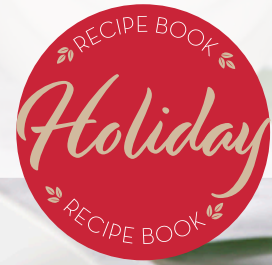


a Christmas FEAST



LEE KUM KEE *Chinese cooking like never before*



Ingredients for Feasting!

Make memories and joyful moments with friends and family by cooking up a Christmas Feast for all to share. Our authentic, versatile Pantry Essentials bring depth of flavour, umami rich texture and uplifting aromatics making them the perfect feasting ingredients for these delicious Christmas recipes.



PANTRY ESSENTIALS

for your Christmas Feast 



Umami

PREMIUM SOY SAUCE (LIGHT SOY SAUCE)

Lee Kum Kee Premium Soy Sauce is naturally brewed with non-GM soybean and with no added additives. It has a rich soy flavour, colour and aroma which makes your Chinese cooking like never before. Use it as marinade, dipping sauce, in stir fry or in dressing and sauce mix. It is complimentary with any ingredients and use as a substitute for salt in cooking.

- ✓ No Added Preservatives, Colour & Flavour
- ✓ Suitable for Vegetarians and Vegans



Robust
& Rich

PANDA BRAND OYSTER SAUCE

Panda Brand Oyster Sauce is the layer of complexity we all strive to create. Use with Soy Sauce and you'll notice a difference immediately with a complexity of flavour that is umami, texture and richness.

- ✓ No Added Preservatives
- ✓ No Artificial Oyster Flavourings



Natural
Aromatics

PURE SESAME OIL

Lee Kum Kee Pure Sesame Oil is made from selected roasted sesame seeds, 100% pure. Great for marinating and serving with noodles, vegetables, soup, salad and stir fry. To highlight the overall taste of any dish, just add a few drizzles before serving. And always have a bottle on the table ready for anyone to add a little more!

- ✓ No Added Additives
- ✓ Suitable for Vegetarians and Vegans

Discover more LKK products in Asian food section of major supermarkets and at your local Asian grocery stores.



Pro tip

Your brisket will either be a flat end or point end. The flat end will be best for slicing and the point end will be perfect for shredding!

Rich brisket platter

Serves: 8 - 10 | Preparation: 20 mins | Cooking: 6 hours (+2 hours marinating time)

INGREDIENTS

3kg Brisket
450g Kale, remove spine and tear into bite size pieces
2 tbsp White sugar
2 tsp Cornstarch
2 tbsp Water

Marinade:

80g Brown onion, finely chopped
10g Garlic, finely chopped
1 Small red chilli, finely chopped
15g Ginger, finely chopped
2 tbsp Smoked paprika powder
2 tbsp Lee Kum Kee Hoisin Sauce
2 tbsp Lee Kum Kee Premium Soy Sauce
2 tbsp Lee Kum Kee Panda Brand Oyster Sauce
3 tbsp White sugar
3 tbsp Shaoxing wine
2 tsp Garlic, chopped finely
½ tsp White pepper powder

Garnish:

Pickled onion
Cheese & honey
Crispbread
Sauerkraut



Rich brisket platter

Serves: 8 - 10 | Preparation: 20 mins | Cooking: 6 hours (+2 hours marinating time)

