

CHIMICHURRI



Description

Chimichurri is a vibrant, uncooked sauce known for its bold, herbaceous flavor. Originating from Argentina, it combines finely chopped parsley, garlic, vinegar, oregano, and olive oil, with a spicy kick from red pepper flakes. It's most commonly served with grilled meats, offering a fresh, tangy, and slightly spicy taste that enhances the natural flavors of the dish.

Origin

Chimichurri is deeply rooted in Argentine cuisine, often considered the quintessential accompaniment to the country's famed asado (barbecue). The sauce's origins are debated, but it symbolizes the fusion of indigenous and European culinary traditions, embodying Argentina's rich cultural heritage and love for grilling.

Cuisine

Latin America.

Allergen

None.

Skill Level:	Intermediate.
Cooking Time:	15min.
Quantity:	450g.
Serving Size:	30g.
Tools & Equipment:	Mixing bowl, and whisk.
Shelf Life:	Up to 7 days when stored in a tightly sealed container in the refrigerator.

Ingredients

- 270ml Coconut oil.
- 60ml Calamansi juice.
- 50g Parsley, finely chopped.
- 50g Cilantro, finely chopped.
- 2.5 tbsp Garlic, minced.
- 4 Red Bird's eye chili, deseeded and finely chopped.
- 2 tsp Dried oregano.
- 1 tsp Black peper, grounded.
- 1 tsp Salt.

Directions

1. In a mixing bowl, combine all ingredients together apart from the coconut oil.
2. Hit up the coconut oil to 65°C.
3. Poor hot oil into the mixing bowl.
4. Whisk until the mixture is smooth and well combined.

Substitute Suggestion: Replace calamansi juice with vinegar for a different flavor profile.



GOCHUJANG SAUCE



Description

Gochujang sauce is a spicy, savory, and slightly sweet Korean condiment made primarily from gochujang (fermented red chili paste), soy sauce, sesame oil, garlic, and rice vinegar.. When used as a marinade or glaze for chicken, it imparts a rich, umami-packed flavor with a satisfying kick of heat.

Origin

Gochujang has its roots in Korea, where gochujang has been a staple ingredient for centuries. The origins of gochujang date back to the 16th century, when chili peppers were first introduced to Korea by Portuguese traders. Over time, Koreans developed the process of fermenting chili peppers with glutinous rice, soybeans, and salt, creating the distinctive gochujang paste.

Cuisine

Korean.

Allergen

Gluten.

Skill Level:

Intermediate.

Cooking Time:

10min.

Quantity:

0.3l.

Serving Size:

This will depend on the usage, as a side sauce 20ml, to cook with, such as yakitori, 50ml will be required.

Tools & Equipment:

Mixing bowl, whisk, and cooking pot.

Shelf Life:

Up to 1 week when stored in a tightly sealed container in the refrigerator.

Ingredients

- 100g Gochujang.
- 50g Mirin.
- 50g Sweet soya.
- 25g Soy sauce.
- 1 tbsp Rice vinegar.
- 1 tsp Sesame oil.
- ½ tsp Garlic powder.
- ½ tsp Ginger powder.
- ½ tsp Onion powder.
- ½ tsp Black pepper, grounded.

Directions

1. Combine all ingredients in a mixing bowl, whisk well together.

Substitute Suggestion: Switch soy sauce with tamari sauce for a gluten free alternative.

KAN'
TEN



OKINAWA DOUGHNUT



Description

Okinawan doughnut (Sata Andagi) is a deep-fried to a golden brown, resulting in a crispy exterior and a soft, fluffy interior. Made from a simple batter of flour, sugar, and eggs. The name "sata andagi" translates to "sugar fried" in Okinawan, reflecting its sweet, dessert-like nature.

Origin

Sata Andagi originates from Okinawa, Japan's southernmost prefecture, known for its distinct Ryukyu culture. The recipe is influenced by both Chinese and Japanese culinary traditions, with similar fried dough confections existing in various Asian cuisines.

