



## Discovering Oyster Sauce by “Accident” !



In 1888, a restaurateur, Mr Lee Kum Sheung, in southern China was boiling a pot of oyster soup and forgot about this until the soup was simmered down to a thick gravy. He tasted it and discovered an irresistible, delicious new flavour. Since then, he started selling this as “oyster sauce”. This Mr Lee was the founder of Lee Kum Kee.



## What does Oyster Sauce Do to Help?

### Xian Wei (Umami) !

Made from oyster extracts, the very core of oyster sauce is the seafood protein offering a rich, meaty, umami taste for all kinds of dishes. The flavour is all-rounded, and natural. Its ability to make a difference has turned oyster sauce into an indispensable sauce among chefs and Chinese families.



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# Everyday Usage of Oyster Sauce

The versatile usage of oyster sauce makes delicious Chinese cooking so much easier and convenient.

- As a meat marinade
- As a noodle dressing
- As a dipping sauce
- As a braising sauce in Chinese casseroles & mushrooms
- As a seasoning in stir-fries
- As a base for sauce mix to the final dish

## **DIRECTIONS:**

### **FOR MARINATING:**

Use 2 tablespoons of Premium Oyster Sauce for 200g to 300g of meat. Marinate for 10 to 20 minutes before cooking. Marinating overnight gives a even better result.

### **FOR SAUCE MIX:**

Use 2 teaspoons of Premium Oyster Sauce to 3 tablespoons of water and half a teaspoon corn starch, blend well and pour into any stir-fries in the pan/wok, mix and stir. Dish up when it bubbles.

### **FOR DIPPING:**

Just dip scallops directly into Premium Oyster Sauce. Alternatives of a dipping sauce mix : blend Premium Oyster Sauce with Chiu Chow Chilli Oil for a spicy dip. Proportion of 1 : 1

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A bottle of **good quality** soy sauce takes **several months** to produce



1 Select premium soy beans of uniform size and shape



2 Soak the beans in quality water



3 Steam-cook the beans



6 Ferment under sunlight for a few months



4 Transfer to fermentation tank



5 Mix cooked beans with culture stock (koji) and salted water



7 Draw out the raw soy sauce



8 Filter for 2 to 3 times



9 Sterilize



12 Finished product final quality check



11 Bottle, seal, and label



10 Go through quality and sensory tests

# What's the Difference between Light Soy Sauce and Dark Soy Sauce?



## Light Soy Sauce

## Dark Soy Sauce

### Functions

For taste as a seasoning & marinade

For colour, normally for adding a deep colour to noodle dish and meat stew or casseroles

### Taste

Delicate soy bean taste, with "xian wei" (umami), savory

With a sweet hint taste and more subtle in soy bean taste as its main purpose is for colour, not taste

### Aroma

"Xian" soy bean aroma

Subtle

### Colour

Lighter in colour, reddish brown, clear

Deeper in colour, very dark brown

### Consistency

Thinner

Thicker and clingy



# Stir-fried Mushrooms with Sugar Snaps & Onion

SERVES 2



PORTION SIZE:  
600ML BOX

## INGREDIENTS:

120g fresh shiitake mushrooms, sliced  
100g sugar snaps  
3g (approx 6 pieces) black fungus  
120g onion, sliced  
1 slice fresh ginger, shredded  
1 tbsp vegetable or peanut oil

## SEASONING MIX:

1 tbsp Lee Kum Kee Plum Sauce  
1 tbsp Lee Kum Kee Premium Light Soy Sauce  
½ tsp cornflour  
4 tbsps water

## METHOD:

1. Soak the black fungus in warm water for 15 minutes. Blanch them and the sugar snaps for 2 minutes, drain and set aside.
2. Heat a wok, add the oil then sauté the ginger and onion for 2 minutes. Add the mushrooms and fungus and seasoning mix and stir together for 2-3 minutes.
3. Add the sugar snaps and cook 1-2 minutes to heat through then add seasoning mix before serving.



# Stir-fried Vegetables with Beancurd Puff

SERVES 2



PORTION SIZE:  
800ML BOX

## INGREDIENTS:

30g (1 medium size) carrot, cut into thick sticks  
150g beansprouts, trimmed  
100g Chinese leaves, cut into thick strips  
80g beancurd puffs  
1 tsp Lee Kum Kee Minced Garlic  
1 tsp Lee Kum Kee Minced Ginger  
1 tbsp vegetable or peanut oil

## SEASONING MIX:

1 tbsp Lee Kum Kee Premium Oyster Sauce  
1 tsp Lee Kum Kee Pure Sesame Oil

## METHOD:

**1.** Blanch the carrots in boiling water for 1 minute, drain.  
**2.** Heat the oil in a wok and sauté the minced garlic and ginger for 30 seconds. Add the carrots, beansprouts and Chinese leaves and stir-fry 2 minutes until just tender. Add the seasoning mix and beancurd puffs and toss together to heat through.



