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*Flavours of fortune  
with Thermomix  
Main dishes edition*

**2024**

***The year of the Dragon***

**Embark on a culinary journey with our Chinese New Year recipes! Whether you're preparing festive treats for loved ones or hosting a grand feast, this cookbook is your passport to a Chinese New Year celebration filled with culinary brilliance.**

**Gong Xi Fa Cai!**

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**Sweet Grilled Jerky (Bak Kwa)**

# Sweet Grilled Jerky (Bak Kwa)



5 mins



40 Mins



Easy



4 Portions

## Ingredients

500 g pork belly, without skin,  
cut into cubes, partially frozen

110 g raw sugar

15 g light soy sauce

20 g oyster sauce

½ tsp rock salt

45 g honey

2 tsp fish sauce

2 tsp Chinese rice wine

1 pinch ground black pepper

# Preparation

1. Separate the meat into 2 portions to mince twice, start **Turbo/2sec/4 times** for each portion of meat. Scrape down sides of mixing bowl with spatula.
2. Add sugar, light soy sauce, oyster sauce, salt, honey, fish sauce, rice wine and ground black pepper, knead **Dough**  **/2 min**. Prolong time if needed. Transfer into a bowl and set aside.
3. Preheat oven to 160°C. Line a baking paper on a baking tray. Scoop out the mixture and use a spoon to spread a thin layer on prepared baking tray. Line a plastic sheet over the flatten meat and use your rolling pin to flatten the mixture evenly if absolute uniformity in thickness is required. Carefully peel off plastic sheet.

# Preparation

4. Bake in a preheated oven (160°C) for 20 minutes. Discard any liquid and cut the meat into squares (6 cm x 6 cm) using a pizza cutter.
5. Adjust the oven temperature to 230°C (grill if available) for 2 minutes. Flip meat slices and grill for another 1 minute both sides. Repeat if needed slightly charred. (Steps 4 & 5 may be done in an air fryer at 180°C). Cool completely on baking paper. Transfer to a container for storage in refrigerator.





**Lucky Gingko Barley Dessert**

# Lucky Ginkgo Barley Dessert



5 mins



45 Mins



Easy



10 Portions

## Ingredients

1500 g water

135 g pearl barley, rinsed

60 g dried bean curd sheets, rinsed

3 pandan leaves, rinsed, tied into knot

135 g sugar, adjust to taste

100 g ginkgo nuts, pitted

## Preparation

1. Place water, pearl barley, bean curd sheets and pandan leaves in mixing bowl, set Varoma dish with lid into position instead of measuring cup to prevent splashing, cook **25 min/98°C/🔄 /speed 1**.
2. Add sugar and ginkgo nuts to mixing bowl, set Varoma dish with lid back into position, cook **15 min/100°C/🔄 /speed 1**. Remove pandan leaves. Serve hot or cold.



**Harmony's Delight  
(Buddha's Delight)**

# Harmony's Delight (Buddha's Delight)



5 Mins



55 Mins



Easy



4 Portions

## Ingredients

8 dried shiitake mushrooms, soaked to soften,  
stems removed, squeezed

4 tsp sugar

1 tsp salt

½ tsp cornflour (starch)

30 g cooking oil

1 cm fresh ginger, cut in slices

500 g Chinese cabbage, cut in chunks (5 cm)

120 g carrots, cut in thin slices

3 Chinese red dates, pitted

# Ingredients

10 g dried black fungus, soaked to soften, stems removed, cut in pieces

20 tofu puffs, cut in halves

1 tbsp oyster sauce or 1 tbsp abalone sauce

1 tbsp light soy sauce

40 g red fermented bean curd (nam yee), with gravy

50 g sweet peas

50 g dried bean curd sheet, soaked to soften or

100 g wet bean curd sheets (dau ken)

1 pinch dried black moss, soaked to soften, drained (optional)

30 g mung bean vermicelli (dongfen), soaked to soften, drained

## Preparation

1. Mix shiitake mushrooms, 1 tsp sugar, ½ tsp salt and cornflour in a small bowl. Set aside.
2. Place cooking oil and ginger slices in mixing bowl, sauté **6 min/120°C/↻/speed ↻**.
3. Add cabbage and carrots, cook **5 min/Varoma/↻/speed ↻**.
4. Add red dates, black fungus, reserved shiitake mushrooms, tofu puffs, oyster sauce, light soy sauce, red fermented bean curd and 3 tsp sugar, cook **5 min/120°C/↻/speed ↻**.
5. Add sweet peas, mung bean vermicelli, dried moss, bean curd sheets and ½ tsp salt, cook **2 min/120°C/↻/speed ↻**. Serve hot.

