

ARCHIVED RECIPES

EASTERN PROMISE**Ingredients:**

- 1 Gardenia Focaccia
- 2 red chillies (seeded & finely sliced)
- A handful of silver sprouts (ie picked beansprouts)
- Several leaves of local lettuce

Sesame paste:

Crush equal amounts of toasted sesame seeds and crispy shallots in a mortar. Add in enough peanut oil bit by bit till a paste for spreading is formed.

350g chicken breast (roughly sliced), marinated in the following:

- 1 tsp dark soya sauce
- 1 tbsp oyster sauce
- 1 tbsp light soy sauce
- 1/2 tsp sugar
- 1 tsp ginger (chopped)
- 1 tsp garlic (chopped)
- 1/2 tsp potato starch
- 1 tsp oil
- 1/2 tsp ground white pepper

**Cooking Method:**

1. In a non-stick pan, fry silver sprouts briefly over high heat. Transfer and let cool.
2. In the same pan, stir fry the marinated chicken till cooked through. Set aside to cool.
3. Halve focaccia lengthwise and spread the sliced surfaces with sesame paste.
4. Line the bottom half with lettuce and top off with silver sprouts, chillies and chicken.
5. Cover with remaining half focaccia. Slice into desired number of portions.