KITCHEN SESSIONS
Fresh Finds

Pad Thai Tofu & Shredded King Oyster Mushroom



Prep time: 30–40 mins (includes noodle soaking)
Cook time: 10 mins
Servings: 2

Ingredients

For thePad Thai Sauce

- ◯ 3 tbsp tamarind paste (concentrate)
- ◯ 3 tbsp palm sugar (finely chopped)
- ◯ 2½ tbsp soy sauce (or light soy sauce to replace fish sauce)
- ◯ 1 tbsp water

Main Stir-Fry Ingredients

- ◯ 150g dried flat rice noodles
- ◯ 1 large king oyster mushroom
- ◯ 100g firm tofu (cut into small cubes or strips)
- ◯ 2 eggs
- ◯ 2 tbsp cooking oil (for mushrooms, tofu, and aromatics)
- ◯ 1 tbsp cooking oil (for cooking eggs)
- ◯ 2 tbsp Asian red shallots (finely chopped)
- ◯ 1 tbsp sweet preserved radish (finely chopped)
- ◯ ¼ cup water (added while cooking noodles)
- ◯ 1 cup bean sprouts
- ◯ 1 cup garlic chives (cut into 1.5-inch segments)

For Serving & Garnish

- ◯ Crushed roasted peanuts
- ◯ Chilli flakes / chilli powder
- ◯ Lemon or lime wedge
- ◯ Fresh sides: garlic chives, fresh bean sprouts

Step-by-Step Instructions

Step 1: Hydrate the Rice Noodles

- Submerge the dried flat rice noodles in room temperature water for 25 to 40 minutes until soft and pliable yet firm to the bite. Drain thoroughly and set aside.

Step 2: Prepare the Pad Thai Sauce

- In a small saucepan or small bowl, combine tamarind paste, palm sugar, soy sauce, and water. Set aside.

Step 3: Prepare the Shredded Mushroom

- Use a fork to shred the stem of the king oyster mushroom lengthwise into thin, stringy strips. This technique creates a chewy, shredded chicken-like texture once cooked.

Step 4: Cook

- Heat 2 tablespoons of oil in a wok or large frying pan over medium-high heat.
- Add the shredded king oyster mushroom directly to the hot oil and sauté until cooked, golden, and fragrant.
- Add the tofu cubes, sweet preserved radish, and chopped Asian red shallots. Cook for a few minutes until the shallots turn translucent and aromatic.
- Pour in the prepared Pad Thai sauce and cook until the palm sugar is completely dissolved into a rich, cohesive sauce.
- Taste and adjust as preferred.
- Add the soft hydrated rice noodles into the sauce, along with a splash of water (about ¼ cup). Toss vigorously so the noodles absorb the flavour, soften further, and cook through evenly.
- Push the noodles and stir-fry mixture to one side of the wok. Add 1 tablespoon of cooking oil to the cleared side of the pan. Crack the 2 eggs into the hot oil, scramble gently until partially set, then fold the noodles back over the eggs.
- Toss in the bean sprouts and garlic chives. Stir-fry briskly on high heat for 30–60 seconds until the greens are bright and tender-crisp. Remove from heat immediately.

Plating & Presentation

- Plate the Noodles: Pile the hot Pad Thai onto a wide serving bowl or plate. Top generously with crushed roasted peanuts.
- Side Accompaniments: Set a small dish of chilli flakes on the plate alongside fresh bean sprouts, whole garlic chives, and a lemon or lime wedge.

Strathpine

KITCHEN SESSIONS
Fresh Finds

Pork & Kimchi Gyoza (Sesame-Crusted)



Prep time: 30–35 minutes
Cook time: 12–14 minutes per batch
Servings: Approx. 30–35 pieces

Ingredients

Filling

- ◯ 250g pork mince
- ◯ 3 dried shiitake mushrooms
- ◯ 5g dried sweet potato noodles (dangmyeon)
- ◯ 4 tbsp kimchi, finely chopped (excess juice squeezed out)
- ◯ 1.5 tbsp garlic, finely minced
- ◯ 1.5 tbsp ginger, finely minced
- ◯ 4 tbsp garlic chives, cut into 0.5 cm pieces
- ◯ 4 tbsp spring onion, thinly sliced

Seasoning

- ◯ 2 tbsp sesame oil
- ◯ 2 tsp white sugar
- ◯ 1 tsp white pepper powder
- ◯ 1 tsp salt
- ◯ 1 tsp stock powder (vegetable or chicken)
- ◯ 1 tbsp soy sauce

Assembly & Sesame Crust

- ◯ 1 pack store-bought gyoza wrappers (approx. 35 wrappers)
- ◯ Small bowl of water (for sealing edges)
- ◯ 2 tbsp plain flour
- ◯ 5 tbsp water (mixed with flour to form a glue/slurry)
- ◯ 1 plate white sesame seeds

Cooking & Finishing

- ◯ Vegetable oil
- ◯ Water (enough to cover the gyoza halfway in the pan)
- ◯ 1 tbsp sesame oil (for sprinkling before serving)

Step-by-Step Instructions

Step1: Rehydrate & Prep Ingredients

- Shiitake Mushrooms: Soak dried shiitake mushrooms in hot water for 15–20 minutes until completely soft. Drain, squeeze out liquid, trim stems, and finely dice the caps.
- Sweet Potato Noodles: Boil noodles in water for 5–6 minutes until soft. Drain, rinse with cold water, drain again, and finely chop.

