

DELICIOUSLY NATURAL.

RECIPE
BOOK

PART 2



LEE KUM KEE *Chinese cooking like never before*

NATURALLY GOOD!



*Look for the new Naturally Brewed badge on our Premium Soy Sauce and Gluten Free Soy Sauce; and the All Natural badge on our Pure Sesame Oil. It's good news for you and great news for your meals. We're now offering your favourite products with **no added additives** but no sacrifice on taste. Try these naturally brewed recipes. Enjoy the change for good!*



PREMIUM SOY SAUCE (LIGHT SOY SAUCE)

Lee Kum Kee Premium Soy Sauce is naturally brewed with non-GM soybeans 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 a marinade, dipping sauce, in stir fry or in dressings and sauces. It is complimentary with many ingredients and can be used as a substitute for salt in cooking.

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



GLUTEN FREE SOY SAUCE (LIGHT SOY SAUCE)

Lee Kum Kee Gluten Free Soy Sauce is made from non-GM soybeans and corn starch, with no added additives. Naturally brewed using traditional methods, it has the same umami flavour as Premium Soy Sauce which delicately enhances the taste of any dish. Use it as a marinade, dipping sauce, in stir fry or in dressings and sauces.

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



PURE SESAME OIL

Lee Kum Kee Pure Sesame Oil is made from selected roasted sesame seeds and is 100% pure. Great for marinating and serving with noodles, vegetables, soups, salads and stir fry. To enhance the overall flavour 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

Available in major supermarkets and at your local Asian grocery store.



BBQ TIP

This dish is perfect at any BBQ. Team it with our ribs and keep the natural flavours going!

LEFT OVERS?

Delicious at breakfast with an extra egg, or pop into a lunchbox for an umami filled day!

VEGETARIAN FRIED RICE

EGG & BEAN SPROUT WITH PURE SESAME OIL

Serves: 4 - 6 | Preparation: 14 mins | Cooking: 10 mins

INGREDIENTS

- 4 Eggs
- 4 tbsp Lee Kum Kee Premium Soy Sauce
- 3 tbsp Lee Kum Kee Pure Sesame Oil
- 20g Garlic, finely chopped
- 120g Red onion, finely chopped
- 1 tsp White pepper, ground
- ½ tsp Salt
- 600g Cooked rice
- 200g Frozen peas, defrosted
- 70g Green shallots, chopped on an angle
- 125g Bean sprouts
- 5g Coriander, leaves picked

METHOD

1. Mix eggs and 2 tbsp of Premium Soy Sauce and 1 tbsp Pure Sesame Oil, whisk well. In a pan, over a high heat, make into a simple omelette. Allow to cool, then chop into bite size pieces and set aside.
2. In the same hot pan, sauté garlic, onion, pepper and salt, cook until fragrant and the onion is translucent. Add rice and peas and warm through, then add the remaining Premium Soy Sauce and Pure Sesame Oil.
3. Once the rice and peas are warm, and sauce is mixed well through, fold in omelette, shallots, bean sprouts and coriander and allow them to wilt a little. This way they keep their texture and are warm to bite into. Season further to taste.
4. Serve with extra Premium Soy Sauce and Pure Sesame Oil.





BBQ TIP

Cook prawns on the BBQ, and mix through the stir fry at the end of the process for extra flavour!

LEFT OVERS?

Simply reheat and serve with salad for fuss-free weekend lunches.

BASIL & PRAWN NOODLES

GLUTEN FREE

Serves: 4 | Preparation: 15 mins | Cooking: 10 mins

INGREDIENTS

Stir-Fry Sauce:

80ml Lee Kum Kee Gluten Free Soy Sauce

80ml White sugar

80ml Lime juice

200g Rice noodles, prepared as per pack

70g Red onion, sliced

20g Garlic, finely chopped

20 Prawns, peeled

110g Snow peas

40g Basil, picked and torn

Garnish:

Lee Kum Kee Pure Sesame Oil

METHOD

1. Mix all stir-fry sauce ingredients together in a jar, shake well and set it aside to dissolve. Shake it well again before using at step 3.
2. Over a hot wok or pan, sauté garlic and onion until fragrant and almost translucent. Let the garlic caramelize a little. Set aside and toss prawns into the hot pan, cooking in batches for just a minute each side.
3. Once all prawns are cooked, quickly fry snow peas for a minute, then add back into the pan, garlic, onion, prawns and finish with the stir fry sauce, basil and noodles. Mix gently and serve straight away.
4. Drizzle each plate with Pure Sesame Oil.