Cuisine

Japanese.

Allergen

Gluten.

Skill Level:

Intermediate.

Cooking Time:

1.5h.

Quantity:

0.5kg (around 20x doughnut).

Serving Size:

25g.

Tools & Equipment:

Mixing bowl, cookie scooper and whisk.

Shelf Life:

Up to 3 days in the refrigerator.

Ingredients

- 500g flour.
- 300g Brown sugar.
- 5 Egg.
- 150ml Milk.
- 3.5 tsp Baking powder.
- ½ Vanilla pod.
- ½ tsp Salt.

Directions

1. In a large bowl, combine egg and sugar. Whisk together until the sugar has dissolved.
2. Add milk and whisk together.
3. Sift the flour, baking powder, and salt over the egg mixture.
4. Using a silicone spatula, start to combine the dry and wet ingredients.
5. Let the mixture rest for 24h.
6. Scoop the dough with a cookie scooper into your hand and roll it into a ball. It should be around 3 cm (slightly bigger than 1 inch) or about the size of a Ping-Pong ball.
7. Fry at 180°C and until golden on the outside.

Substitute Suggestion: Use gluten free flour for a gluten free alternative.

KAN'
TEN



OKOY



Description

Okoy, also known as Ukoy, is a traditional Filipino fritter that is crispy, savory, and often enjoyed as a snack or appetizer. The mixture is then deep-fried until golden and crisp, resulting in a deliciously crunchy treat.

Origin

Okoy has its roots in the Philippines, where it has been a beloved part of local cuisine for generations. The dish likely originated in coastal communities where shrimp and seafood are abundant. The practice of frying shrimp or vegetable in batter can be traced back to Spanish colonial times when fritters became a popular way to prepare seafood.

Cuisine

Philippines.

Allergen

Gluten.

Skill Level:

Intermediate.

Cooking Time:

15min.

Quantity:

0.5kg

Serving Size:

50g.

Tools & Equipment:

Mixing bowl, whisk and mandolin.

Shelf Life:

Up to 3 days in the refrigerator.

Ingredients

- 250g Flour.
- 250g Corn flour.
- 375ml Water.
- 1 pinch Annatto.
- 1 pinch Salt.
- 1tsp Black paper, grounded.
- 1tsp Ginger powder.
- 1tsp Onion powder.
- 1tsp Garlic powder.
- 1tsp Dashi powder.
- Mix vegetable julienne for the fritter

(50g per serve).

Directions

- In a bowl, combine all dry items together apart from the annatto.
- Add the water and whisk together until well-blended and smooth.
- Stir in annatto powder to the mixture and mix well until color is evenly distributed.
- To order use 50g of julienne vegetable coated in the batter, fried at 180°C until golden.

Substitute Suggestion: Use corn flour only for a gluten free version.

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SATAY SAUCE



Description

Satay Sauce is a thick, peanut-based sauce, rich with the flavors of ground peanuts, coconut milk, and spices, sweetened with sugar and enhanced with a hint of chili. Traditionally served with grilled skewered meats, offering a creamy, spicy, and nutty taste.

Origin

This sauce has its roots in Indonesian and Malaysian cuisines, integral to the popular street food, satay. It reflects the rich culinary heritage of Southeast Asia, where peanuts and spices play a significant role, and highlights the importance of communal and street food culture in the region.

Cuisine

Indonesia and Malaysia.

Allergen

Nuts.

Skill Level:

Intermediate.

Cooking Time:

25min.

Quantity:

0.8l (25x portion).

Serving Size:

25ml.

Tools & Equipment:

Cooking pot, microplane, spatula, scale and blinder.

Shelf Life:

Up to 1 week when stored in a tightly sealed container in the refrigerator.

Ingredients

- 75g Shallots, peeled and finely chopped.
- 25g Garlic, finely chopped.
- 5 pcs Bird's eye chili, finely chopped.
- 2 tbsp Ginger finely grated.
- 200g Unsalted peanut.
- 50g Peanut butter.
- 4 pcs Kafir lime leaf.
- 50g Lemongrass.
- 110g Palm sugar.
- 100g Sweet soya.
- 25ml Soy sauce.
- 500ml Water.
- 100ml Coconut oil.
- 150ml Coconut milk.

