



THE OPPOSITE HOUSE
BEIJING



Kung Pao Chicken

Main ingredients:

- Chicken thigh (20g)
- Diced green onion (50g)
- Cooked peanuts (25g)
- Cooked cashew nuts (25g)
- Sliced garlic (5g)
- Sliced ginger (5g)
- Dried chilli (5g)

Ingredients:

- A. Salt (2g), rice wine (5g), sugar (1g), egg (1/3), corn flour (6g)
- B. Sugar (30g), salt (3g), rice vinegar (50g), corn flour (10g)

Method:

1. Mix and pickle the diced chicken thigh with seasoning (ingredients A).
2. Heat the oil in a heated wok first, and fry the pickled chicken and diced green onion until the chicken is cooked.
3. Cook the sliced garlic and ginger, dry the red chilli segment first, add the cooked chicken and onion, and then stir-fry the cooked peanuts, cashew nuts and ingredients B.

Tips:

1. Cook the fried chicken and diced onion for one minute to elevate the taste.
2. Turn off the fire when adding the peanuts and cashew nuts to keep them crispy.



THE OPPOSITE HOUSE
BEIJING



Mapo Tofu

Main ingredients:

Tofu (1pc)

Minced beef 50g

Ingredients:

Scallion 5g

Minced ginger 5g

Spring onion 5g

Fermented Soy bean 20g

Sugar 5g

Sesame oil 8g

Chili oil 8g

Rice wine 5g

Soy sauce 25g

Soy bean paste: 15g

Chili powder 8g

Sichuan peppercorn chili powder 3g

Methods:

1. Cut tofu into 3cm cubes, boil with hot water for 5 minutes
2. Fry the minced beef until golden brown
3. Fry ginger, scallion, soybean paste, chili powder, add tofu, rice wine



THE OPPOSITE HOUSE
BEIJING

and water until it covers 2/3 of the tofu. Add sugar, soy sauce and half of the minced beef, cook with low heat for 5 minutes, reduce the sauce and add fermented soybean, stir fry it for 2 minutes.

4. Plate it and add another half of the minced beef, sprinkle the spring onion and Sichuan peppercorn chili powder.

Tips:

1. No need to add extra salt as the soybean paste gives enough flavours to it already.



Braised beef brisket with potatoes

Main ingredient: (for 4pax)

Beef brisket : 1.6kg

Potatoes: 600g

Ingredients:

seafood sauce: 65g

Oyster sauce: 65g

Rice wine: 30g

Bean paste: 16g

Soy sauce: 32g

Icing sugar: 24g

Ginger slice: 80g

Leek: 1 stem



THE OPPOSITE HOUSE
BEIJING

Spice bag: 1

Methods:

1. Cut the beef brisket into 4cm square, boil it for 5-8 minutes till the impurities come out.
2. Fry the ginger slice until golden colour
3. Fry the leek until golden colour
4. Fry the seafood sauce and add beef briskets until the smell comes out, add water until it covers the beef, add spice bag, oyster sauce, soy sauce and a bit salt, turn to low heat and stew for 2-2.5 hours.
5. Skin off the potatoes, deep fry until golden colour, add into the beef stew and reduce the sauce.

Tips:

1. Don't add extra water when stewing the beef.
2. When reduce the sauce, use low heat so the beef and potatoes can absorb the sauce better.