**Prosperity Steamed Rice  
(Lap Mei Fan)**



# Prosperity Steamed Rice (Lap Mei Fan)



10 Mins



50 Mins



Easy



8 Portions

## Ingredients

2250 g water

1 waxed duck thigh, rinsed

350 g waxed pork belly

40 g premium soy sauce

40 g first draw soy sauce

20 g Chinese rice wine (Shaoxing Hua Tiao)

1 tsp lump sugar (optional) or 1 tsp raw sugar (optional)

300 g basmati rice, rinsed

100 g Chinese sausages (approx. 2 sausages), blanched

100 g Chinese liver sausages (approx. 2 sausages)

150 g French beans, cut in 6 cm length

1 sprig spring onion, chopped, to garnish

# Preparation

1. Place 1000 g water in mixing bowl, boil **8 min/100°C/speed 1**.
2. Add waxed duck thigh and waxed pork belly, blanch **10 min/100°C/↻/speed 1** Drain through Varoma dish and rinse, transfer to a bowl and set aside. Empty mixing bowl.
3. Place a small bowl on mixing bowl lid, weigh in premium soy sauce, first draw soy sauce and rice wine. Add lump sugar to the bowl. Place the bowl in Varoma dish and set aside.

# Preparation

4. Place 1250 g water in mixing bowl, insert simmering basket, add rice to it, then add reserved waxed duck thigh and waxed pork belly onto rice, set Varoma dish into position, add Chinese sausages and liver sausages to it. Close Varoma lid and steam **15 min/Varoma/-speed 3**.
5. Carefully open Varoma lid, insert Varoma tray, add French beans onto the tray. Close Varoma lid and steam **3 min/Varoma/speed 3**.
6. Remove Varoma and set aside. Remove simmering basket with spatula. Transfer waxed duck thigh and waxed pork belly to a bowl and set aside. Transfer steamed rice to a serving bowl.

# Preparation

7. Carefully open Varoma lid, take the small bowl with seasoning sauce out of Varoma dish, drizzle it on steamed rice. Mix well with spatula. Slice French beans, Chinese sausages, liver sausages, waxed duck thigh and waxed pork belly and place on rice. Garnish with spring onion and serve warm.

## Tip

For authentic style, heat 1 tablespoon of sesame oil in a claypot over medium heat, add steamed rice and steamed seasoning sauce. Mix well and cook 5 minutes until aromatic. Add French beans and sliced meat onto rice, garnish with chopped spring onion.

# Danggui Peppercorn Soup



# Danggui Peppercorn Soup



5 Mins



3 Hours 15 Mins



Easy



5 Portions

## Ingredients

1 pig's stomach (approx. 450 g)

2-3 pinches salt

2½ tsp white peppercorns (8 g)

1700 g water

1 whole chicken leg (approx. 350 g), with skin and bone

8 g Chinese dang gui (Chinese angelica roots), sliced

2 sprigs fresh coriander, roots and leaves separated

# Ingredients

15 g Chinese rice wine (Shaoxing Hua Tiao)

12 g wolfberries (goji)

# Preparation

1. Rub pig's stomach inside out thoroughly with salt and wash thoroughly with water.
2. Place white peppercorns in mixing bowl, crush **Turbo/1 sec/2 times**. Transfer to a bowl and set aside.
3. Place cleaned pig's stomach and 600 g water in mixing bowl, blanch **10 min/50°C/↺/speed**  
↻. Empty mixing bowl. Insert chicken leg into the pig's stomach.

# Preparation

4. Place pig's stomach with chicken, dang gui slices, coriander roots, rice wine, 1100 g water and reserved crushed white peppercorns in mixing bowl, start **Slow Cook** 🕒/3 h/98°C

5. Add wolfberries, cook **15 min/98°C/🔄/-speed** 🌀. Carefully remove pig's stomach from mixing bowl and set aside. Transfer soup to a serving bowl. Cut pig's stomach and chicken leg into slices (1 cm), place pig's stomach slices into the serving bowl. Garnish with coriander leaves and serve hot.