Directions

1. Begin by heating oil in a pan, then sauté the garlic, shallots, and chili together.
2. Incorporate the remaining ingredients and cook until the mixture thickens on medium heat.
3. Blend until it forms a smooth paste.

Substitute Suggestion: Use almond butter and unsalted almond nuts for a different flavor profile.

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SOY MAYO



Description

Soy Mayonnaise, often referred to as "soy mayo," is a creamy and tangy condiment made by mayonnaise and soy sauce.

Origin

Soy Mayonnaise combines elements from both Western and Asian culinary traditions. Traditional mayonnaise originated in France in the 18th century, made from a simple emulsion of oil and egg yolks.

Cuisine

East & West Fusion.

Allergen

Gluten.

Skill Level:

Beginner.

Cooking Time:

5min.

Quantity:

0.6l.

Serving Size:

25g.

Tools & Equipment:

Mixing bowl, and whisk.

Shelf Life:

Up to 1 week when stored in a tightly sealed container in the refrigerator.

Ingredients

- 500g Mayonnaise.
- 100ml Shoyu dashi.
- ½ tsp Onion powder.
- 1 tsp Garlic powder.
- ½ tsp White pepper powder.

Directions

1. Combine all ingredients in a mixing bowl and whisk well together.

Substitute Suggestion: Switch soy sauce in Shoyu dashi with tamari sauce for a gluten free alternative.

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SHOYU DASHI



Description

Shoyu Dashi is a Japanese soup base made from a combination of shoyu (soy sauce) and dashi (a traditional Japanese stock typically made from kombu seaweed and bonito flakes). This savory and umami-rich broth forms the foundation for many Japanese dishes, such as ramen, udon, and various soups. Shoyu adds a deep, salty flavor, while dashi contributes a delicate, oceanic essence, creating a balanced and flavorful base that enhances the ingredients it accompanies.

Origin

Shoyu Dashi has its roots in Japanese cuisine, where both shoyu and dashi have been essential ingredients for centuries. Dashi, in particular, has been a cornerstone of Japanese cooking since the Edo period (1603-1868), when it was used to impart umami and depth to a wide range of dishes. The combination of shoyu and dashi likely became popular as regional variations of dashi-based soups and broths evolved, integrating the rich, fermented flavors of soy sauce.

Cuisine

Japanese.

Allergen

Gluten.

Skill Level:

Beginner.

Cooking Time:

5min.

Quantity:

0.6l.

Serving Size:

10ml.

Tools & Equipment:

Mixing bowl, and whisk.

Shelf Life:

Up to 1 week when stored in a tightly sealed container in the refrigerator.

Ingredients

- 500ml Soy sauce.
- 100ml Mirin.
- 1tbsp Dashi powder.
- ½ Qalamanci juice.

Directions

1. Combine all ingredients apart from the dashi powder in a bowl and whisk well together.
2. Add the dashi, whisk well.

Substitute Suggestion: Switch soy sauce with tamari sauce for a gluten free alternative.

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TEN



SPICY ASIAN VINAIGRETTE



Description

Spicy Asian Vinaigrette is a zesty and flavorful dressing that combines the heat of togarashi with the tang of rice vinegar and the savory notes of soy sauce and sesame oil.

Origin

The Spicy Asian Vinaigrette draws inspiration from various Asian culinary traditions, particularly those of Southeast Asia and East Asia, where the use of chili peppers, soy sauce, and rice vinegar is prevalent. Vinegar-based dressings have long been a part of Asian cuisine, with recipes dating back centuries.

Cuisine

Asian-European.

Allergen

Gluten.

Skill Level:

Intermediate.

Cooking Time:

10min.

Quantity:

0.3l.

Serving Size:

20ml.

