



*Saucy!*  
PANTRY  
ESSENTIALS

Recipe  
Book

*The FLAVOUR  
FORMULA*



LEE KUM KEE *Chinese cooking like never before*





# The Flavour Formula



EVER WONDER WHAT MAKES CHINESE COOKING SO GOOD?

We've broken it down into three essential elements in three essential categories.

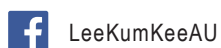
Three Seasoning Sauces | Three Aromatic Ingredients | Three Tools for Chinese Cooking

# 3 + 3 + 3

The Flavour Formula for Chinese Cooking is based around our famous  
Lee Kum Kee Soy Sauce, Oyster Sauce & Pure Sesame Oil!

Use these Saucy! Pantry Essentials and you've got Chinese cooking like never before!

[www.LKK.com](http://www.LKK.com)







# WHAT IS? 3+3+3

## THREE SEASONING SAUCES



Premium Soy Sauce brings umami to every dish you create! Use it as the base of each recipe from marinades to stir fry and cook dishes, or drizzle and dip it with your meal after it's ready to serve!



Pure Sesame Oil is the layer of silky texture and aroma. Take your cue from chefs around the world and use in marinade, during the cook and to drizzle at the end for that heady aroma of pureness and flavour.




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.




FOR AUTHENTIC TASTE, MAKE SURE it's LKK!

## THREE AROMATIC INGREDIENTS



**Garlic** is a flavour powerhouse that brings the simplest foods to life adding a richness and base layer of flavour and aroma to any dish. It's the cornerstone of all the aromatic ingredients and you can add fresh or sautéed garlic to practically any dish or sauce.


**Ginger** can be chopped finely to add flavour and aroma to any dish, or left whole to add flavour but not used for eating. This tasty rhizome is filled with romance, texture and aroma.



**Spring Onions** when cooking Chinese cuisine, use fresh spring onion to add aroma and colour to any dish. Use it as a garnish to elevate a meal, or use it fresh and finely chopped in a dipping sauce!



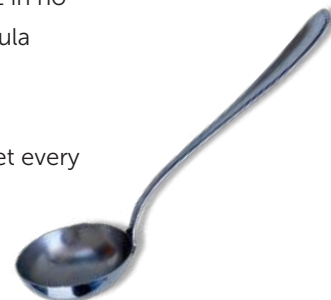
## THREE TOOLS FOR CHINESE COOKING



**Cleaver** level up your chopping skills with a Chinese cleaver. It's wider and heavier than Western knives, making it a textbook tool for shredding and slicing thinly!

**Wok spatula** this flat blade spatula means you'll be a stir-fry whiz in no time. If you don't have access to one, a regular wooden spatula is also great! Toss, flip and serve.

**Ladle** large or small this bowl-shaped super scooper helps you get every last drop of soup or gravy from a pot, or ladle stock into a dish while cooking.







**Pro Tip:**  
Use fresh pork  
or chicken  
mince!

## Soy Spaghetti with Pork & Sesame Oil

Serves: 4 | Preparation: 5 mins | Cooking: 20 mins

### INGREDIENTS

500g Pork mince  
40g Shallots, finely sliced  
2 tbsp **Lee Kum Kee Premium Soy Sauce**  
2 tbsp **Lee Kum Kee Panda Brand Oyster Sauce**  
2 tbsp **Lee Kum Kee Pure Sesame Oil**  
3 tsp **Lee Kum Kee Minced Garlic**  
10g Ginger, grated  
½ tsp White pepper  
2 tbsp Oil  
300g Spaghetti, prepared as per pack instructions  
5g Chives for garnish  
5g Long red chilli, thinly sliced for garnish  
**Lee Kum Kee Chiu Chow Style Chilli Oil** to taste