**Recipe contributed  
by Mavis Ong**



**Salted Egg Seafood  
(Crab or Prawn)**

# Salted Egg Seafood (Crab or Prawn)



10 Mins



35 Mins



Easy



5 Portions

## Ingredients

2 fresh mud crabs (1 kg), cleaned

4 garlic cloves

3-6 bird's eye chillies

40 g butter

6 salted egg yolks, cut in cubes

500 g evaporated milk

1¼ tsp salt

3 tsp sugar

3-6 sprigs curry leaves

## Preparation

1. Twist off crab claws. Cut crab bodies in 4 pieces. Set aside. Arrange empty crab shells in Varoma dish.
2. Place garlic cloves and bird's eye chillies in mixing bowl, chop **5 sec/speed 6**. Scrape down sides of mixing bowl with spatula.
3. Add butter, sauté **7 min/120°C/speed 4** until aromatic.
4. Add salted egg yolk cubes and milk, cook **5 min/Varoma/speed 2**.

## Preparation

5. Add reserved crab claws and bodies, salt, sugar and curry leaves in mixing bowl, set Varoma with crab shells into position, cook **12 min/Varoma/↻/speed 4**. Carefully open Varoma lid, transfer crab shells and crabs in mixing bowl to a serving plate. Serve hot.

### Tip

- You may replace crabs with prawns.
- The sauce may look curdle after cooking. You may take out all crabs from mixing bowl after step 5, blend 10 sec/speed 5 until the sauce look smooth.

# Fragrant Soy Sauce Chicken



# Fragrant Soy Sauce Chicken



5 Mins



45 Mins



Easy



5 Portions

## Ingredients

1 whole chicken (approx.1.3-1.5 kg), feet and neck removed

6 fresh ginger slices

6 sprigs spring onions, white part only

4 garlic cloves

30 g honey

30 g Chinese rice wine (Shaoxing Hua Tiao)

30 g dark soy sauce

30 g light soy sauce

30 g dark sesame oil (roasted)

150 g water

# Preparation

1. Place ginger slices and spring onions inside chicken cavity. Place chicken bottom down on mixing knife blade.
2. Add garlic cloves, honey, Chinese rice wine, dark soy sauce, light soy sauce, sesame oil and water, cook **40 min/100°C/↻/speed ↻**. Let chicken rest in mixing bowl for another 10 minutes. Serve hot.



Recipe contributed  
by Lim Kim Sian



**Stewed Rose Belly with  
Steamed Buns**

# Stewed Rose Belly with Steamed Buns



5 Mins



1 Hr



Easy



10 Portions

## Ingredients for Stewed Pork

1000 g pork belly, with skin, cut in strips  
(3 cm width)

700 g water

2 tbsp light soy sauce

2 tbsp first draw soy sauce

1 tbsp oyster sauce

4 stalks spring onions, white part only,  
cut in 5 cm length

## **Ingredients for Stewed Pork**

20 g garlic cloves

40 g fresh ginger, cut in slices

150 g shallots

20 g lump sugar

60 g Chinese rose essence wine (mei gui lu)

## **Ingredients for Steamed Buns**

730 g water

20 g sugar

1 tsp dried yeast

20 g vegetable oil (corn oil or sunflower oil)

250 g medium protein flour, plus extra for dusting

1 pinch salt

# Preparation for Stewed Pork

1. Place pork belly and water in mixing bowl, blanch **12 min/100°C/↻/speed ↻**. Discard water, rinse and cut pork belly in cubes (3 cm). In a bowl, place blanched pork belly, light soy sauce, first draw soy sauce, oyster sauce and mix. Marinate for at least 2 hours or overnight in refrigerator. Before cooking, separate marinated pork and marinade, set aside.

2. Place spring onions, garlic cloves, ginger, shallots and reserved marinated pork in mixing bowl, stir fry **15 min/Varoma/↻/- speed ↻**.

3. Add reserved pork marinade, lump sugar and rose wine, stir fry **35 min/120°C/↻/- speed ↻**. Serve hot.

# Preparation for Steamed Bun

1. Place 130 g water, sugar, dried yeast and oil in mixing bowl, mix **1 min/37°C/speed 2**.

2. Add flour and salt, knead **Dough**  **/2 min**.

Transfer dough to lightly floured surface, flatten with a rolling pin into thin sheet and roll up with hands. Divide dough into 10 pieces with spatula and form each dough into mantao shape. Place mantao shape dough onto lightly greased Varoma dish and tray, cover with Varoma lid and allow them to rise in a warm place for 30 minutes or until dough doubles its original size.

3. Place 600 g water in mixing bowl, place closed Varoma into position and steam **18 min/Varoma/speed 1**. Serve warm.

# Tips

- For softer pork belly, transfer cooked pork belly to a thermal serving bowl after step 3 and let it rest for 30 minutes before serving.
- For a spicy version, add 5 dried chillies in step 3.
- For best result, use specific dumpling flour (eg. Bluekey® Pau flour)
- Avoid adding sugar onto blades and drizzle olive oil over knife blades to help kneading.