Tools & Equipment:

Mixing bowl and whisk.

Shelf Life:

Up to 1 week when stored in a tightly sealed container in the refrigerator.

Ingredients

- 2tbsp Dijon mustard.
- 2pc Lime, juiced.
- 4tbsp Rice vinegar.
- 200ml Vegetable oil.
- 4tbsp Sesame oil.
- 3pc Garlic cloves, grated.
- 2tsp Togarashi.
- 2tbsp Soy sauce.

Directions

1. In a mixing bowl, whisk together mustard, garlic, togarashi, lime juice and vinegar.
2. Slowly incorporate both vegetable oil into the mustard mix while continuing whisking vigorously.
3. Add sesame oil and soy sauce to the vinaigrette mix, whisk it all together.

Substitute Suggestion: Switch soy sauce with tamari sauce for a gluten free alternative.

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TEN



SWEET & SPICY GLAZE



Description

Sweet & Spicy Honey Wings Glaze is a flavorful sauce that coats chicken wings with a perfect balance of sweetness and spiciness. Made with honey, soy sauce, garlic, ginger, and hot sauce, this glaze creates a sticky, caramelized coating that enhances the taste of the wings. It's a popular choice for game day snacks, parties, or casual dinners, providing a delightful combination of sweet and savory flavors with a hint of heat.

Origin

The Sweet & Spicy Wings Glaze is a modern fusion sauce that combines elements from different culinary traditions. The use of honey and soy sauce can be traced back to ancient Chinese cuisine, where these ingredients have been used for centuries to create sweet and savory dishes. The concept of glazing chicken wings, however, became popular in the United States during the mid-20th century, particularly with the rise of barbecuing and grilling culture.

Cuisine

Asian-American.

Allergen

Gluten.

Skill Level:

Intermediate.

Cooking Time:

10min.

Quantity:

0.8l.

Serving Size:

This will depend on the usage, as a side sauce 20ml, to cook with, such as yakitori, 50ml will be required.

Tools & Equipment:

Mixing bowl, and whisk.

Shelf Life:

Up to 1 week when stored in a tightly sealed container in the refrigerator.

Ingredients

- 100g Honey.
- 100g Jufuran hot sauce.
- ¼tsp Sesame oil.
- ¼tsp Garlic powder.
- ¼tsp Onion powder.
- ¼tsp Ginger powder.
- ¼tsp Black pepper, grounded.
- 30g Soy sauce.
- ½ tsp Rice vinegar.
- ¼ tsp Corn flour whisked with ¼ tsp water.

Directions

1. Combine all ingredients in a cooking pot, apart from the corn starch whisked with water.
2. Bring to a boil, reduce heat and simmer for about a few minutes.
3. Whisk in the corn starch water, cook the mix for an additional minute until it's thicken.

Substitute Suggestion: Switch soy sauce with tamari sauce for a gluten free alternative.

KAN'
TEN



TERIYAKI SAUCE



Description

Teriyaki Sauce combines soy sauce, mirin, and sugar, creating a glossy, savory glaze with a sweet edge. It's used to marinate and glaze meats, imparting a rich umami flavor with a hint of sweetness, characteristic of Japanese teriyaki dishes.

Origin

Teriyaki cooking style originated in Japan, with "teri" referring to the shine of the glaze and "yaki" meaning grilled or broiled. It has gained international fame, adapting to local tastes outside Japan, and symbolizes the global appreciation of Japanese cuisine's delicate balance of flavors.

Cuisine

Japan.

Allergen

Gluten.

Skill Level:

Intermediate.

Cooking Time:

10min.

Quantity:

0.8l.

Serving Size:

This will depend on the usage, as a side sauce 20ml, to cook with, such as yakitori, 50ml will be required.

Tools & Equipment:

Mixing bowl, whisk, and cooking pot.

Shelf Life:

Up to 1 week when stored in a tightly sealed container in the refrigerator.

