

佳厨

Asian  
Home  
Gourmet



佳厨亞洲食譜精選

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Asian Recipes From Asian Home Gourmet

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# 佳廚

## Asian Home Gourmet

佳廚香料王，集合了多種東南亞出產的天然香料，以「慢火爆香」方式精心調配而成，保存材料天然油份，原汁原味，不含味精和人造色素，而且不經去水程序，一打開包裝即香氣四溢，絕非一般脫水香料粉所能及。佳廚香料王，絕對是烹調亞洲美食的必備調味料。

Asian Home Gourmet is the market leader in retail sales of Asian spicepaste worldwide. Unlike dehydrated powder products, Asian Home Gourmet packs our spicepaste with fresh herbs and spices. Carefully selected fresh herbs and spices are blended and slowly stir-fried, releasing their essential oils and producing an aromatic, fresh tasting spicepaste with no added MSG, preservatives or artificial colours. Asian Home Gourmet is an essential to cooking authentic Asian dishes.

## 一個關於佳廚香料醬的生產過程 The SpicePastes® Story



1. 每天早上6時，新鮮的天然香草和香料就會準時送達我們位於泰國曼谷的工廠。Trucks deliver fresh herbs and spices to our plant in Bangkok, Thailand at 6 a.m. daily.



2. 我們再根據傳統的亞洲秘方，將材料清洗、切細及壓碎。The herbs and spices are washed, diced and crushed according to a traditional Asian recipe.



3. 壓碎的材料經過翻炒後，散發出其天然的精油與原味，再經過加工處理。因此，我們當然無需加入味精、防腐劑及人造色素。The crushed herbs and spices are stir-fried - to release their aromatic oils and flavours - and pasteurised. We do not add MSG, preservatives or artificial colourings!



4. 最後，為確保新鮮，佳廚香料醬再經過真空包裝的處理後，就可以送到家中和餐館酒樓的大小廚師手中了。Our Real SpicePaste® is then vacuum-sealed for freshness and packed in bags for home chefs and in tubs for restaurants and catering chefs.

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新鮮亞洲香料醬  
Fresh Pan Asian Spice Pastes®

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## 香辣金槍魚濃湯 Spicy Tuna Bisque

佳廚新加坡  
叻沙香料醬

制作時間：15分鐘

Cook: 15 mins

份量：4人 Serves: 4



### 材料：

- 1包佳廚新加坡風味叻沙香料醬
- 1罐金槍魚，瀝乾水份，切碎
- 440毫升(2杯)鮮奶
- 黑胡椒粉(調味用)
- 油煎碎麵包片及青蔥(切碎)以飾盤

### 做法：

1. 將香料醬與鮮奶在鍋內拌勻。以中小火煮沸，不時攪拌。
2. 加入金槍魚，攪拌並煮沸。
3. 轉小火，燜上10分鐘。灑上胡椒粉，飾盤後趁熱食用。

### 變換口味：

- i. 可用250克的海鮮和/或蘑菇以取代金槍魚。
- ii. 如果喜歡較清淡，可用220毫升(1杯)鮮奶及220毫升(1杯)清水。

### Ingredients:

- 1 packet Asian Home Gourmet Singapore Laksa SpicePaste®
- 1 can tuna, drained and flaked
- 440ml (2 cups) fresh milk
- Ground black pepper to taste
- Croutons and chopped spring onions as garnish

### Method:

1. Mix SpicePaste® and milk in a saucepan. Bring to the boil on medium low heat. Stir occasionally.
2. Add tuna; stir and bring to the boil again.
3. Reduce heat and simmer for 10 minutes. Sprinkle with pepper, garnish and serve hot.

### Variation:

- i. Use 250g seafood and/or mushroom instead of tuna.
- ii. Use 220ml (1 cup) milk and 220ml (1 cup) water if less creamy bisque preferred.



