



## CHINESE ROAST PORK, SHRIMP STIR-FRY WITH FRIED EGG AND FLAVOURED VINEGAR AND A TROPICAL FRUIT SALAD

### INGREDIENTS

#### Oyster Sauce Marinade

1 shallot  
6 cloves garlic  
4 tbsp ginger  
½ cup oyster sauce  
¼ cup hoi sin sauce  
2 tbsp tomato paste

#### Chinese Roast Pork

2 pork tenderloins,  
silver skin removed  
Oyster Sauce Marinade  
1 tbsp vegetable oil

#### Flavoured Vinegar

½ cup white wine  
vinegar  
2 tsp sugar  
1 tbsp chili oil or chili  
flakes  
1 bunch chives, finely  
chopped  
salt

#### Shrimp Stir Fry

2, 400g packages thick  
pre-cooked egg noodles  
¼ cup vegetable oil  
¼ red onion, julienned  
2 cups shitake  
mushrooms, stems  
removed, caps quartered  
2 cloves garlic, chopped  
16, 21/25 shrimp, peeled  
and deveined  
1/3 cup oyster sauce  
1/3 cup water, mixed in  
with oyster sauce  
2 tbsp ginger, finely  
chopped  
3 plum tomatoes,  
medium dice  
1 bunch green onion,  
chopped  
1 ½ cups spinach,  
roughly chopped

#### Tropical Fruit Salad

½ pineapple, peeled and  
diced  
¼ honeydew melon,  
peeled, seeded and diced  
1 mango, peeled and diced  
½ red finger chili, thinly  
sliced  
1 tbsp ginger, minced  
2 tbsp, Thai basil, thinly  
sliced  
1 tbsp cilantro, thinly  
sliced  
juice of 1 lime  
2 tbsp honey  
2 tbsp black sesame seeds,  
for garnish

#### Fried Egg

1 tbsp vegetable oil  
4 eggs  
1 tbsp butter  
Flavoured Vinegar

## DIRECTIONS

### Oyster Sauce Marinade

1. Place shallots, garlic and ginger in a blender, puree.
2. Transfer to a bowl, add oyster sauce, hoi sin sauce and tomato paste, stir to incorporate.

### Chinese Roast Pork

1. Place tenderloins in a baking dish, marinate pork with  $\frac{1}{2}$  of Oyster Sauce Marinade.
2. Place in fridge and marinate for a minimum of  $\frac{1}{2}$  an hour, maximum, overnight.
3. Preheat oven to 400F.
4. Heat oil in large, ovenproof sauté pan over medium to high heat.
5. Place pork tenderloins in pan, sear on all sides.
6. Baste pork with remaining Oyster Sauce Marinade.
7. Place in oven until cooked through, approximately 20 minutes.
8. Allow to rest for 15 minutes before serving.

### Shrimp Stir Fry

1. Soak egg noodles in hot water for 5 minutes, drain and set aside.
2. Heat oil in a wok, or a low, wide based pot over high heat.
3. Once smoking hot, add red onion and shitake mushrooms, toss for 1 minute.
4. Add garlic and toss.
5. Add shrimp and toss.
6. Once shrimp has turned pink, add oyster sauce and water mixture.
7. Add ginger and noodles, toss.
8. Add tomatoes and chopped green onions, toss.
9. Remove from heat, add spinach and toss.

### Flavoured Vinegar

1. Place all ingredients except chives in a bowl.
2. Add chives to bowl before serving.

### Fried Egg

1. In a non-stick sauté pan, heat vegetable oil over medium heat.
2. Add eggs to pan.
3. Turn heat to high and add butter.
4. Cook eggs until bottoms are crisp and yolks are runny, remove from heat.

### Assembling Stir Fry

1. Place Shrimp Stir Fry in a bowl.
2. Place 1 Fried Egg over Shrimp Stir Fry.
3. Spoon Flavoured Vinegar with chives over Fried Egg.
4. Enjoy with sliced Chinese Roast Pork.

### Tropical Fruit Salad

1. Place all ingredients in a large bowl, except for black sesame seeds.
2. Let stand for 10 minutes to allow flavours to blend.
3. Divide Tropical Fruit Salad among wineglasses, garnish with black sesame seeds.