Step 2: Mix the Filling

- In a large bowl, combine the pork mince, diced shiitake, chopped sweet potato noodles, chopped kimchi, garlic, ginger, garlic chives, and spring onions.
- Add sesame oil (2 tbsp), sugar, white pepper, salt, stock powder, and soy sauce.
- Mix vigorously in one direction for 2–3 minutes until cohesive and sticky.

Step 3: Wrap & Pleat (Double-Sided Pleat Technique)

- Place a gyoza wrapper flat in your palm and add about 1 tablespoon of filling in the center.
- Wet the outer top rim with a dab of water.
- Fold the wrapper over the filling. Starting from the edges toward the center on both sides, create neat pleats that meet at the top middle, creating a crest design where the gyoza sits upright with a flat base.
- Repeat for all remaining wrappers and filling.

Step 4: Coat Bottoms with Sesame Seeds

- Whisk 2 tbsp plain flour and 5 tbsp water together in a small bowl until smooth to make the flour glue.
- Spread the white sesame seeds evenly onto a flat plate.
- Dip the flat bottom of each pleated gyoza into the flour glue slurry.
- Press the dipped bottom into the white sesame seeds so the bottom surface is coated evenly.

Step 5: Pan-Cook (Safe Steam-Fry Method)

- Add a splash of vegetable oil to coat the bottom of a wide pan.
- Arrange the sesame-dipped gyoza flat-side down in the cold pan in structured rows.
- Pour in enough water to cover just the base of the pan (about 1/3 of the pan's surface).
- Place the lid securely on the pan and turn the heat to medium (this method prevents oil splatter).
- Cover and cook on medium heat for 12–14 minutes until the meat inside is fully cooked and the wrappers turn translucent.
- Remove the lid allow the remaining water to evaporate completely so the bottoms crisp up with the toasted sesame seeds to a golden brown then sprinkle 1 tbsp of sesame oil around and over the gyozas.

Serving Suggestion

- Slide or invert the gyoza onto a serving plate crispy-side up. Serve immediately with a quick dipping sauce made of equal parts soy sauce and vinegar, finished with a drizzle of chilli oil.

Strathpine

KITCHEN SESSIONS

Fresh Finds

Prawn & Cheese Omelette (Fusion Style)



Prep time: 10 minutes
Cook time: 8 minutes
Servings: 1–2

Ingredients

Main Ingredients

- ◯ 6 large tiger prawns (peeled, deveined, cut into bite-sized pieces)
- ◯ 1 tbsp garlic, chopped
- ◯ 6 large eggs
- ◯ 3 tbsp Parmesan cheese, finely grated
- ◯ Pinch of salt
- ◯ 1/3 handful basil leaves (Thai or Italian) + extra fresh leaves for garnish
- ◯ 2–3 tbsp crispy chilli oil (store-bought)
- ◯ 1–2 tbsp canola or vegetable oil (for cooking)

To Serve

- ◯ Steamed rice (white rice or riceberry/purple rice)

Note: This fusion dish combines Japanese-style creamy, soft-curd eggs with rich Italian Parmesan cheese, sweet aromatic basil, garlic-sautéed tiger prawns, and a finishing drizzle of vibrant Chinese crispy chilli oil.

Step-by-Step Instructions

Step1: Sear the Prawns

- Heat 1 tablespoon of oil in a skillet over medium-high heat.
- Add the chopped garlic and sauté for about 30 seconds until fragrant and lightly golden.
- Add the tiger prawns and cook for 1–2 minutes, stirring frequently, until they turn pink and are just cooked through.
- Remove the prawns and garlic from the pan and set aside on a plate.

Step 2: Prepare the Egg Mixture

- In a mixing bowl, crack the 6 eggs.
- Add the Parmesan cheese, a pinch of salt, and the basil leaves.
- Whisk gently until the eggs, cheese, and basil are well combined.

Step 3: Cook the Omelette (Japanese Soft-Curd Style)

- Wipe the skillet clean and heat 1 tablespoon of oil over medium-low heat.
- Pour in the egg mixture.
- As the edges begin to set, gently push the cooked outer edges toward the center with a spatula while swirling the pan to let the raw egg flow to the edges.
- Continue cooking gently until the omelette forms a soft base while remaining slightly runny and silky on top (Japanese creamy texture).
- Slide or lift the soft-cooked omelette directly onto your serving platter.

Step 4: Assemble & Serve

- Arrange the sautéed garlic tiger prawns evenly over the top of the warm omelette.
- Spoon the crispy chilli oil (along with its flavorful red oil) generously over the prawns and eggs.
- Garnish with a few fresh basil leaves.
- Serve immediately alongside a bowl of steamed rice.