佳廚印尼  
乾咖喱香料醬

## 什錦蔬菜馬鈴薯餅 Potato Patties with Mixed Vegetables

制作時間: 20分鐘

Cook: 20 mins

份量: 4人 Serves: 4



### 材料:

- 1包佳廚印尼風味乾咖喱香料醬
- 450克(4個大型)馬鈴薯
- 1湯匙植物油
- 200克冷凍什錦蔬菜, 使用前先解凍
- 200克佳廚天婦羅酥炸粉(根據包裝背後的指示加以烹調)
- 食油, 煎炸使用

### 做法:

1. 在沸水裏將馬鈴薯煮至柔嫩, 去皮。
2. 在大碗裏, 用食油將馬鈴薯壓碎。拌入香料醬及蔬菜, 弄成餅狀(7公分x1公分厚)。
3. 將馬鈴薯餅裹上天婦羅酥炸粉, 煎炸至金黃色。趁熱食用。

### 變換口味:

將200克的麵粉拌入1-1½杯(220毫升-275毫升)的清水, 用來代替佳廚天婦羅酥炸粉。

### Ingredients:

- 1 packet Asian Home Gourmet Indonesian Rendang SpicePaste®
- 450g (4 large) potatoes
- 1 tbsp vegetable oil
- 200g frozen, mixed vegetables, thawed before use
- 200g Asian Home Gourmet Tempura Batter Mix (prepared according to pack instructions)
- Oil for pan-frying

### Method:

1. Cook the potatoes in boiling water until tender and de-skin.
2. Mash the potatoes with oil in a big bowl. Mix in SpicePaste® and vegetables. Shape mixture into patties (7 cm x 1 cm thick).
3. Coat patties with batter and pan-fry until golden brown. Serve hot.

### Variation:

Mix 200g plain flour with 1 - 1½ cups (220ml - 275ml) water instead of Asian Home Gourmet Tempura Batter Mix.



## 四川肉碎醬拌義大利面

### Spaghetti with Szechuan Minced Meat Sauce

佳廚四川  
辣椒薑蒜香料醬

制作時間: 10分鐘

Cook: 10 mins

份量: 4人 Serves: 4



#### 材料:

- 1包佳廚四川風味辣椒薑蒜香料醬
- 1湯匙植物油
- 250克肉碎
- 4個香菇，切成薄片
- 1粒番茄，剁粗
- 4湯匙清水
- 180克義大利面，煮熟，分成3份
- 青蔥及辣椒，切片以飾盤

#### 做法:

1. 以中火在不粘鍋裏熱油。
2. 加入肉碎，炒約1分鐘。加入香菇、番茄、清水及香料醬，煮約5分鐘或煮熟為止。
3. 將肉碎醬倒在熟面條上。飾盤後，趁熱食用。

#### Ingredients:

- 1 packet Asian Home Gourmet Szechuan Chilli Ginger Garlic SpicePaste®
- 1 tbsp vegetable oil
- 250g minced meat
- 4 shiitake mushrooms, thinly sliced
- 1 tomato, coarsely chopped
- 4 tbsp water
- 180g spaghetti, cooked, divided into 3 portions
- Spring onions & chillies, sliced as garnish

#### Method:

1. Heat oil in non-stick pan on medium heat.
2. Add minced meat; stir-fry for 1 minute. Add mushrooms, tomato, water and SpicePaste®, cook for 5 minutes or until cooked.
3. Pour the mixture over cooked spaghetti. Garnish and serve hot.