# Chicken with Lychee Stir-fry

SERVES 2



PORTION SIZE:  
780ML BOX

## INGREDIENTS:

250g chicken breast, cut into slices  
100g canned lychees, drained  
7g leek or onion, sliced  
1 tbsp vegetable or peanut oil

## MARINADE:

1 tbsp Lee Kum Kee Premium Oyster Sauce  
½ tsp Lee Kum Kee Pure Sesame Oil  
½ tsp cornflour

## SAUCE MIX:

1 tbsp Lee Kum Kee Premium Oyster Sauce  
1 tbsp white vinegar  
2-3 tbsps water  
2 tpsps sugar  
½ tsp cornflour

## METHOD:

1. Mix the chicken with the marinade, set aside 10-15 minutes.
2. Heat a wok, then add oil, onion and chicken and sauté until the chicken is cooked and lightly browned. Stir in the lychees and sauce mix, stir while heating through until



# Honey Cola Pork Chop

SERVES 2



PORTION SIZE:  
500ML BOX

## INGREDIENTS:

300g thin cut boneless pork loin chops  
4 canned pineapple rings, halved  
1 spring onion, sliced (optional)

## MARINADE:

2 tbsps Lee Kum Kee Premium Oyster Sauce  
1 tsp Lee Kum Kee Pure Sesame Oil

## SAUCE MIX:

2 tbsps Lee Kum Kee Char Siu Sauce  
100ml cola  
1 tsp cornflour

## METHOD:

1. Marinate the pork for 30 minutes.
2. Heat the oil in a wok and cook over medium-high heat for 5 minutes until golden brown.
3. Add the sauce mix and pineapple and cook together for a further 5 minutes until cooked through and thickened. Scatter over spring onions slices (if using) before serving.





# Braised Mushrooms & Bamboo Shoots in Oyster Sauce

SERVES 2



PORTION SIZE:  
600ML BOX

## INGREDIENTS:

120g dry shiitake mushrooms  
150g canned bamboo shoots, drained and thickly sliced  
1 tbsp vegetable oil or peanut oil  
1 tbsp cornflour

## SAUCE MIX:

4 tbsps Lee Kum Kee Premium or Panda Oyster Sauce  
1 tbsp Lee Kum Kee Pure Sesame Oil  
1 tsp sugar

## METHOD:

1. Put the dried shiitake mushrooms into a bowl, pour over 250ml hot water and soak for 20 minutes until soft. Drain and reserve the liquid.
2. Blend 50ml of the soaking water with the cornflour.
3. Heat the oil in wok, stir fry the mushrooms and bamboo shoots for 1 minute. Add the cornflour and remaining soaking liquid and the sauce mix, reduce heat and simmer until thickened. Serve immediately.



# Plum Spare Ribs

SERVES 2



PORTION SIZE:  
800ML BOX

## INGREDIENTS:

300g short spare ribs, cut to 4cm  
1 medium egg, beaten  
25g cornflour  
Oil for deep frying

## MARINADE:

1½ tbsp Lee Kum Kee Premium Oyster Sauce  
1 tsp Lee Kum Kee Minced Garlic  
½ tsp sugar  
1 tsp corn flour

## SAUCE MIX:

4 tbsps Lee Kum Kee Plum Sauce  
50ml water

## METHOD:

1. Marinate spare ribs for 15 mins.
2. Add the egg to the ribs and coat well. Dust the ribs with cornflour then deep fry in hot oil until golden brown and cooked through.
3. Lift out and drain on kitchen paper.
4. Heat 1 tsp oil in wok, add the sauce mix and bring to boil. Add the spare ribs and toss in the sauce to coat well and heat through before serving.



# Spicy Seafood Udon

SERVES 2



PORTION SIZE:  
750ML BOX

## INGREDIENTS:

- 150g Japanese udon noodles
- 150g mixed raw seafood, thawed if frozen
- 50g onion, shredded
- 50g carrot, shredded
- 1 red chilli, sliced and deseeded
- 1 tbsp vegetable or peanut oil

## SEASONING MIX:

- 1 tbsp Lee Kum Kee Premium Oyster Sauce
- 1 tbsp Lee Kum Kee Chiu Chow Chilli Oil

## METHOD:

1. Blanch the seafood for 1 minute, drain.
2. Heat the wok then add the red chilli, onion and carrots, stir-fry for 1 minute.
3. Add the noodles and seasoning mix and toss well until heated through.



