingredients	Quantity (g)
Pork minced	600.0
Soy Sauce (Light)	45.0
Cooking Wine	45.0
Fish Sauce	30.0
Sugar Brown	100.0
Salt	2.0
6000391 Sichuan BBQ Spice	10.0
328006 White Pepper Powder	1.0
306002 Garlic Powder	2.0
Sesame seeds (optional)	5.0

Honey Mixture (optional)	Quantity (g)
Honey	60.0
Water	40.0

### **Preparation:**

#### Marination –

1. In a small bowl, mix all the wet and dry ingredients
2. In a large bowl, stir with spoon or chopsticks in one direction until the meat is sticky and more paste-like
3. Place into the fridge for 12 hours

#### Baking –

1. Preheat oven to 170°C
2. Grab a rimmed baking sheet on the baking tray, place the marinated meat on the baking sheet, using rolling pin to roll the meat out evenly to cover the pan and to about 3mm thickness
3. Place the baking tray into the oven at 170°C for 12-15 minutes

The formulation in this table is to the best of our knowledge and reflects our interpretation of in-house generated recipe. Since government regulations vary from region to region, we cannot guarantee that all the products are in accordance with the regulations of the various countries. Further examination of existing laws is advised.

This recipe does not intend to be a comprehensive reference document and we encourage the user to carry out stability and performance tests in their final application to determine suitability.



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4. Take out the Bak Kwa and flip to another side to bake for another 10 minutes
5. Increase the temperature to 190°C and bake the Bak Kwa for another 5 minutes
6. Brush the Bak Kwa with honey mixture and bake till you achieve the desired colour and then flip to the other side and brush with the honey mixture again
7. Allow it to cool and garnish with some sesame seeds

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