METHOD

1. Mix all marinade ingredients together in a large bowl, then completely smother the brisket with lashings of marinade. Let it marinate overnight if you can, otherwise at least two hours.
2. Add brisket to a large baking dish, set aside any excess marinade. Cover with baking paper lined aluminum foil and bake for 6 hours in a 125°C oven. Make sure you turn the brisket halfway. And for the last half an hour, remove the cover and bake at 200°C to intensify the flavour. Remove it from the oven and let it rest for about an hour. Add a loose layer of aluminium foil to the top of the brisket while it's resting, but don't wrap it tightly.
3. While that's resting, add retained marinade and pan juices to a saucepan and bring to a boil, so that the liquid starts to reduce. Skim the excess fat off and then add 2 tbsp of sugar and allow it to reduce by about half. Mix cornstarch and water, whisk well, then add to simmering sauce and allow it to thicken. Remove sauce from the heat and set aside for serving.
4. Kale Chips - in an airfryer at 200°C, cook kale in batches. Fill the basket then add the second basket layer on top. This stops the kale from flying around while cooking. Cook for 4 minutes per batch, season lightly with salt and set aside. Check after 2 minutes as done-ness depends on your personal preference. We like them crunchy!
5. On a serving platter, arrange crispbread, cheese & honey, sauerkraut, pickles, and kale chips, then brisket in slices or shredded and drizzle with sauce! Serve with extra marinade sauce.





Crispy Kale & Seed Salad

with bacon

Serves: 8 - 10 | Preparation: 20 mins | Cooking: 25 mins

INGREDIENTS

900g Pumpkin, chopped into large bite size pieces
1 tbsp Oil
1½ tbsp [Lee Kum Kee Premium Soy Sauce](#)
2 tbsp Maple syrup
2 tbsp Sesame seeds
80g Pecans, roughly chopped
60g Mixed seeds (e.g. pinenuts, sunflower kernels & pepitas)
400g bacon
80g Shallots, chopped
75g Cranberries
500g Kale, deveined and torn into bite size pieces
200g Fetta, chopped or crumbled

Dressing:

250g Mayonnaise
2 tsp Seeded mustard
1 tsp [Lee Kum Kee Minced Garlic](#)
3 tbsp [Lee Kum Kee Premium Soy Sauce](#)
3 tbsp Honey

Garnish:

[Lee Kum Kee Pure Sesame Oil](#)



Pro tip

Use this salad dressing on sandwiches with leftover Christmas ham!

Crispy Kale & Seed Salad

with bacon

Serves: 8 - 10 | Preparation: 20 mins | Cooking: 25 mins

METHOD

1. Preheat the oven to 200°C. Mix together pumpkin, oil, 1 tbsp Lee Kum Kee Premium Soy Sauce, 1 tbsp maple syrup and sesame seeds. Toss well then bake for 20 minutes, or until just tender. Make sure you turn them halfway for an even cook. Then set aside to cool to room temperature.
2. Dressing – Mix all ingredients into a small bowl and set aside.
3. Toast pecans and seeds in a pan on the stove top over a medium heat. Once they're toasty (this only takes a few minutes, so don't take your eyes off them), remove from heat and immediately add ½ tbsp Lee Kum Kee Premium Soy Sauce plus 1 tbsp maple syrup. Mix through so each seed and nut is coated. Set aside to cool. Don't worry if they clump together as they cool. Just break them apart when you mix them through the salad at the end.
4. Grill bacon until it's crispy, then chop finely and set aside.
5. Steam, or stir fry kale for 2 minutes. You just want to make it a little wilted but still hold some shape. Set aside to cool.
6. In a large serving bowl, mix kale together with enough of the dressing so that each leaf is lightly coated. Mix through pecan & seed mix cranberries, bacon and shallots, then layer fetta and pumpkin carefully, then drizzle with extra salad dressing and Lee Kum Kee Pure Sesame Oil, then serve with crunchy grilled bread.





Potato & White Fish

creamy, herb bake

Serves: 8 - 10 | Preparation: 20 mins | Cooking: 45 mins

INGREDIENTS

500g White fish fillets
1L Milk
4 tbsp Lee Kum Kee Panda Brand Oyster Sauce
4 tsp Lee Kum Kee Minced Garlic
900g Potatoes, washed and peeled
220g Red onion, finely chopped
1 tbsp Oil
2 tbsp Lee Kum Kee Premium Soy Sauce
100g Butter
4 tbsp Cornstarch
140g Baby spinach
10g Dill, picked and roughly chopped
130g Parmesan grated
5g Thyme, picked
Cracked pepper to taste

METHOD

1. Preheat the oven to 200°C. In a large saucepan, whisk together milk, Lee Kum Kee Panda Brand Oyster Sauce, two teaspoons of Lee Kum Kee Minced Garlic and gently add fish, bring to a simmer and poach for about 10 minutes or until just cooked through. Remove from milk, once cooled a little, break into bite size pieces and set aside. Keep milk mix for use later in the recipe.
2. Bring potatoes to a boil and simmer for around 16 minutes or until just cooked through. Remove from heat and set aside.

