

Botanic House Christmas Box Instructions

Each of these dishes has been designed by Luke Nguyen and our chefs to be super simple and very easy to plate up at home. They're pre-cooked, so you can focus on the finishing touches and enjoy an awesome Christmas meal at home.



INGREDIENTS

Mud crab & scallop dumpling

Alaskan crab, prawn meat, scallop, raw mud crab, sugar, salt, white pepper, wheat starch, kombu extract, sesame oil, shallot oil

Tom yum dumpling

Prawn meat, squid, sugar, salt, white pepper, wheat starch, kombu extract, sesame oil, shallot oil, chives, tom yum paste

Botanic House sauce

Tamari sauce, lime juice, sugar, salt, chilli, garlic, water, black & white truffle oil, shitake mushroom, vegetable mushroom oyster sauce

Green papaya salad gf

Green papaya, red cabbage, cherry tomatoes, red shiso leaves, coriander, round mint, bird eye chilli, fried onion, cashew nut

Sweet fish sauce dressing

Fish sauce, sugar, water, white vinegar, pickled chilli, garlic

Master stock pork belly

Pork belly, water, gluten free dark soy, light soy, salt, sugar, star anise, cassia bark, black cardamom, Vietnamese 5-spice, white pepper, ginger powder

Roasted duck noodle with plum sauce

Roasted duck, egg noodle, steam baby bok choy, plum sauce, bird eye chilli

Roasted duck

Lemon, red vinegar, maltose, water, rose wine, coriander powder, salt, sugar, white pepper, star anise, ginger powder, Vietnamese 5-spice, dried shallot, dried garlic mince, chicken powder, liquorice powder

Plum sauce

Plum paste, water, oyster sauce, sugar

Pan fried barramundi fillet with spicy satay sauce gf

Barramundi fillet, satay sauce, roasted brussels sprouts, roasted cherry tomatoes

Spicy satay sauce

Massaman curry paste, red curry paste, coconut milk, coconut cream, palm sugar, sugar, tamarind water, salt, chicken powder *(note: contains peanut)*

Roasted brussels sprouts and cherry tomatoes

Fresh brussels sprouts, cherry tomatoes, olive oil, sea salt flake, white pepper.

Coconut & pandan panna cotta v, gf

Pandan extract, coconut milk, coconut cream, pandan leaves, lota powder, kappa powder, salt

Sticky rice

White sticky rice, water, palm sugar, coconut cream, salt

YOU WILL NEED

Mixing bowl

Sauté pan and frying pan

Pot with boiling water

Chopping board

Chef's knife

Vegetable oil

Noodle drainer

Tongs

Microwave

Spoon

Our meals are prepared in a kitchen that contains eggs, fish, milk, peanuts, sesame, crustaceans, fish sauce, oyster sauce, soy, nuts, gluten. Though best practices are used in preparing the meal, inadvertent cross-contamination may occur. We cannot guarantee the complete absence of these allergens.

Turn over for cooking instructions ›



BOTANIC HOUSE

CHRISTMAS *at home*

BY LUKE NGUYEN



1. ENTRÉE - MUD CRAB & SCALLOP DUMPLINGS

Arrange the dumplings in the bamboo steamer (lined with parchment paper at the bottom) and steam for 7-8 minutes from frozen (if defrosted, steam for 5-6 minutes). Garnish with coriander. Serve and eat immediately.



2. ENTRÉE - GREEN PAPAYA SALAD

In a bowl, combine green papaya, sealed scallops, master stock pork belly, mixed herbs, fried shallots and 3-4 tablespoons of sweet fish sauce dressing. Toss well, and transfer into a shallow bowl and garnish with crushed cashew nuts and chilli.



3. MAIN COURSE - ROAST DUCK

Heat up the roasted duck in microwave for 1.30 minutes. Warm the plum sauce in a sauté pan. Bring to boil for 1 minute. Allow to cool. Add the bok choy to the boiling water and cook for 2 minutes then use a tong to take it out and arrange the bok choy on a plate. Then put the egg noodles in the boiling water and cook for 3 minutes, or until tender and drain well. Top bok choy with egg noodle and slice the roasted duck then pour over the plum sauce. Serve with fresh chillies, fried shallots and coriander.



4. MAIN COURSE - BARRAMUNDI

Heat the oil in a frying pan and reheat the barramundi fillet on each side until golden and just cooked through (about 2 minutes each side) then set the fish aside. Use the sauté pan, add the spicy satay sauce, roasted brussels sprouts and roasted cherry tomatoes and simmer for 2-3 minutes. Put the sauce, brussels sprouts and cherry tomatoes on a serving plate. Place the golden barramundi fillet with the sauce. Garnish with long shallots, coriander, Vietnamese mint, ginger and chopped chilli.



5. SIDE - STEAMED RICE

Heat up steamed rice in microwave for 2 minutes then serve.



6. DESSERT - PANDAN PANNA COTTA

Rearrange all components of the dessert on a serving plate and put coconut cream on top of the sticky rice then serve.



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