Ingredients

- 700ml Soy sauce.
- 350ml Water.
- 700ml Syrup.
- 70g Bulldog sauce.
- 125g Ketchup.
- 400g White sugar.
- 75g Corn starch mixed with 75ml water.
- 1tsp Black pepper, grounded.
- 2tbsp Ginger juice.
- 75ml Apple juice.

SYRUP

- 500g Sugar.
- 750ml Water.

Directions

1. Combine all ingredients in a cooking pot, apart from the corn starch whisked with water.
2. Bring to a boil, reduce heat and simmer for about 20 minutes.
3. Whisk in the corn starch water, cook the mix for a additional 5min until its thicken.

Substitute Suggestion: Switch soy sauce with tamari sauce for a gluten free alternative.

KAN'
TEN



TORIGARA SHOYU RAMEN BROTH



Description

Chicken Shoyu Ramen Broth is a rich and flavorful soup base made from simmering chicken bones, with garlic, ginger, and onions aromatics, combined with soy sauce and mirin. This broth serves as the foundation for a comforting bowl of ramen, infusing the noodles and toppings with a savory, umami-packed flavor.

Origin

Ramen broth has its origins in Japan. Ramen itself is a Japanese adaptation of Chinese wheat noodles, which gained popularity in Japan in the early 20th century. The development of ramen broths, including chicken-based versions, became a culinary art in Japan. Chicken broth, or "torigara," is one of the traditional bases used in ramen, particularly favored in regions like Tokyo.

Cuisine

Japanese.

Allergen

Gluten.

Skill Level:

Advanced.

Cooking Time:

2h.

Quantity:

1l (5x portion).

Serving Size:

200ml.

Tools & Equipment:

Large cooking pot, strainer, cheesecloth, ladle and a bowl.

Shelf Life:

up to 3 days fresh and up to 2 months frozen.

Ingredients

- 250g Chicken wings.
- 250g Chicken bones, lightly grilled.
- 1 Whole chicken.
- 10pc Garlic cloves.
- 15pc Dry shiitake.
- 3 White onion, sliced in half, lightly grilled.
- 100g Sliced Ginger, skin on, lightly grilled.
- 200g Spring onion, white part, lightly grilled.
- 3pc Corn and the cob, lightly grilled.
- ½ Lime, cut in half, lightly grilled.
- 4l water.

Directions

1. Lightly grill all the listed items over charcoal.
2. In a large cooking pot, combine together all the ingredients with water.
3. Bring to a simmer over medium heat, skimming off any foam or impurities that rise to the surface. Season lightly. Simmer gently for 1 hour, remove the whole chicken (shred and save the meat off) and simmer for another 45min.
4. Strain through a fine sieve to remove solids.

Substitute Suggestion: Remove chicken and replace with root vegetable such as celery, parsnips and turnip for a robust vegetarian alternative.

KAN'
TEN



TOYOMANSI



Description

Toyomansi is a popular Filipino condiment and dipping sauce made from a blend of soy sauce (toyo) and calamansi juice (mansi). It has a tangy, salty, and slightly citrusy flavor, often enhanced with ingredients like minced garlic, chili peppers, and sometimes a touch of sugar. This versatile sauce is commonly used as a dipping sauce for grilled meats, seafood, and fried dishes, or as a marinade to infuse dishes with its unique flavor profile.

Origin

Toyomansi originates from the Philippines, particularly prominent in Luzon, where calamansi is widely cultivated and used in various traditional dishes. The creation of Toyomansi is rooted in the Filipino practice of combining locally available ingredients to create flavorful and practical condiments.

Cuisine

Philippines.

Allergen

Gluten.

Skill Level:

Intermediate.

Cooking Time:

10min.

Quantity:

0.200ml.

Serving Size:

This will depend on the usage, as a side sauce 20ml, to cook with, such as yakitori, 50ml will be required.

Tools & Equipment:

Mixing bowl, whisk, and cooking pot.

Shelf Life:

Up to 1 week when stored in a tightly sealed container in the refrigerator.