### METHOD

1. In a large bowl, mix together mince, shallots, one tablespoon each of Lee Kum Kee Premium Soy Sauce, Lee Kum Kee Panda Brand Oyster Sauce, Lee Kum Kee Pure Sesame Oil, plus all of the Lee Kum Kee Minced Garlic, ginger and white pepper. Mix until well combined.
2. In a hot pan or wok, add a little oil and stir fry the pork mix until well rendered. This takes about 15 minutes for the flavours to combine and the meat to soften thoroughly.
3. Once this is done, toss the spaghetti into the pan, adding a little of the starchy spaghetti water and mix through. Fold in the remaining tablespoon each of Lee Kum Kee Premium Soy Sauce, Lee Kum Kee Panda Brand Oyster Sauce, Lee Kum Kee Pure Sesame Oil. Season with more soy to your taste.
4. Serve with greens drizzled with Lee Kum Kee Pure Sesame Oil and garnish with chives, fresh chilli and Lee Kum Kee Chiu Chow Style Chilli Oil to your taste.





## Pro Tip:

Best left overnight, so make sure you're well prepared. Or you can do it an hour before if you're in a rush!

# Sticky Chicken Tenders with Sesame & Coriander Dipping Sauce & Mini Flat Bread

Serves: 6 | Marinade overnight | Cooking: 30 mins

## INGREDIENTS

600g Chicken Tenderloins  
12 Tortilla mini (grilled either side for extra texture)  
10g Coriander for garnish  
1 tbsp Sesame seeds for garnish

### Marinade

2 tsp **Lee Kum Kee Minced Garlic**  
1 tbsp **Lee Kum Kee Premium Soy Sauce**  
1 tbsp **Lee Kum Kee Panda Brand Oyster Sauce**  
1 tbsp **Lee Kum Kee Pure Sesame Oil**  
5g Ginger, grated  
3 tbsp Honey

### Dipping Sauce 1

1 tbsp **Lee Kum Kee Premium Soy Sauce**  
1 tbsp **Lee Kum Kee Pure Sesame Oil**  
1 tbsp **Lee Kum Kee Chiu Chow Style Chilli Oil**  
1 Lemon, juiced  
2 tbsp Sugar  
5g Coriander, finely chopped

### Dipping Sauce 2

1 tbsp **Lee Kum Kee Panda Brand Oyster Sauce**  
4 tbsp Mayonnaise

## METHOD

1. In a large bowl, mix marinade ingredients. Remove 1/4 of the mix and reserve for basting after the chicken is cooked. Then add the chicken to the main bowl of marinade and leave overnight in the fridge or for an hour if you need to make it quickly.
2. Grab a jar with a lid and combine all *Dipping Sauce 1* ingredients, close the lid of the jar and shake well. Set aside for at least half an hour so the sugar can dissolve. Shake well before serving.
3. *For Dipping Sauce 2* - In a small bowl, mix sauce well and set aside. In a hot pan, grill tortilla so they're warm. Set aside.
4. Grill marinated chicken for a couple of minutes on either side until caramelised and cooked through, then set aside for plating.
5. Serve with lashings of extra coriander, sesame seeds and dipping sauces.





**Pro Tip:**

We can't even tell you how tasty this is. Just make it and enjoy!