BBQ TIP

For a smoky flavour and a weekend treat, BBQ these ribs instead of using the oven!

LEFT OVERS?

If you have any left (probably not), just chill them and eat them for snacks!

STICKY GINGER SOY RIBS

MARINADE, BAKE & BASTE!

Serves: 4 - 6 | Preparation: 15 mins | Cooking: 40 mins

INGREDIENTS

2kg Pork ribs

Marinade:

40g Ginger, finely chopped

20g Garlic, finely chopped

125ml Lee Kum Kee Premium Soy Sauce

2 tbsp Lee Kum Kee Pure Sesame Oil

125ml Shaoxing wine

150g Honey

2 tsp Chilli flakes, dried

Garnish:

5g Coriander, leaves picked

2 Limes, quartered

METHOD

1. Mix together in a large bowl, all marinade ingredients. Add ribs to a large plastic zip lock bag and add marinating liquid. Zip and refrigerate to marinate for at least an hour, or overnight.
2. Remove ribs from zip lock bag and reserve marinade. Place ribs onto a rack in a preheated oven of 180°C. Add water, either in the tray directly under the rack, or in a separate oven proof dish. This just keeps the ribs moist.
3. Bake for 35 - 40 minutes, until they're caramelised, turning halfway for even cooking.
4. Simmer the marinade in a saucepan over a medium heat, allowing it to reduce by about half and become thick and a little jammy. Keep an eye on it, gently stirring so it doesn't burn.
5. Serve ribs, while they're warm and pour warm sauce over the entire rack. Enjoy with loads of lime.





李錦記
LEE KUM KEE

BBQ TIP

Serve as an entree to the weekend BBQ, alongside smokey chicken wings.

LEFT OVERS?

Reheat for Sunday morning brunch. Serve with steamed rice & Pure Sesame Oil.

CHILLI, SOY & SESAME FISH BROTH

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

INGREDIENTS

- 10g Long red chilli, finely chopped
- 20g Garlic, finely chopped
- 1L Chicken stock
- 5g Ginger, sliced
- ½ tsp White pepper, ground
- 110g Water chestnuts
- 500g White fish, cut into 8cm pieces
- 25g Green shallots, chopped
- 70ml Lime juice
- 4 tbsp Lee Kum Kee Premium Soy Sauce
- 200g Bean sprouts
- 75g Red onion, finely sliced

Garnish:

Lee Kum Kee Pure Sesame Oil

METHOD

1. In a heavy based saucepan, over a medium heat, gently sauté chilli and garlic. Add chicken stock, ginger, white pepper and water chestnuts and bring to a boil. Reduce to a simmer, then drop in pieces of fish and green shallots. Simmer for just one minute, then remove from heat.
2. Season broth immediately with lime juice and Premium Soy Sauce. Season further to taste. Keep covered to retain heat and moisture.
3. Set four bowls, each with equal quantities of bean sprouts, then pour over broth and fish. Garnish with red onion and plenty of Pure Sesame Oil.
4. Serve with extra Premium Soy Sauce and Pure Sesame Oil for individual taste.





BBQ TIP

Take this recipe straight over to the BBQ. Great results with a smoky flavour!

LEFT OVERS?

Just reheat leftovers in a pan and add eggs for breakfast! Throw in a few chilli flakes.

SOY BRAISED LEEK & BACON

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

INGREDIENTS

- 100g Bacon
- 2 tbsp Oil
- 25g Butter
- 20g Garlic, finely chopped
- 10g Thyme
- 560g Leeks (approx. 5 leeks), washed and sliced in half, lengthways
- 5g Parmesan, grated

Braising liquid:

- 2 tbsp Lee Kum Kee Premium Soy Sauce
- ½ tsp White pepper, ground
- 80ml Shaoxing wine

Garnish:

