

CULINARY HOBBY CLASS

(Since 1985 by Catherina Hosoi)

67 Spottiswoode Park Rd, Singapore 088656

Website: www.culinary.com.sg E-mail: class@culinary.com.sg

Tel: 6-227-3777 sms: 97337888

厨乐坊

Flagship Recipe developed for *MIZKAN Sesame Sauce with Roasted nuts (green label)

(3) Goma Dare Mince Meat Jumbo Chawan Mushi

Ingredients: for 5 servings.

- A) 5 big sized Eggs, 2TBS water, a few dashes of Pepper
- B) 25g Garlic, 1TBS Oil, 300g Minced Pork, 1/2 cup *Mizkan Sesame Sauce with Roasted Nuts
- C) 1 TBS Goji Berries, some chopped Spring Onion

Method:

A) To make the custard part:

- 1) Whisk 5 big sized Eggs & 2 TBS Water with a few dashes of Pepper.
- 2) Steam in rapidly boiling water for 15 mins till custard is set. Off fire.

B) To prepare Goma Dare (Mizkan Sesame Paste with Roasted Nuts) Mince Meat Sauce:

- 1) Mince 25g Garlic. Use 1 TBS oil to saute minced Garlic till golden. Dish out half portion for final garnishing.
- 2) In the same fry pan with half portion of Golden Garlic, add in 300g mince Pork and saute till 70% cooked. Add in 1/2 cup *Mizkan Sesame Sauce with Roasted Nuts, continue cooking till mince Pork is thoroughly cooked.

FINAL ASSEMBLY:

- 3) Transfer the cooked mince Pork to the top of Custard. Scatter 1 TBS Goji Berries on top and steam for a further 10 mins. Off fire, and scatter a little chopped Spring Onion and the remaining half portion of Golden Garlic over. Ready to serve.

Recipe by Food Researcher/Cookbook Author Mrs CATERINA Hosoi

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