# GRILLED PORK STEAK WITH PICKLED CARROT SLAW & FLAVOURED RICE

Serves: 6 | Preparation: 10 mins | Marinade overnight | Cooking: 20 mins

## INGREDIENTS

1kg Pork scotch fillet steaks

### For Pickle Carrot Slaw

250ml Water

250ml White vinegar

1 tbsp Salt

4 tbsp Sugar

300g Carrots, grated

1 tbsp Honey

### For Flavoured Rice

2 tbsp Oil

2 tsp **Lee Kum Kee Minced Garlic**

5g Ginger, grated

500g Rice, cooked

1 tbsp **Lee Kum Kee Panda Brand Oyster Sauce**

1 tbsp **Lee Kum Kee Premium Soy Sauce**

1 tbsp Rice wine vinegar

35g Shallots, finely chopped

1 tbsp **Lee Kum Kee Pure Sesame Oil**

### Marinade

2 tbsp **Lee Kum Kee Panda Brand Oyster Sauce**

2 tbsp **Lee Kum Kee Premium Soy Sauce**

1 tbsp **Lee Kum Kee Pure Sesame Oil**

1 tbsp Sugar

5g Ginger, grated

## METHOD

1. Mix marinade ingredients together and mix well. Add pork steaks, mix well, cover and marinate in the fridge overnight.
2. *For Pickle Carrot Slaw* - Over a medium to high heat, mix water, white vinegar, salt and sugar and simmer until the sugar and salt have dissolved. In a glass or ceramic container, pour hot liquid over grated carrot and refrigerate. Best results are to leave it overnight but you can leave it just until it cools if you don't have much time.
3. *For Flavoured Rice* - Over a medium to high heat pan or wok, add a little oil and stir fry Lee Kum Kee Minced Garlic and ginger. Add rice to the pan, heat through, then fold in Lee Kum Kee Panda Brand Oyster Sauce, Lee Kum Kee Premium Soy Sauce, rice wine vinegar till it's all heated through. Remove from heat and fold through shallots and Lee Kum Kee Pure Sesame Oil just before serving.
4. Drain carrot from pickling brine, add to a bowl, then mix through honey to coat each piece. Set aside to serve.
5. Cook pork steaks on a high heat grill plate for approximately 3 minutes either side or until just cooked through. Remove from heat and rest. While they're resting, cook the leftover marinade in the same pan till simmering and reduced a little. Add to pouring jug and serve with pork, pickled carrot slaw and flavoured rice.



## Pro Tip:

Swap out any vegetable for whatever you have left in the fridge.

# LUNCHBOX LEGEND CHINESE NOODLE MUFFINS

Serves: 6 | Preparation: 10 mins | Cooking: 30 mins

## INGREDIENTS

100g Instant noodles  
3 Eggs, beaten  
160g BBQ chicken, chopped finely  
1 ½ tbsp **Lee Kum Kee Premium Soy sauce**  
1 ½ tbsp **Lee Kum Kee Panda Brand Oyster sauce**  
1 tbsp **Lee Kum Kee Pure Sesame Oil**  
15g Shallots  
5g Basil, chopped  
55g Carrots, grated

### Dipping Sauce

1 tbsp **Lee Kum Kee Panda Brand Oyster sauce**  
4 tbsp Mayonnaise

## METHOD

1. Preheat the oven to 180°C. Break instant noodle block in half, this makes the noodles a manageable length to add to the muffin tin. Rehydrate the noodles in a bowl of hot water for 5 minutes, or until malleable but not overcooked. Drain and set aside.
2. In a large bowl, mix eggs, BBQ chicken, Lee Kum Kee Premium Soy Sauce, Lee Kum Kee Panda Brand Oyster Sauce, Lee Kum Kee Pure Sesame Oil, shallots, basil and carrots. Mix well and add noodles.
3. Spoon equal amounts of mixture into 6 lined muffin trays and bake for 15 minutes, turn, then bake a further 10 minutes or until the noodle muffins are set, golden and cooked through.
4. While the muffins are cooking, mix the Mayonnaise and Lee Kum Kee Panda Brand Oyster Sauce together in a small bowl to make the dipping sauce. Set aside for serving with the lunchbox legend muffins.





**Pro Tip:**  
If you don't have access to scallops, use prawns!

## SOY SEASONED SCALLOPS

Serves: 4 | Preparation: 10 mins | Cooking: 25 mins

### INGREDIENTS

500g Cauliflower, chopped well  
100g Water  
75g Butter  
1 tsp Salt  
1 tbsp Lemon juice  
2 tbsp Oil  
20g Ginger, cut into small sticks  
20 Scallops  
1 Fennel bulb, cut into four wedges  
1 tbsp **Lee Kum Kee Pure Sesame Oil**

