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Ritz-Carlton[®] *The Magazine*

PORK & GINGER



CHINA

Chef Chan ah Kin

The Ritz-Carlton, Shenzhen

PAN-FRIED PORK, GOLDEN DRIED SCALLOP

Serves 4

- 3 dried scallops
- 2 dried shiitake mushrooms
- 1 small lotus root
- 8 3/4 ounces (250 grams) pork belly
- 1 tablespoon fresh ginger
- Salt and pepper
- 1 teaspoon light soy sauce
- 1 teaspoon oyster sauce
- 1 teaspoon sugar
- 1/2 teaspoon sesame oil
- 1/2 teaspoon chicken powder
- Vegetable oil for frying
- 2 eggs
- 3/4 cup (200 ml) chicken stock
- 1 tablespoon cornstarch

Soak the dried scallops and Shiitake mushrooms in water overnight (separately) to rehydrate them. Peel the lotus root and then slice in 1/8 inch disks. Hold in water so they do not discolor. Finely chop the pork belly, fresh ginger and Shiitake mushrooms and then combine in a bowl. Season with salt, pepper, soy sauce, oyster sauce, sugar, sesame oil and chicken powder. Mix well. Using a 1/4 cup of the pork mixture at a time, form into a ball and then press the meat mixture onto a lotus root round. Continue until the pork mixture is used up. Heat a non-stick saucepan to medium high with some vegetable oil. Add the pork and lotus root patties, pork-side down first and cook until lightly golden. Flip and continue to cook until lightly golden on lotus root side. Remove from pan. Mix eggs well to form an egg wash. Dip the patties into the egg wash, then put back into the pan. Add chicken stock and the same amounts again of salt, pepper, soy sauce, oyster sauce, sugar, sesame oil and chicken powder and cook on medium heat until the patties are completely cooked and the stock has reduced slightly (4 to 5 minutes). Remove the patties from the pan and hold on a warm plate. Mix the cornstarch with 1 tablespoon of water and mix into the stock. Simmer for 2 to 3 minutes until thickened. Julienne the rehydrated scallops. To serve, ladle the sauce over the pork and top with the scallops.



JAPAN

Chef Hiroyuki Kurosu

The Ritz-Carlton, Tokyo

JAPANESE-STYLE GINGER- FLAVORED SPARE RIB

Serves 4

- 4 (large) pork spare ribs
- 2 pieces of ginger
- 1 leek
- 1 carrot, celery leaf
- 1 celery leaf
- 4 pepper leaves

For sauce:

- 1/3 cup (80 cc) strong soy sauce
- 2/3 cup (150 cc) mirin
- 1/2 cup (100 cc) sake
- 1 tablespoon sugar
- Water
- Salt and pepper

Season ribs with salt and pepper. Fry until its surface is colored. Prepare ginger in two different cuts: julienne and slices. Add randomly cut leek, carrot, celery leaf and sliced ginger in a pressure cooker. Add all seasonings. Add spare ribs and pour water to cover ingredients and bring to boil. Close with the lid, add pressure, place it on medium heat source and cook for about 20 minutes. Once meat becomes tender, release the pressure, remove the lid, pour the juice over the spare ribs to give nice gloss. Check the taste. Turn off the heat when sauce is slightly thickened and has nice glossy look. Place spare ribs and sliced ginger on a plate and pour thickened sauce. Add ginger julienne and pepper leaf on top.

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TOFU



CHINA

Chef Chan ah Kin
The Ritz-Carlton, Shenzhen

SEAFOOD LUTE BEAN CURD

Serves 4

- 10.5 ounces (300 grams) soft tofu
- 3.5 ounces (100 grams) fresh scallops
- 1.5 ounces (50 grams) fresh prawns
- 1.5 ounces (50 grams) fresh corn kernels
- 0.5 ounces (10 grams) celery
- salt and pepper
- chicken powder
- 1 teaspoon corn starch
- 1 teaspoon sugar
- 1/2 teaspoon sesame oil
- vegetable oil
- chicken stock
- 1 tablespoon cornstarch

Place the bean curd in a blender and process until smooth. Set aside. Finely chop the scallops, prawns and celery. Place in a bowl. Add the corn kernels, reserved tofu, salt, pepper, chicken powder, 1 teaspoon of cornstarch, sugar and sesame oil and mix well. To form the mixture into a lute shape, dip Chinese spoons into vegetable oil. Fill the spoon with the tofu mixture. Repeat until all the mixture has been used. Place spoons in a bamboo steamer over high heat and steam until mixture is firm, 5 to 7 minutes. Remove from steamer and carefully remove mixture from spoon. Heat some vegetable oil in a non-stick saucepan over medium heat. Lightly dust the "lutes" with cornstarch, add to the pan and cook until lightly browned on one side, then flip and cook until second side is lightly browned. Meanwhile, reduce chicken stock over medium high heat. Season with salt, pepper, 1 teaspoon of sugar and 1/2 teaspoon of sesame oil. After a few minutes, add 1 tablespoon cornstarch to 1 tablespoon water and stir into chicken stock. Simmer until thickened, about 2 to 3 minutes. To serve, place the tofu on a plate and dress lightly with the sauce.



JAPAN

Chef Hiroyuki Kurosu
The Ritz-Carlton, Tokyo

TOFU STEAK, PINE NUT SAUCE

Serves 4

- 2 cotton (hard) tofu
- 4 watercress stems
- 4 red/yellow pepper strips
- 1 leek, julienne
- TK starch
- unsalted butter or olive oil
- dried bonito flakes to garnish

Pine nut sauce:

- 1.5 ounces (40 grams) pine nuts
- 1 tablespoons sake
- 2 ounces (60 grams) grated onion
- 1.5 ounces (40 grams) grated carrot
- 1/4 cup (60 cc) strong soy sauce
- 2 tablespoons soy sauce
- 1 3/4 ounces (50 grams) sugar
- 5 Oba leaves (Japanese basil)
- 2 tablespoons mirin

Leave tofu on a strainer for a while to drain off the water. Chop oba leaves and pine nuts roughly. Mix pine nuts and oba leaves with all seasonings and grated vegetables for pine nut sauce. Cut tofu in half. Coat tofu surface with starch. Heat butter or olive oil in frying pan and sauté tofu until the surface becomes golden brown and crispy. Add sauce from step 4 and bring to boil. Cut the fried tofu into four 4 equal slices. Place tofu on a plate, pour sauce and put bonito flakes, red/yellow pepper strips, leek and watercress on top.