

Minced Chicken Dumpling in Chilli Oil 钟水饺

Ingredients 材料:

100pc	White flour skin 白水皮
250g	Minced chicken 鸡肉碎
2g	Salt 盐
4g	Monosodium glutamate (natural flavoring) 味精
2g	Chicken powder 鸡粉
2g	Pepper 胡椒粉
1pc	Egg 鸡蛋
5g	Flour 生粉
100g	Water 水
Moderate amount	Ginger / spring onion 姜葱 适量
Moderate amount	Sweet oil 甜油 适量
Moderate amount	Fried sesame 熟芝麻 少许
Moderate amount	Sesame oil 香油 少许
Moderate amount	Minced garlic 蒜泥 少许
Moderate amount	Red chilli oil 红油辣椒 适量

Method 制作过程:

- 1) To create the dumpling skin, press and mould the white flour skin into a circle of 6cm in diameter.
将白水皮压成 6cm 圆皮待用。
- 2) Prepare the filling by mixing the minced chicken with water. Next, add in the monosodium glutamate, salt, egg, sesame oil, flour and refrigerate.
鸡肉碎加水，搅打加调味料加鸡蛋，盐，香油加生粉，冷藏待用。
- 3) Place a small portion of the filling into the middle of each dumpling skin. Fold it close to wrap up the filling and pinch the edges to seal. Continue with the remainder of the dumplings.
将圆皮放入手中将馅料包成形即成。
- 4) Place the minced garlic into a pot of boiling water. Add in the dumplings, giving them a gentle stir so they do not stick together. Once cooked, transfer into a serving bowl and sprinkle with sweet oil, red chilli oil, sesame oil, fried sesame and spring onion.
将蒜泥先放入碗中，锅中烧水煮饺子至熟，放入碗中加入顶好甜油，椒油，香油，熟芝麻，葱花即成。

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Pan-fried Scallop Carrot Cake 香煎干贝萝卜糕

Ingredients 材料:

500g	White radish	白萝卜
20g	Scallop	干贝
200g	Rice flour	粘米粉
50g	Corn flour	玉蜀粉
450g	Water	水
10g	Salt	盐
5g	Chicken powder	鸡粉
25g	Pepper	胡椒粉
20g	Sugar	糖
Moderate amount	Sesame oil	芝麻油 少许

Method 制作过程:

- 1) Combine 1/3 of the water with rice and corn flour and mix evenly till it becomes a watery mixture.
将 1/3 的水与粉拌合成稀粉浆。
- 2) Skin the white radish and slice thinly. Boil it in the remaining water till it's completely cooked. Combine the radish, and add in scallop with the earlier mixture and add sesame oil. Heat till half cooked and viscous.
先把白萝卜去皮，切丝与剩下 2/3 的水煮透熟，转色，把干贝和煮好的白萝卜丝和芝麻油倒入稀粉浆中，烫成半熟糊状。
- 3) Pour mixture into a mould and steam for 1 hour, then leave it to cool completely.
将拌好的糊状物倒入模具蒸约 1 小时即成。
- 4) Before serving, heat it up with oil in a frying pan and sear the surface over high heat to crisp the surface.
亦用先煎再进食。

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Sichuan Dan Dan Noodle 四川担担面**Ingredients 材料:**

200g	Noodle 面条
50g	Minced chicken 鸡肉碎
10g	Sichuan preserved bean sprout 四川芽菜
5g	Chinese wine 花雕酒
15g	Chilli oil 辣椒油
10g	Sesame paste 芝麻酱
5g	Sesame oil 芝麻油
15g	Light soya sauce 酱清
10g	Spring onion 葱花
100g	Clear stock 鲜汤
Moderate amount	Vegetable 青菜适量
Moderate amount	Salt 盐适量
Pinch	Chicken powder 鸡精粉少许
Pinch	Peppercorn powder 花椒粉少许
Pinch	Black vinegar 黑醋少许

Method 制作过程:

- 1) Place the minced chicken into the pot and stir-fry until the moisture is dried up. Next, add salt in and Chinese wine and fry till fragrant.
将鸡肉碎入锅内炒至水份干时，下入盐及花雕酒炒至酥香起锅备用。
- 2) Place chilli oil, sesame paste, sesame oil, light soya sauce and seasonings into a bowl. Next, add in Sichuan preserved bean sprout, spring onion and clear stock.
将辣椒油，芝麻酱，芝麻油，酱清及所有调料调好于碗内，放入芽菜，葱花及鲜汤备用。
- 3) Place the noodle into boiling water and cook for about three minutes, drain and place into a bowl. Add the fried minced chicken and vegetables onto the noodle and serve.
面条入沸水内煮约3分钟至熟捞出于碗内，上面加入炒好的鸡肉碎及青菜即成。

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