Ingredients

- 5pc Lime, juiced.
- 250ml Light soya.
- 1tsp Minced garlic.
- 2tbsp Red onion, finely chopped.
- 1tbsp Red chili, finely chopped.
- 3tbsp Brown sugar.
- 2tbsp Ginger juice.
- 2tbsp White vinegar.
- 2tbsp Corn flour whisked with 2tbsp water.

Directions

1. Combine all ingredients in a cooking pot, apart from the corn starch whisked with water.
2. Bring to a boil, reduce heat and simmer for about a few minutes.
3. Whisk in the corn starch water, cook the mix for an additional minute until it's thicken.

Substitute Suggestion: Switch soy sauce with tamari sauce for a gluten free alternative.

KAN'
TEN



BEEF & PORK PATTY



Description

Meatballs are a versatile and beloved dish found in various cuisines around the world, each adding its unique twist. This recipe focuses on a simple yet flavorful version that combines ground meat, breadcrumbs, herbs, and spices, all bound together with eggs.

Origin

The concept of forming meat into small balls and cooking them dates back centuries and can be found in the culinary traditions of many cultures. From Italian polpetta to Swedish köttbullar, and Middle Eastern koftas, meatballs have been adapted to suit local tastes and available ingredients, making them a universal comfort food.

Cuisine

Intercontinental.

Allergen

Dairy and gluten.

Skill Level:

Intermediate.

Cooking Time:

15min.

Quantity:

1.15kg.

Serving Size:

120g.

Tools & Equipment:

Mixing bowl.

Shelf Life:

Up to 4 days when stored in a tightly sealed container in the refrigerator.

Ingredients

- 600g Ground beef.
- 300g Ground pork.
- 100g Toasted panko.
- 75ml Milk.
- 1 Whole egg, beaten.
- 50g Grated Mozzarella cheese.
- 2 tsp Minced garlic.
- 1 tsp Dried oregano.

Directions

1. Soak the panko in milk until absorbed.
2. In a mixing bowl, combine all ingredients together.
3. Mix by hand until the mixture is smooth and well combined.
4. Portion into patty of 120g.

Substitute Suggestion: Substitute panko with oats for a gluten-free alternative.



BURGER SAUCE



Description

Burger Sauce is a savory, tangy condiment that elevates the classic burger experience. In our case, a mix of mayonnaise, ketchup, mustard, red onion, chives, garlic, paprika, cornichon and cornichon brine.

Origin

Though the exact origins of burger sauce are not tied to a single creator or cuisine, its development is deeply intertwined with the rise of fast-food culture in the United States in the mid-20th century.

Cuisine

American.

Allergen

None.

Skill Level:	Beginner.
Cooking Time:	10min.
Quantity:	1.15l.
Serving Size:	50ml.
Tools & Equipment:	Mixing bowl, and whisk.
Shelf Life:	Up to 7 days when stored in a tightly sealed container in the refrigerator.

Ingredients

- 350g Ketchup.
- 300g Dijon mustard.
- 350g Mayonnaise.
- 35ml Pickle Cucumber brime.
- 85g Pickled Cucumber, brunoise.
- 100g Red onion, brunoise.

Directions

1. In a mixing bowl, combine all ingredients together.
2. Whisk until the mixture is smooth and well combined.

Substitute Suggestion: Switch cornichon for pickled jalapeño for a spicer version.



PICKLING MIX



Description

Vegetable Pickle Mix is a vibrant, tangy medley of vegetables preserved in a vinegar and spice blend.

Origin

Pickling is one of the oldest methods of food preservation, dating back thousands of years, across various cultures worldwide. The technique was initially developed to extend the shelf life of perishable foods during times when refrigeration wasn't available.

Cuisine

International.

Allergen

None.

Skill Level:

Beginner.

Cooking Time:

30min (48h rest for full flavor development).

Quantity:

725ml.

Serving Size:

Adjust the amount of pickling solution to ensure it fully submerges the vegetables, based on their quantity.

Tools & Equipment:

Cooking pot, funnel and strainer.