## 印尼羊肉炒麵 Indonesian-Style Lamb Stir-Fried Noodles

佳廚印尼  
沙爹香料醬

制作時間: 15分鐘 Cook: 15 mins

份量: 4人 Serves: 4



### 材料:

- 1包佳廚印尼風味沙爹香料醬
- 1-2湯匙植物油
- 250克剝碎的羊肉
- 200克雞蛋麵或河粉(浸在水裏泡軟)
- 2湯匙番茄醬
- 1粒雞蛋, 打勻
- 100克冷凍什錦蔬菜, 使用前先解凍

### 做法:

1. 以中火在不粘鍋裏熱油。加入肉, 炒約1分鐘或呈褐色。
2. 加入面條或河粉、香料醬及番茄醬。炒約3分鐘。
3. 將面條推在鍋的一邊。加入雞蛋, 煮約1分鐘後, 和麵條一起炒。加入蔬菜, 炒約4分鐘。趁熱食用。

### 變換口味:

可用牛肉來取代羊肉。

### Ingredients:

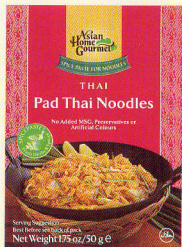
- 1 packet Asian Home Gourmet Indonesian Satay Meat Marinade
- 1-2 tbsp vegetable oil
- 250g minced lamb
- 200g egg or rice noodles (soaked in water to soften)
- 2 tbsp tomato sauce (ketchup)
- 1 egg, well beaten
- 100g frozen mixed vegetables, thawed before use

### Method:

1. Heat oil in a non-stick pan on medium heat. Add meat; stir-fry for 1 minute or until brown.
2. Add noodles, Marinade and tomato sauce; stir-fry for 3 minutes.
3. Push noodle to one side of the pan. Add egg and cook for 1 minute. Stir into noodles. Add vegetables; stir-fry for 4 minutes. Serve hot.

### Variation:

Use beef instead of lamb.



## 泰式炒飯

### Thai Stir-Fried Rice

佳廚泰國  
泊泰炒米香料醬



制作時間: 10分鐘 Cook: 10 mins

份量: 4人 Serves: 4



#### 材料：

- 1包佳廚泰國風味泊泰炒米香料醬
- 3湯匙植物油
- 100克鹹肉(培根)，切丁
- 1粒雞蛋，打勻
- 600克(3杯)冷飯
- 110克(1杯)冷凍什錦蔬菜，使用前先解凍

#### 做法：

1. 以中火在不粘鍋裏熱油。加入香料醬和鹹肉，炒香為止。
2. 加入飯，炒約3分鐘，將飯推到一邊。
3. 加雞蛋煮1分鐘，然後與飯攪勻。加入蔬菜，炒約2分鐘或煮熟為止。

#### 變換口味：

可用香腸或火腿來代替鹹肉。

#### Ingredients:

- 1 packet Asian Home Gourmet Thai Pad Thai Noodle SpicePaste®
- 3 tbsp vegetable oil
- 100g bacon, diced
- 1 egg, beaten
- 600g (3 cups) cold cooked rice
- 110g (1 cup) frozen mixed vegetables, thawed before use

#### Method:

1. Heat oil in non-stick pan. Add SpicePaste® and bacon; stir fry until fragrant.
2. Add rice; stir fry for 3 minutes. Push mixture to one side.
3. Add egg, cook for 1 minute and stir in rice mixture. Add vegetables and stir-fry for 2 minutes or until hot.

#### Variation:

Sausage, ham or meat leftovers may be used instead of bacon.





佳廚印尼  
炒飯香料醬

## 印尼風味番茄炒飯

### Indonesian-Style Tomato Fried Rice



制作時間：10分鐘 Cook: 10 mins

份量：4人 Serves: 4



#### 材料：

- 1包佳廚印尼風味炒飯香料醬
- 1湯匙植物油
- 1粒洋蔥，切塊
- 600克－800克(3-4杯)冷飯
- 150克肉，切塊
- 1粒番茄，切塊
- 1粒青燈籠椒，切塊
- 1粒雞蛋，打勻