#### Sauce Mix

4 tsp **Lee Kum Kee Pure Sesame Oil**  
2 tbsp **Lee Kum Kee Panda Brand Oyster Sauce**  
2 tbsp **Lee Kum Kee Premium Soy Sauce**  
1 tsp **Lee Kum Kee Chilli Garlic Sauce**  
1 tbsp Rice wine vinegar  
3 tbsp Sugar  
1 tbsp Lemon juice

### METHOD

1. Add cauliflower, water, butter and salt to a pan with a lid and simmer on a medium to high heat for 15 – 20 minutes or until the cauliflower is tender. Once cooked through, remove from heat, add lemon juice and blend on high until it's pureed. Set aside.
2. While the cauliflower is cooking, heat oil in a shallow pan and add ginger. Allow it to sizzle and become golden, then remove from heat and drain on kitchen paper. Keep it aside for garnish.
3. Also while the cauliflower is cooking, put a small pan onto a medium heat and add Lee Kum Kee Panda Brand Oyster Sauce, Lee Kum Kee Premium Soy Sauce, rice wine vinegar and sugar. Simmer and stir until dissolved, remove from heat and mix through Lee Kum Kee Chilli Garlic Sauce and lemon juice.
4. Cook fennel on a hot grill plate both sides until caramelised. Remove from heat and set aside.
5. On the same hot pan, grill each scallop for about one minute on either side, or until just cooked through. Remove from heat and set aside.
6. To serve, generously portion cauliflower puree onto four plates, add fennel bulb, scallops and sauce. Drizzle a teaspoon of Lee Kum Kee Pure Sesame Oil over each plate and serve.



The FLAVOUR  
FORMULA



UMAMI

## PREMIUM SOY SAUCE (LIGHT SOY SAUCE)

Lee Kum Kee Premium Light Soy Sauce is naturally brewed with non-GM soybeans, with no added preservatives. It has a rich soy flavour, colour and aroma which will delicately enhance the taste of any dish. 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.

In every recipe, every time! This amazing umami all-rounder will marinate, dress or dip any dish. It's the perfect condiment for all meals.



ROBUST  
& RICH

## PANDA BRAND OYSTER SAUCE

Made from selected oyster extracts, this oyster sauce has a robust flavour and a rich colour which makes it an ideal all-purpose sauce for marinating or stir-frying.

One of the most popular and easy marinades in Chinese cooking is oyster sauce. Make the time to marinate with one simple step, or layer the flavour for even more exciting results! Add a dollop to your stir fry, it will bring the dish to another level!



RICH  
AROMA

## PURE SESAME OIL

Made from selected roasted sesame seeds, 100% pure. Great for marinating and serving with noodles, vegetables, soup and salad. To accent overall taste, add a few dashes to all dishes just before serving.

Flavour, texture and aroma, our Pure Sesame Oil is known all over the world for its richness, authentic flavour and aroma to round out and balance The Flavour Formula.

Available in the Asian Food Section of major supermarkets and at your local Asian grocery store.





## SALT REDUCED SOY SAUCE (LIGHT SOY SAUCE)

Made from non-GM soybeans and quality wheat, Lee Kum Kee Salt Reduced Soy Sauce is a perfect choice for a healthy low-sodium meal. It can be applied to salads, stir-fries, as a dip or marinade. Lee Kum Kee Salt Reduced Soy Sauce has 40% less sodium compared to Lee Kum Kee Premium Soy Sauce.

Reduced sodium level of light soy sauce suitable for those healthy foodie while retaining the same umami effect and perceived saltiness level.



## PREMIUM DARK SOY SAUCE

Premium Dark Soy Sauce delivers the desired deep colour, full-bodied texture and lustre to stews, casseroles, noodles and other dishes. It is naturally brewed with non-GM soybeans, with no added preservatives. Premium Dark Soy Sauce has a hint of sweetness and more subtle in soybean taste. Its main purpose is for its colour instead of taste. Add progressively until it reaches your desired deepness of colour.

