

Gingergirl Cook at Home Instructions

Snacks:

Please enjoy the below items with your main meal **OR** as a light starter with your beverage of choice while cooking the rest of your order.

Sichuan Pickled Vegetables (VG) Spiced Cashew Nuts (VG)

Dumplings:

Tofu Dumplings: w/ Chilli Oil

Steamed Prawn & Ginger Wonton: w/ fragrant chilli oil.

Wagyu Beef Dumplings: w/ Sticky Black Vinegar dressing.

Aromatic Pork Dumplings: w/ Gochujang sauce.

- Bring a medium pot of water to a rapid boil, carefully add the dumplings and simmer.
- Stir regularly to stop them from sticking together, gently simmer for 5-6 minutes (12-13 if frozen) or until cooked all the way through.
- Strain the water and gently place each dumpling onto your serving dish.
- Garnish with sauce provided.

Steamed Filled Buns:

- **Red Duck Curry Bun (2 pieces)**

- **Pork Char Sui Bun (2 pieces)**

- **Beef Rendang Curry Bun (2 pieces)**

- **Chicken Satay Bun (2 pieces)**

- **Shiitake Mushroom & Vegan XO Bun (2 pieces) (V)**

- Bring a medium-sized pot of water to a rapid boil with the steaming basket places on top.
- Place the buns into the steaming basket, ensuring there is space around each bun so they heat evenly.
- Steam for 6-8 minutes, until hot and pillow-like.
- Remove the greaseproof paper on the base of the buns.
- Place on serving plate and serve immediately with the Chili Jam provided.

Master Stock Pork Belly Gua Bao w/ Spiced Hoi Sin & Pickled Cucumber:

- Preheat oven to 180C
- Heat a non stick frying pan
- Add a splash of cooking oil and add your pork belly dark skin side down to the pan and cook for 2-3 minutes to get crispy, then place in the oven to reheat for approximately 5-6 minutes until golden, crispy and heated through.
- Place cooked pork onto a chopping board and slice into 3 pieces - keep warm.
- Microwave the bao buns for 30-60 seconds (time vary depending on microwave) until warm and soft, then remove from bag.
- Arrange buns on a serving platter, with pork belly to the side. Serve with the spiced Hoi Sin sauce and pickled cucumber.

Massaman Duck Curry w/ Steamed Rice & Crispy Sambal:

- Open the curry and gently add into a saucepan. Warm on a medium heat for around 7-10 minutes. Stirring occasionally.
- Once the curry is hot adjust the seasoning to your liking with the provided lime juice/fish sauce mix.
- The curry should be sweet, sour, salty and hot!
- To cook the rice, rinse rice until water is clear
- Add one-part rice to one and half parts cold water to a pan with a lid and place on a medium heat
- Once the water is boiling, reduce the heat to a slow simmer and cook for 12-14 minutes or until the water has evaporated
- Take off the heat and rest for 5 minutes.
- Don't remove the lid until ready to serve.
- When serving, fluff the rice with a fork.
- Transfer your curry to a serving vessel. Sprinkle over some crispy sambal.

Chiang Mai Sausage Hot Dog w/ Pickles, Mustard & Tamarind Relish:

- Heat a frying pan and add a splash of cooking oil.
- Add your sausage to the pan and gently sear on all sides until caramelized, firm and cooked through for around 6-8 minutes.
- Cut the hot dog buns length-ways about 2 cm deep, not all the way through, remove excess bread.
- Microwave the buns for 30 seconds (time vary depending on microwave) until warm and soft
- Place the sausages in the slit and add pickled cucumber, followed by tamarind relish and mustard mayonnaise
- Serve Immediately.

Wagyu Beef Sliders w/ Cheese, Pickles and Korean BBQ Sauce:

- Heat a large non-stick frying pan on a medium heat. Add a splash of cooking oil. Add wagyu patties and sear over medium heat, cooking patties for 2 minutes on each side.
- Once cooked top w/ cheese slices, let rest in the hot pan.
- Microwave the buns for 30 seconds **OR** until warm and soft. (Time may vary depending on microwave)
- Coat bottom halves of buns with Korean BBQ sauce.
- Top with the cooked hot patties and pickled cucumber.
- Serve immediately.

Mushroom Fried Rice XO Sauce (VG):

- Lift one corner of container and microwave on high for 3-4 minutes until heated through **OR** stir-fry in a pan for 5-7 minutes until hot.
- Serve immediately.

Thai Salad w/ Nuoc Cham:

- Pour salad mix (red cabbage, wombok, mint, Thai basil, carrot) into a mixing bowl and add the Nuoc Cham dressing.
- Toss the salad so the dressing coats the salad mix.
- Add to a serving vessel.
- Serve immediately.

Sweet Coconut Custard Bun:

- Bring a medium-sized pot of water with a steamer on top to boil.
- Place the buns into the steaming basket, ensuring there is space around each bun to ensure they heat evenly.
- Steam for 6-8 minutes, until hot and pillow-like.
- Remove the greaseproof paper on the base of the bao.
- Place on serving plate and serve immediately.



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