#### 做法：

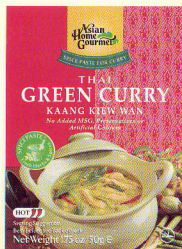
1. 以中火在不粘鍋裡熱油。加入洋蔥，炒至軟為止。
2. 加入香料醬和肉並炒約5分鐘。加入飯；炒約2分鐘。
3. 拌進雞蛋。加入蔬菜；炒約2分鐘或炒熟為止。趁熱食用。

#### Ingredients:

- 1 packet Asian Home Gourmet Indonesian Sambal Stir-Fried Rice SpicePaste®
- 1 tbsp vegetable oil
- 1 onion, chopped
- 600-800g (3-4 cups) cold cooked rice
- 150g meat, diced
- 1 tomato, diced
- 1 green pepper (capsicum), diced
- 1 egg, lightly beaten

#### Method:

1. Heat oil in non-stick pan. Add onions and stir-fry until soft.
2. Add SpicePaste® and meat; stir-fry for 5 minutes. Add rice; stir-fry for 2 minutes.
3. Stir in egg. Add vegetables; stir-fry for 2 minutes or until hot. Serve hot.



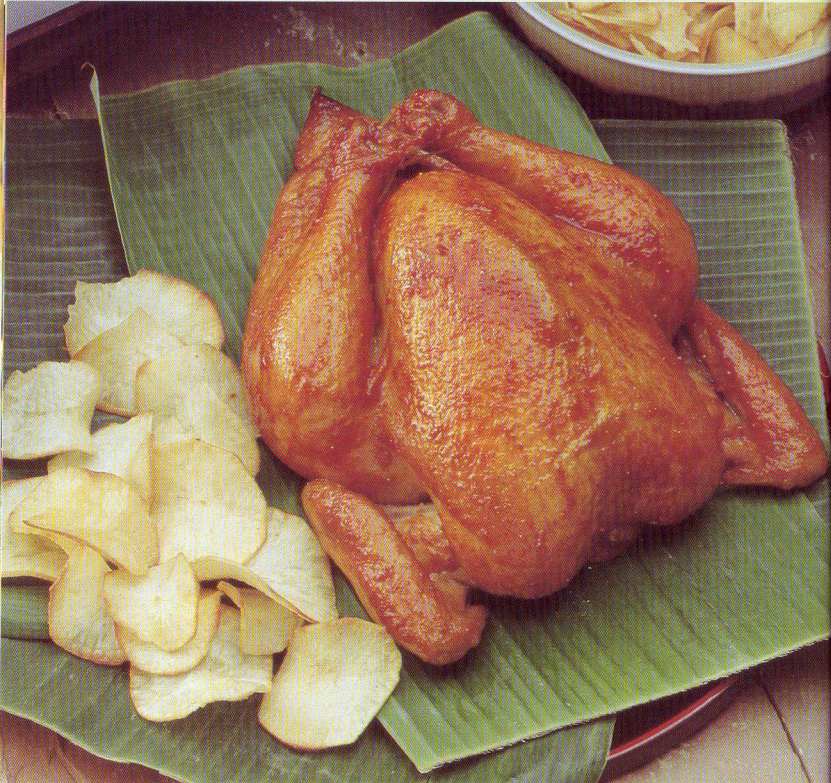
佳廚泰國  
青咖喱香料醬

## 泰式香辣雞

# Thai Style Basil Roast Chicken

制作時間：30分鐘 Cook: 30 mins

份量：4人 Serves: 4



### 材料：

- 1包佳廚泰國風味青咖喱香料醬
- 675克雞塊
- 2-3湯匙植物油供塗抹用
- 一撮炒羅勒葉供裝飾用(隨意)

### 做法：

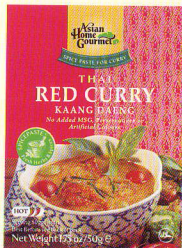
1. 用香料醬醃制雞肉至少15分鐘。
2. 將烤爐預熱至攝氏190度(華氏375度)。  
將油輕刷于雞肉後烘烤至少25分鐘或至肉熟。至少用油再塗抹一次。
3. 用炒羅勒葉裝飾後趁熱上桌。