Pro tip

Make individual serves
by building the bake into single
serve ramekins.

Potato & White Fish

creamy, herb bake

Serves: 8 - 10 | Preparation: 20 mins | Cooking: 45 mins

METHOD

3. In a separate, large saucepan, sauté two teaspoons of Lee Kum Kee Minced Garlic and red onion in oil. Cook until fragrant and the onion becomes translucent. Add one tablespoon Lee Kum Kee Premium Soy Sauce, mix then remove from pan and set aside to add back in later. In the same large pot, melt butter over a low heat, mix in cornstarch, stirring constantly for about two minutes or until it starts to brown a little. This cooks the floury taste out of the cornstarch. Season with one tablespoon of Lee Kum Kee Premium Soy Sauce, mix well, then slowly add poaching milk mix into the butter and cornstarch one cup at a time, whisking or stirring in between each add so it doesn't become lumpy. Allow to simmer gently and keep stirring until the mix thickens. Once thickened, remove from heat, fold dill through and set aside.
4. To build, use a large baking dish and start with a layer of spinach across the base of the dish, then a layer of fish and potato, another layer of spinach and so on until all ingredients are used up. Once built, pour the thickened milk mix gently over the top. Allow it to get into all the gaps.
5. Sprinkle Parmesan cheese across the top of the entire dish, then garnish with thyme and cracked pepper. Bake for about 20 minutes or until the cheese is bubbling and golden.





Pro tip

Save this sauce for Boxing Day breakfast! If there's any left over, it's perfect with eggs – and a bright pick me up to bring you cheer.

Glazed Ham

with sweet potato, walnuts & thyme

Serves: 12 | Preparation: 30 mins | Cooking: 45 mins

INGREDIENTS

5 – 7kg Smoked ham on the bone at room temperature
10g Cloves (optional)
200 ml Water
1kg Sweet potatoes, peeled and chopped into fries
2 tbsp Oil
2 tbsp **Lee Kum Kee Premium Soy Sauce**
2 tbsp Cornstarch
1 tsp Garlic powder
10g Thyme, roughly picked, for cooking. Extra for garnish
50g Walnuts or pecans, roughly chopped

Marinade:

125g **Lee Kum Kee Premium Soy Sauce**
160g Brown sugar
100g **Lee Kum Kee Char Siu Sauce**
3 tsp **Lee Kum Kee Minced Garlic**
15g Ginger, grated

Garnish:

Lee Kum Kee Pure Sesame Oil

METHOD

1. Preheat the oven to 150°C. Whisk all marinade ingredients together in a bowl and set aside. Carefully remove skin from ham and score the fat into diamond shapes using a criss-cross pattern. Try not to cut into the meat. Into each little diamond, insert one clove. This part adds another layer of flavour and it looks super cute, but it's optional because biting into cloves can be a bit intense.
2. Prepare ham for the oven by placing onto a large, lined baking tray, then smother it with about a third of the marinade. Add water to the bottom of the baking tray then loosely cover the whole ham with foil (lined with baking paper) and bake for 15 minutes. Remove from the oven and brush on more of the marinade. Cover and bake for another 15 minutes. Turn oven up to 200°C, then remove the cover from the ham and baste with marinade again, ready for the final bake.



