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WHO'S COOKING
YOUR DINNER TONIGHT

We are proud that two of the country's most renowned chefs, call Hilton Adelaide Home.

Sample their unique cuisine for yourself in the Grange with **Cheong Liew** and the Brasserie with **Simon Bryant**.

www.thegrangerestaurant.com.au | www.thebrasserie.com.au



E-Shand Style Chicken and Vegetables

Serves 4

Lee Spackman

The Hilton International Brasserie

Ingredients

- 4 shallots
- 3 cloves garlic
- 1 small knob of ginger
- 1 – 2 tbsp chilli and soya bean paste
- 4 lebanese eggplants
- 2 medium-sized capsicums
- 500g okra
- 400g green beans
- Szechuan pepper
- 1/2 light soy sauce + for seasoning
- 1/2 dark soy sauce
- 1 tbsp oyster sauce
- 1 cup shao xing yellow cooking wine + for seasoning
- 1 bunch spring onion
- 2 kg chicken thigh meat
- 1.5 litres vegetable oil or ideally animal fat
- 3 birdseye chilli
- Sea salt



A promotional banner for Hilton Adelaide. On the left, a photo of two chefs, Cheong Liew and Simon Bryant, with the text 'WHO'S COOKING YOUR DINNER TONIGHT'. On the right, text reads: 'We are proud that two of the country's most renowned chefs, call Hilton Adelaide Home. Sample their unique cuisine for yourself in the Grange with Cheong Liew and the Brasserie with Simon Bryant. www.thegrangerestaurant.com.au | www.thebrasserie.com.au'. Logos for Hilton Adelaide and the Brasserie are also present.

Method

The day before cooking marinate the sliced chicken meat in 1 cup of shao xing, $\frac{1}{2}$ cup light soy, $\frac{1}{2}$ cup dark soy, 1 tbsp oyster sauce, sea salt, the white of the spring onions and a little sliced ginger.

In a wok bring the oil or fat up to 120°C and place the sliced chicken in it, stir and remove after 30 seconds to two minutes.

Bring a large pot of salted water to a rapid boil, cut eggplant, capsicum, okra and green beans uniformly and blanch in boiling water for 1 minute or until soft.

Fry shallots, garlic, ginger, chilli soya bean paste and a little sea salt in oil until fragrant over a high heat.

Add chicken and vegetables.

Season with light soy, shao xing cooking wine and szechuan pepper.

Garnish with the green of the spring onion and finely cut birds eye chilli.