

New Year celebration

Gather family and friends together at Chinese New Year and enjoy a feast full of Asian flavours.

Lucky charm

Chinese New Year is the time when abundance and good fortune is wished for all. It also marks the moment when food and family are the centre of attention. Celebrate this spirit of togetherness with traditional Asian dishes served with flair.

Sauces for courses

Appetising Asian food requires two essential ingredients: the robust flavour of Lee Kum Kee Panda Brand Oyster Sauce makes it an ideal all-purpose sauce for marinating or stir-frying and a generous drizzle of Lee Kum Kee Premium Soy Sauce enhances flavours in every dish.



It's easy to create with
LEE KUM KEE



Cooking Tip

Simply pour a couple of tablespoons of Lee Kum Kee Premium Soy Sauce over a whole fish like coral trout, fill the cavity with sliced ginger, leeks and slices of lime, then steam for 25 minutes.

Roast chicken in oyster sauce

Serves 4. Prep: 5 mins Cook: 40 mins

Marinade

- ½ cup Lee Kum Kee Panda Brand Oyster Sauce
- ½ cup Lee Kum Kee Premium Soy Sauce
- ¼ cup sherry
- ½ tsp ground cinnamon
- 4 star anise
- ½ tsp chilli flakes

- ¼ cup water
- 1.25kg** chicken, cut in half, lengthways
- 1 tbsp cooking oil
- ½ tsp sesame seeds
- Broccolini, trimmed
- Sliced** red chilli and bean shoots, optional

- 1. Marinade** Place the marinade ingredients in a large bowl and mix until well combined. Add both chicken halves and coat generously in the mixture. Cover the bowl with plastic wrap and refrigerate overnight.
- 2.** Preheat oven to 180°C. Remove marinated chicken pieces from bowl, coat skin with oil and sprinkle it with sesame seeds. Place chicken cut side down in

- a roasting dish and roast for 40 minutes or until cooked. Remove from oven, cover with foil and allow to rest. Steam broccolini until tender.
- 3.** Chicken can be sliced or served in half as shown. Place on a large platter with the broccolini. Drizzle with extra Lee Kum Kee Panda Brand Oyster Sauce, garnish with chilli and bean shoots then serve.

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