Glazed Ham

with sweet potato, walnuts & thyme

Serves: 12 | Preparation: 30 mins | Cooking: 45 mins

METHOD

- Cook for a further 15 minutes. Don't worry if it caramelizes deeply and goes quite dark, that's the sugar at work adding loads of flavour. Just watch that it doesn't burn. Combine baking tray juices and any unused marinade together and set aside. Set ham aside also to rest.
- Over a medium heat cook reserved marinade and pan juices in a pan on the stove top. Reduce by about a third to a half (depending on how thick it was to start with) until the sauce has thickened and set aside.
- Over a medium heat in a fry pan, dry fry walnuts until they are toasty, remove from heat and sprinkle with Lee Kum Kee Pure Sesame Oil, toss gently and set aside.
- Keep the oven hot at 200°C. In a large bowl, add cornstarch and garlic powder to sweet potato and coat each side, add 2 tbsp oil and 2 tbsp Lee Kum Kee Premium Soy Sauce, toss well, then bake in single layers on two lined baking trays for around 20 minutes, or until cooked and golden. Turn each piece at the halfway mark. In the last five minutes, toss in walnuts and thyme, then remove from the oven and serve with fresh thyme as garnish.
- To serve ham, cut it into slices and serve on a platter with sauce and sweet potato fries.





Prawn & Mango

rice paper rolls with dipping sauce

Serves: 10 | Preparation: 20 mins

INGREDIENTS

150g Rice paper sheets
10 Large cooked prawns, peeled and chopped into bite size pieces, retain tails for garnish
50g Vermicelli, prepared as per pack
360g Mango, sliced
50g Coriander, washed, stems still attached
50g Mint, washed, picked

Sweet & Tangy Dipping Sauce

80g White sugar
4 tbsp [Lee Kum Kee Premium Soy Sauce](#)
4 tbsp [Lee Kum Kee Panda Brand Oyster Sauce](#)
4 tsp [Lee Kum Kee Minced Garlic](#)
2 tsp [Lee Kum Kee Chiu Chow Style Chilli Oil](#)
4 tbsp White rice vinegar

Peanut Dipping Sauce

200g Peanut butter, gluten free
4 tbsp White sugar
2 tbsp [Lee Kum Kee Gluten Free Soy Sauce](#)
2 tbsp Lime juice
4 tbsp Water

Hoisin Dipping Sauce

100g [Lee Kum Kee Hoisin Sauce](#)

Garnish:

[Lee Kum Kee Chiu Chow Style Chilli Oil](#)
Red Chilli slices



Pro tip

Make sweet & tangy dipping sauce gluten free by replacing Premium Soy Sauce and Oyster Sauce with 8 tbsp of Gluten Free Soy Sauce!

Prawn & Mango rice paper rolls with dipping sauce

Serves: 10 | Preparation: 20 mins

METHOD

1. Prepare the sweet & tangy dipping sauce by mixing all ingredients together in a bowl or large jar and whisk or shake well. Set aside to allow the sugar to dissolve. Mix well again just before serving.
2. Prepare the peanut dipping sauce by blending all ingredients, except water with a stick blender. Add water one spoon at a time until the desired consistency is achieved. This will all depend on the thickness of the peanut butter you use. Set aside to serve later. Garnish with Lee Kum Kee Chiu Chow Style Chilli Oil just before you serve.
3. To make the rice paper rolls have all ingredients in bowls or on plates in front of you to help make the process easy. Then prepare each rice paper sheet by dipping one at a time into a shallow wide bowl or high sided cold frying pan of warm water for ten or so seconds until the sheet becomes flexible. Lift it from the water, drain and place it onto your preparation surface.
4. Build by adding vermicelli, then herbs, then prawn and mango. Wrap, tucking in each end and rolling. Garnish with prawn tail and repeat the process until all rice papers are used.
5. Serve with all three dipping sauces and garnish with plenty of fresh herbs and Lee Kum Kee Chiu Chow Style Chilli Oil.





Happy Feasting^o

Please enjoy these Holiday recipes using our famous, authentic Pantry Essential sauces. Inside you will learn how LKK ingredients work in each recipe, making them perfectly versatile for A Christmas Feast. Now you know the secret to tasty Holiday cooking - and creating flavour in every single bite.

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For more inspiring recipes, visit www.LKK.com



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