# Hoisin Stir Fry Noodles with Pork

SERVES 2



PORTION SIZE:  
750ML BOX

## INGREDIENTS:

75g dried egg noodles  
120g barbecued pork (char siu), sliced  
90g beansprouts, trimmed  
50g spring onion, sliced  
1 tsp Lee Kum Kee Minced Garlic  
2 tbsps Lee Kum Kee Hoisin Sauce  
1 tbsp Lee Kum Kee Premium Oyster Sauce  
1 tbsp vegetable oil

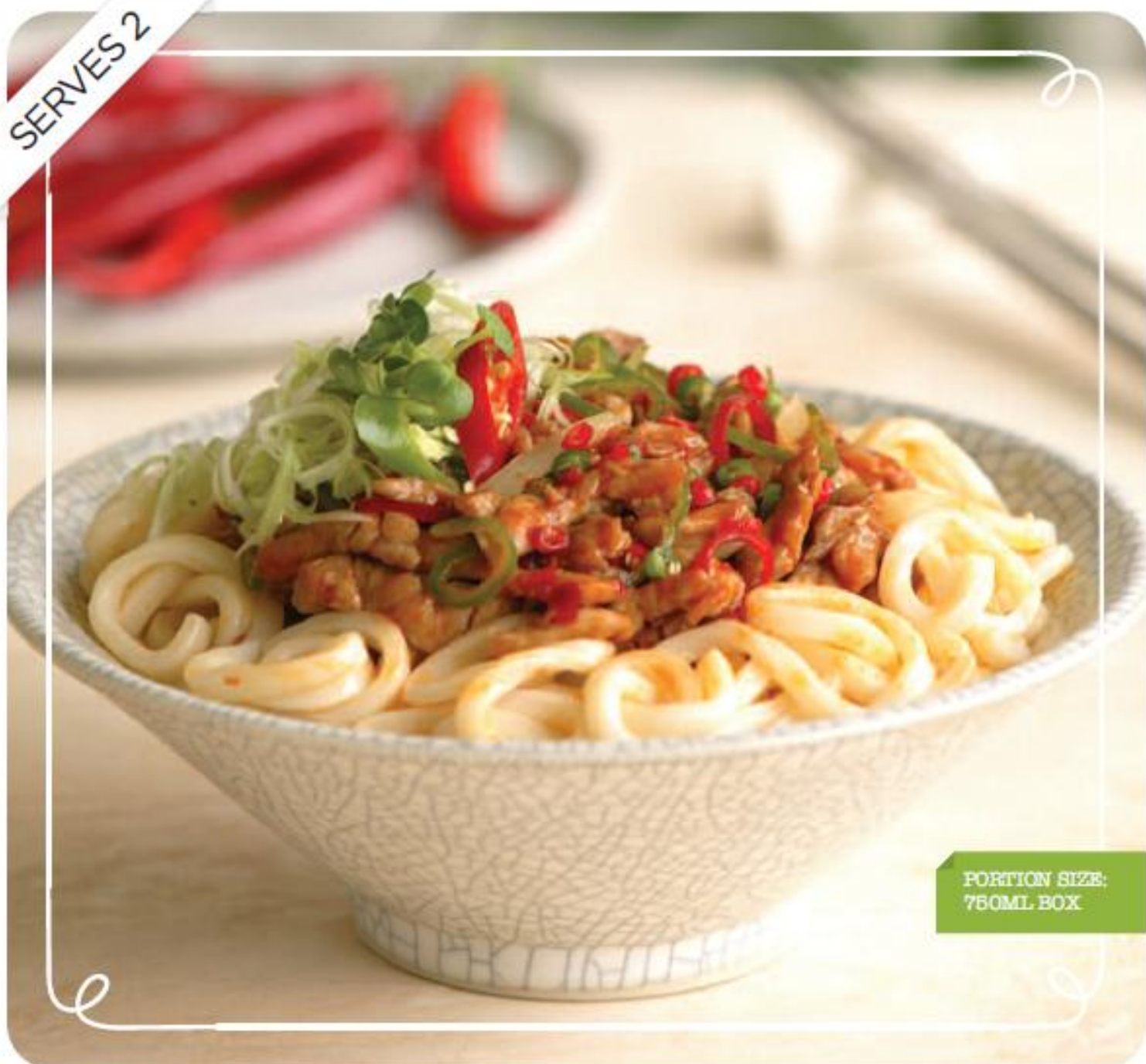
## METHOD:

1. Cook noodles in boiling water according to packet instructions, drain.
2. Heat the oil in a wok and sauté the garlic and onion for 1 minute. Add the beansprouts, then the char siu and hoisin sauce, toss together for 1 minute.
3. Add in noodles and oyster sauce, heat through and mix well before serving.



