PROSPERITY LIVE PRAWNS
嘻哈大虾

INGREDIENTS

JUMBO Chilli Crab Paste	75g
Live Prawns	500g
Ketchup	150g
Egg	1
Corn Flour	1 tsp
Light Soya Sauce	1 tsp
Water	400ml
Celery Leaves	10g

COOKING INSTRUCTIONS

1. Devein prawns by cutting a slit on its back to remove the dark dorsal vein. Trim off sharp edges of the head, then wash and pat dry.
2. In a pot, add JUMBO Chilli Crab Paste, ketchup, light soya sauce, and water.
3. Cover the pot and bring to boil over high heat. Thereafter, add prawns and cook for 2 minutes.
4. Add corn flour to thicken the gravy.
5. Add egg (beaten) and gently stir until cooked thoroughly.
6. Dish onto plate and ready to serve.

Photos are for illustration purposes only.
Retail pack contains nuts, crustaceans and their deriavatives.

FORTUNE SLICED FISH
福贵鱼片

INGREDIENTS

JUMBO Cereal Premix	1 pkt
Fish Fillet (20g/piece)	300g
Egg	1
Corn Flour	Enough to lightly coat fish
Margarine	60g
Curry Leaves	20 pieces
Chilli Padi	2 pieces
Cooking Oil	800ml

COOKING INSTRUCTIONS

1. Cut fish fillet into smaller pieces (approx. 20g each).
2. Coat fish fillets evenly with egg white and corn flour.
3. Heat cooking oil in a pan over high heat and deep fry fish fillets for 2 minutes.
4. When fish fillets are a golden yellow, add curry leaves and briefly stir before scooping up all contents. Set aside.
5. Heat margarine in pan over low heat, add chilli, egg yolk (beaten), and briskly stir with a spatula in a constant circular direction to form a sandy texture.
6. Add in fish fillets and curry leaves, then the JUMBO Cereal Premix and stir-fry till crispy.
7. Dish onto plate and ready to serve.

Photos are for illustration purposes only.
Retail pack contains wheat, barley, soy, milk and their derivatives.

FESTIVE FRIED RICE
五谷丰收

INGREDIENTS

JUMBO Singapore Mee Goreng Paste	60g
Shrimp	10 pieces
Steamed White Rice	400g
Egg	2
Curry Powder	1/2 tsp
Light Soya Sauce	1 tsp
Sesame Oil	1 tsp
Cooking Oil	3 tbsp
White Pepper	1 tsp
Spring Onion (chopped)	10g

COOKING INSTRUCTIONS

1. Add cooking oil to a hot pan and fry the shrimps till cooked.
2. Add egg, white rice, JUMBO Singapore Mee Goreng Paste, curry powder and stir-fry.
3. Pour in light soya sauce, sesame oil, white pepper and stir well.
4. Add spring onions, dish and serve.

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Retail pack contains soy and crustaceans, and may contain traces of nuts, gluten and their derivatives.

WELLNESS PORK RIBS STEAMBOAT
新春洋溢肉骨茶

INGREDIENTS

NG AH SIO Bak Kut Teh Authentic Teochew Style Bak Kut Teh Spice	1 pkt
Pork Ribs	1kg
Garlic	20 cloves
Dark Soya Sauce	1/2 tbsp
Water	3L

COOKING INSTRUCTIONS

1. Rinse and drain pork ribs. Set aside.
2. Place water, Bak Kut Teh Spice premix, dark soya sauce and garlic in a pot and bring to boil on high heat.
3. Add pork ribs and continue to cook till it boils.
4. Lower to medium heat and continue to cook for 35 minutes.
5. Turn off fire and simmer for another 20 minutes.
6. Remove ingredients from soup.
7. Transfer soup into desired steamboat pot and serve.

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