Shelf Life:

Up to 2 months when stored in a tightly sealed container in a dry area.

Ingredients

- 550ml White vinegar.
- 125ml Water.
- 40g Sugar.
- 10g Salt.
- 1 tbsp Mustard seeds.
- 1 tbsp Coriander seeds.
- 1 tsp Black peppercorns.
- 2 Bay leaves.
- 3 Garlic cloves, thinly sliced.
- ½ Bunch dill, roughly chopped.

Directions

1. In a large pot, combine water, vinegar, sugar, and salt.
2. Bring to a boil, stirring until the sugar and salt have dissolved. Add spices, garlic and bay leaves to the mix, bring to boil.
3. Place the selected vegetables into a container, along with the chopped dill.
4. Carefully pour the hot vinegar mixture, covering the vegetables completely.
5. Seal the container while they're still hot. Allow them to cool to room temperature, then store them in the refrigerator.
6. Let the vegetables pickle for at least 2 hours before consuming to allow the flavors to develop fully.

Substitute Suggestion: Use other vinegar such as white wine vinegar for a different flavor profile.



SPICY MAYO



Description

Spicy Mayo is a spicy, tangy condiment that blends the creamy, smooth texture of mayonnaise with the fiery kick of Sriracha sauce.

Origin

Spicy mayo is a popular condiment often used in various cuisines, particularly in Japanese and American cuisine. Its origin is somewhat difficult to pinpoint precisely, but it is widely believed to have been popularized in the United States, particularly in the context of sushi.

Cuisine

Fusion, East meet West.

Allergen

None.

Skill Level:

Beginner.

Cooking Time:

5min.

Quantity:

550ml.

Serving Size:

50ml.

Tools & Equipment:

Mixing bowl, microplane and whisk.

Shelf Life:

Up to 1 week when stored in a tightly sealed container in the refrigerator.

Ingredients

- 400g Mayonnaise.
- 150g Jufuran hot sauce.
- 4 Lime juice
- 2 Lime zest.
- 1 tbsp Garlic powder.
- 1 tbsp Onion powder.
- 1 tbsp Honey.

Directions

1. In a mixing bowl, combine all ingredients together.
2. Whisk until the mixture is smooth and well combined.

Substitute Suggestion: Use different citrus for a different flavor profile, such as lemon or grapefruit.



GARLIC MAYO



Description

Aioli Garlic Mayonnaise is a creamy and flavorful condiment made by emulsifying garlic, egg yolks, and oil, often enhanced with lemon juice for a tangy kick. This rich sauce combines the robust flavor of garlic with the smooth texture of traditional mayonnaise, making it a versatile addition to sandwiches, seafood, grilled meats, and vegetables.

Origin

Aioli, derived from the Provençal words for garlic (ai) and oil (oli), has its roots in Mediterranean cuisine, particularly in the regions of Provence in France and Catalonia in Spain. The traditional aioli was made by laboriously grinding garlic and olive oil in a mortar and pestle until an emulsion formed.

Cuisine

French, provencal.

Allergen

None.

Skill Level:

Beginner.

Cooking Time:

5min.

Quantity:

550ml.

Serving Size:

25ml.

Tools & Equipment:

Mixing bowl, microplane, strainer and whisk.

Shelf Life:

Up to 1 week when stored in a tightly sealed container in the refrigerator.

Ingredients

- 500g Mayonnaise.
- 50g Pealed garlic.
- 2 tbsp Onion powder.
- 1 tsp White pepper powder.
- 2 Lime juice & zest.
- 1 tbsp Turmeric.
- 150ml cooking oil (to confir the garlic, to keep for futur use).

Directions

1. Confit the garlic on low fire until golden, pass through a fine tamis, collect the pulp.
2. In a mixing bowl, combine all ingredients together (apart from the garlic oil).
3. Whisk until the mixture is smooth and well combined.

Substitute Suggestion: Use different citrus for a different flavor profile, such as lemon or grapefruit.