- Lee Kum Kee Pure Sesame Oil

METHOD

1. Choose a fry pan or wok that has a lid (for use on stove top) and can go into the oven under the grill (without the lid). Over a medium to high heat, cook bacon and chop into fine pieces, then set aside.
2. In the same pan, add oil and butter, sauté garlic, and half the thyme, then add leeks and cook for a couple of minutes on each side, allowing them to caramelize.
3. Add Shaoxing wine to deglaze the pan, then pepper and Premium Soy Sauce. Bring to a simmer and cover. Reduce heat and cook for about 25 minutes or until tender and most of the liquid is evaporated.
4. Remove from the heat and sprinkle bacon over the top. Then as an option, grate Parmesan over the top and heat under a hot grill until the cheese melts and becomes golden.
5. Drizzle with Pure Sesame Oil and serve with meat or seafood.

VEGETARIAN OPTION

Substitute bacon for mushrooms.





BBQ TIP

This whole recipe can be done on the BBQ with the lid down. Yum! You won't regret it.

LEFT OVERS?

Remove chicken from the bone and add shredded meat and skin into a stir fry!

QUICK MARINADE BAKED CHICKEN

Serves: 4 - 6 | Preparation: 15 mins | Cooking: 40 mins

INGREDIENTS

2kg Chicken thighs (approx. 8), bone in & skin on
75g Leeks, sliced

Marinade:

80ml Lee Kum Kee Premium Soy Sauce
2 tbsp Lee Kum Kee Pure Sesame Oil
15g Ginger
20g Garlic
20g Long red chilli
1 tsp Black pepper, ground
80ml White rice vinegar
80g Castor sugar

Garnish:

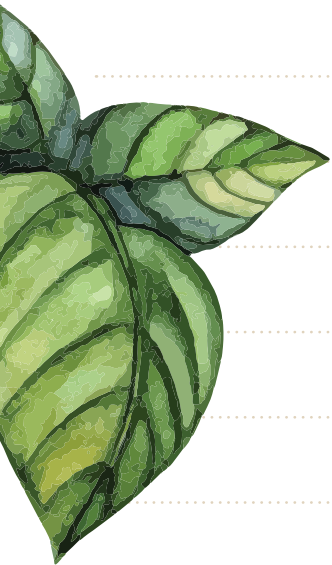
10g Green shallots, chopped
Sesame seeds

METHOD

1. Lay leeks onto the bottom of a baking tray as a bed for the chicken thighs. Arrange chicken, skin side down and preheat the oven to 180°C.
2. Add all marinade ingredients into a blender and blitz on high until all ingredients are well grated and blended together. Pour over chicken, lifting each piece a little so that the marinade goes throughout the bottom of the dish as well as over the top of the chicken. Reserve any marinade that doesn't comfortably fit in the tray and set aside. Now, either cover, refrigerate and marinate chicken for an hour or overnight. Or if you're in a hurry, go straight to the next step.
3. Cook uncovered for 25 minutes, remove, and flip each piece of chicken so the skin is on the top, bake for a further 20 minutes or until golden brown on top.
4. Remove chicken from tray and set aside, keeping warm. Bring retained marinade and any pan juices from the bake to a boil on the stove top. Simmer and reduce the liquid until it's thick and jammy.
5. Serve warm with dollops of sauce!



NOTES



NATURALLY BREWED, WITH NO ROOM FOR NASTIES.

DELICIOUSLY NATURAL.

HOW IT SHOULD BE.

OUR SOY SAUCE IS NATURALLY BREWED, THEN SIMPLY BOTTLED. WE BELIEVE IN MAKING BEAUTIFUL SOY SAUCE THAT ALSO TASTES AMAZING. IT'S NO ADDED PRESERVATIVES, COLOURINGS AND FLAVOURINGS, NOW THAT'S ONE THING YOU DON'T HAVE TO WORRY ABOUT.



Chinese cooking like never before

LeeKumKeeAustralia LeeKumKeeAU www.LKK.com





MORE NATURAL FLAVOUR FROM LKK

With a history stretching back over 130 years, Lee Kum Kee sauces make sure your recipes are filled with authentic flavour at the tip of a bottle. Sauces that are quick and easy while still staying true to traditional flavour. And we know that food is always evolving, so while our flavours stay true, our recipes bring life to the breakfast, lunch and dinner tables of today.

For more inspiring recipes, visit www.LKK.com



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