# Sichuan Spicy Noodles (Dan Dan Noodles)

SERVES 2



PORTION SIZE:  
750ML BOX

## INGREDIENTS:

200g minced pork  
10g Lee Kum Kee Minced Ginger  
10g Lee Kum Kee Minced Garlic  
150g fresh noodles

## SOUP BASE:

2 tbsps Lee Kum Kee Sichuan Spicy Noodle Sauce  
250ml water

**Tip:** Adjust the amount of Sichuan Spicy noodle sauce according to taste.

## METHOD:

1. Stir-fry the minced pork in a non-stick pan with the minced ginger and garlic for 5 minutes until cooked through.
2. Add the Sichuan Spicy Noodle Sauce and water and bring to the boil.
3. Cook the noodles in boiling water until tender, drain and divide between two serving bowls. Pour in the soup and serve.



# 5-Coloured Fried Rice

SERVES 2



PORTION SIZE:  
750ML BOX

## INGREDIENTS:

200g mixed vegetables (cauliflower florets, diced carrots, diced aubergine, chopped tomato, chopped spring onion)

250g cooked rice

1 tbsp vegetable oil

## SEASONING MIX:

2 tbsp Lee Kum Kee Hoisin Sauce

2 tsps Lee Kum Kee Premium Oyster Sauce

## METHOD:

1. Depending on the selection of vegetables, for crisp ones such as cauliflower and carrot, blanch in boiling water for 2 minutes, then drain
2. Heat the oil in a wok and stir fry all the vegetables until just cooked.
3. Add the cooked rice and seasoning and stir-fry together until the rice is heated through before serving.



# Spicy Prawn Fried Rice

SERVES 2

PORTION SIZE:  
750ML BOX

## INGREDIENTS:

350g cooked rice  
120g cooked prawn, peeled  
50g carrots, finely diced  
2 medium eggs, beaten  
50g leek, thinly sliced  
5 tps vegetable oil  
2 tps Lee Kum Kee Minced Ginger

## SEASONING MIX:

1½ tbsps Lee Kum Kee Premium  
Oyster Sauce  
1 tbsp Lee Kum Kee Chiu Chow Chilli Oil

## METHOD:

1. To make the omelette, heat the oil in a non-stick frying pan or wok and pour in the beaten egg and cook as for omelette. Turn out onto a plate and cut into thin shreds or slices.
2. Heat the remaining oil in a wok and sauté the ginger, leek and carrot for 4-5 minutes
3. Add the rice, prawns, egg and seasoning mix and stir fry until the rice is completely heated through, finally fold in the shreds of omelette.



# XO Minced Beef Fried Rice

SERVES 2



PORTION SIZE:  
700ML BOX

## INGREDIENTS:

240g cooked rice, cooled and loosened  
100g lean minced beef  
2 medium eggs, beaten  
2 spring onions, finely chopped  
50g peas  
1 tbsp vegetable oil

## MARINADE:

1 tbsp Lee Kum Kee Premium Oyster Sauce  
1 tsp Lee Kum Kee Sesame Oil

## SAUCE MIX:

2 tbsps Lee Kum Kee XO Sauce (with oil)  
1 tsp Lee Kum Kee Double Deluxe Soy Sauce (or Premium Light Soy Sauce)  
1 tsp sugar

## METHOD:

1. Mix the minced beef with the marinade and set aside for 10 minutes.
2. To make the omelette, heat 2 tps of the oil in a non-stick frying pan or wok and pour in the beaten egg and cook as for omelette. Turn out onto a plate and cut into thin shreds or slices.
- 3 Add the rest of the oil to the wok, add the minced beef and stir fry for 5 minutes, breaking up the meat until browned.
4. Add the spring onions and peas, the cooked rice and sauce mix and stir-fry together for 3 minutes until heated through. Finally fold in the shreds of omelette and mix before serving.