### Ingredients:

- 1 packet Asian Home Gourmet Thai Green Curry SpicePaste®
- 675g chicken pieces or 1 whole chicken
- 2-3 tbsp vegetable oil for basting
- A handful fried basil leaves as garnish (optional)

### Method:

1. Marinate chicken with SpicePaste® for at least 15 minutes.
2. Pre-heat oven to 190°C (375°F). Brush the meat lightly with oil and roast for 25 minutes or until cooked. Baste at least once with oil.
3. Garnish and serve hot.



佳廚泰國  
紅咖喱香料醬

## 泰式紅咖喱牛排及青菜

### Thai Red Curry Steak 'n' Greens

制作時間：20分鐘

Cook: 20 mins

份量：4人 Serves: 4



#### 材料：

- 1包佳廚泰國風味紅咖喱香料醬
- 2塊牛腩或用來油炸的牛排，切成薄片
- 2湯匙植物油
- 1湯匙牛油
- 450克葉菜

#### 做法：

1. 用香料醬醃肉10分鐘。
2. 以中火在不粘鍋裏熱油。加入醃好的肉，炒約3分鐘或熟為止。盛起放在大碟子上。待用。
3. 開中火在同一個鍋裏加入牛油。加入蔬菜，炒約2分鐘或至蔬菜柔嫩。端上牛排時，配以煮熟的蔬菜食用。

#### 變換口味：

可用羊肉來取代牛肉。

#### Ingredients:

- 1 packet Asian Home Gourmet Thai Red Curry SpicePaste®
- 2 pieces beef flank or frying steak, thinly sliced
- 2 tbsp vegetable oil
- 1 tbsp butter
- 450g leafy vegetables

#### Method:

1. Marinate meat with SpicePaste® for 10 minutes.
2. Heat oil in a non-stick pan on medium heat. Add marinated meat; stir-fry for 3 minutes or until cooked. Transfer to a platter. Set aside.
3. Add butter to the same pan on medium heat. Add vegetables; stir-fry for 2 minutes or until the vegetables are tender. Serve steaks with the cooked vegetables.

#### Variation:

Use lamb instead of beef.



## 四川乾辣椒炒蝦

# Szechuan Dry Chilli Stir Fry Prawns

佳廚四川  
宮保雞丁香料醬



制作時間：5分鐘 Cook: 5 mins

份量：4人 Serves: 4



### 材料：

- 1包佳廚四川風味宮保雞丁香料醬
- 450克蝦，去殼
- 1茶匙玉米澱粉(生粉)
- 1-2湯匙植物油
- 1包烤腰豆
- 1湯匙雪利葡萄酒、波爾特溫葡萄酒或中式米酒(隨意)

### 做法：

1. 用玉米澱粉拌蝦。以中大火在不粘鍋裏熱油。
2. 加入蝦，炒約1分鐘，加入香料醬，再炒多2分鐘。
3. 倒入酒，炒至蝦熟，並炒得均勻。拌進腰豆。趁熱配飯或面條食用。

### 變換口味：

可用雞肉來取代蝦。

### Ingredients:

- 1 packet Asian Home Gourmet Dry Chilli Stir Fry (Kung Pao) SpicePaste®
- 450g prawns, shelled
- 1 tsp cornstarch or cornflour
- 1-2 tbsp vegetable oil
- 1 packet roasted cashew nuts
- 1 tbsp sherry, port or Chinese wine (optional)

### Method:

1. Mix prawns with cornstarch. Heat oil in non-stick pan on medium high heat.
2. Add prawns and stir fry for 1 minute. Add the SpicePaste® and fry for another 2 minutes.
3. Add the wine and stir fry until the prawns are cooked and well coated. Mix in cashew nuts. Serve hot with rice or noodles.

### Variation:

Use chicken instead of prawns if preferred.