Deepens the colour of any dish to give you caramel notes, and premium intensity without compromising authentic Soy Sauce flavour.



## GLUTEN FREE SOY SAUCE (LIGHT SOY SAUCE)

Lee Kum Kee Gluten Free Soy Sauce is a light soy sauce made from non-GM soybeans and corn starch, naturally brewed under traditional method. It has the same umami flavour as Premium Soy Sauce which delicately enhance the taste of any dish. Use it as marinade, dipping sauce, in stir fry or in dressing and sauce mix.

Now everyone can enjoy the delicious taste of Soy Sauce. Gluten Free can be used as a substitute in any recipe that calls for Light Soy Sauce.

Available in the Asian Food Section of major supermarkets and at your local Asian grocery store.





## SEASONED SOY SAUCE FOR DUMPLING

Lee Kum Kee Seasoned Soy Sauce for Dumpling is a unique sauce made from light soy sauce, vinegar, garlic, chilli and sesame oil. It has a savoury taste and suitable for dipping all kinds of food, especially best for dipping dumpling, serving with noodles and as salad dressing.

Dip straight in! This Soy Sauce is made for dipping and dressing. No need to mix it with other ingredients unless you want to!



## SEASONED SOY SAUCE FOR SEAFOOD

Lee Kum Kee Seasoned Soy Sauce for Seafood is specially developed for all seafood dishes. The perfect balance of mellow sweet & savoury tastes enhances the umami flavour of ingredients. Ideal as a dipping sauce for pan-fry or steam seafood and as marinade too.

The subtle umami of this Soy Sauce means you enhance all those delicate flavours of seafood pan-fried or steamed!

Available in the Asian Food Section of major supermarkets and at your local Asian grocery store.





Premium  
FLAVOUR

## PREMIUM OYSTER SAUCE

As the inventor of oyster sauce, our Premium Oyster Sauce is made from the finest oyster extract, its rich oyster flavour enhances the taste and appearance of any dish.

Cooking with flavour means eating with joy! Shake straight from the bottle into stir-fry, rice, noodles, soups and pot dishes. Layer over steaming vegetables, the options are endless! Our best-ever and original oyster sauce!



SAVOURY  
VIBES

## OYSTER STIR-FRY SAUCE

This smooth, brownish, savoury sauce is made from finely selected oyster extract with soy sauce, sesame oil, ginger and garlic. It's the quick, ready-blended essences of Chinese cooking. Add to stir-fry and create the most excellent Chinese dishes!

Keep an extra bottle in the pantry, it will be an instant favourite! Our specially blended oyster sauce with layers of flavour & texture, simply add to any meal just as it is!



SAVOURY  
FLAVOUR

## VEGETARIAN STIR-FRY SAUCE (VEGAN TOO!)

Specially created for vegetarians, vegans and coeliacs to enjoy a similar texture and appearance to oyster sauce in their Chinese cooking. This new recipe contains unique, umami-rich diced mushrooms to create one of the most excellent vegan and gluten free dishes you've ever had!

Dip, dollop, shake & blend! Vegetarian dishes never tasted so good. Meat eaters use this delicious sauce too! It adds so much flavour, everyone will be coming back for more!

Available in the Asian Food Section of major supermarkets and at your local Asian grocery store.



# Notes





# Notes



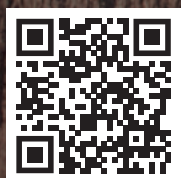


# Saucy! PANTRY ESSENTIALS

FOR AUTHENTIC TASTE,  
MAKE SURE IT'S LKK!

The secret behind Chinese cooking like never before is simple 3+3+3. Seasoning sauces aromatic ingredients and cooking tools! Make your life more delicious, more versatile and so much more authentic with Lee Kum Kee sauces. Pantry essentials for every season in every way. Pick them up at your Supermarket!

For more inspiring recipes, visit [www.LKK.com](http://www.LKK.com)



SCAN ME

THE FLAVOUR  
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