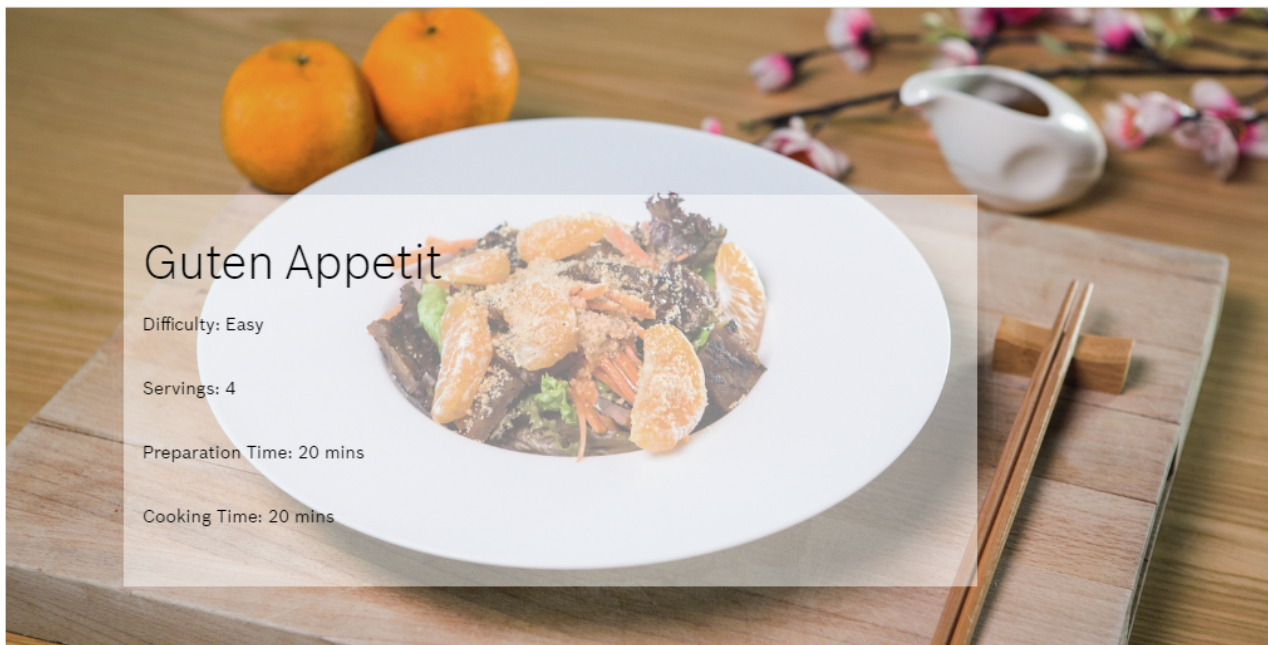




BOSCH
Invented for life



'Bak Kwa' (Chinese Meat Jerky) & Mandarin Orange Salad with Nuts & 'Yu Sheng' (Raw Fish) Dressing



Guten Appetit

Difficulty: Easy

Servings: 4

Preparation Time: 20 mins

Cooking Time: 20 mins

Ingredients

Bak Kwa

- 50g of Carrots - Washed, peeled and sliced into thin strips.
- 200g of Mixed Salad / Mesclun Mix
- 100g of 'Bak Kwa' (Beef Jerky) sliced into small squares of 2cm.
- 2 Mandarin Oranges – Peeled and separated into wedges.
- 20g of Garlic - Chopped
- 1L Chicken Stock
- 20g of Fresh Thyme

Dressing

- 150ml of Salad Oil / Canola Oil / Corn Oil
- 2 tablespoons of Sesame Oil
- 2 tablespoons of Honey
- 3 tablespoons of Plum Sauce
- Pinch of five spice powder
- Sugar, to taste
- Salt, to taste
- White Pepper Powder, to taste

Garnish

- 5g of Sea Salt Crystal
- 5g of Fresh Ground Black Pepper
- 1 tablespoon of Chopped Peanut

Methods



Step 1.

Add sesame oil, honey, plum sauce and five spice powder in a mixing bowl or a food processor jug.

Step 2.

Slowly mix salad oil into the above mixture to form an emulsion.



Step 3.

Season with sugar, salt and pepper.

Step 4.

Arrange salad, carrot, 'Bak Kwa' and mandarin oranges into a bowl and keep chilled.





Step 5.

Garnish with fresh ground pepper, sea salt, peanuts and dressing when ready to serve.

Step 6.

The dressing can be made in a bigger batch for subsequent use.



Product Used

Versatile and convenient kitchen assistant

Hand blenders are not only compact, simple to use and easy to clean, but also come with multiple accessories for chopping and blending – making them great for quick and convenient food preparation.

