

Aromatic oils

Chilli oil

Ingredients:

- 4 cup Vegetable Oil
- 5 oz Dried Chillies Or Crushed Red Pepper Flakes
- 1 oz White Sesame Seeds

Method

1. Heat the oil in a wok over medium high heat. When the oil starts to bubble slightly, turn the heat down to medium or low heat. The ideal heat should be about 350°F-400°F/ 180°C-200°C, so as not to burn the oil and spices.
2. In a separate heat-proof bowl, add crushed red pepper flakes and white sesame seeds.
3. Slowly pour the oil over the red chilli flakes mixture.
4. Remove the aromatics from the oil using a strainer.
5. Store in an airtight bottle or jar.

Assorted Aroma Oil

Ingredients

- 4 cup Vegetable Oil 7 oz Shallot [Assorted Aroma Oil]
- 4 oz Green Onion [Assorted Aroma Oil]
- 5 oz Celery [Assorted Aroma Oil]
- 5 oz Carrot [Assorted Aroma Oil]

Method

1. In a wok over medium heat, heat the oil to 350°F-400°F/ 180°C-200°C.
2. Add shallots, green onion, and stir well. Turn off the heat at temp 482°F/250°C.
3. Add celery and carrot and fry ingredients until dark brown to maximize flavours
4. Remove the aromatics from the oil using a strainer.
5. Store in an airtight bottle or jar.

Spring onion oil (green onion)

Ingredients

- 4 cup Vegetable Oil
- 9 oz Spring Onion, Halved

Method

1. In a wok over low heat, heat the oil to 350°F-400°F/ 180°C-200°C.
2. Add the lower half of spring onion and stir well. Fry for about 1 minute.
3. Add the upper half of spring onion and fry ingredients until dark brown to maximize flavours
4. Turn off the heat at temp 482°F/250°C. Remove the aromatics from the oil with a strainer.
5. Store in an airtight bottle or jar.

Peppercorn Oil

(Sichuan pepper is preferable)

Ingredients

- 4 cup Vegetable Oil [Peppercorn Oil]
- 4 oz Sichuan Peppercorn (Da Hong Pao) [Peppercorn Oil]

Method

1. In a wok over medium heat, heat the oil to 350°F-400°F/ 180°C-200°C.
2. In a separate heat-proof bowl, add sichuan peppercorn.
3. Slowly pour the oil over the peppercorns.
4. When the oil is done cooking, the peppercorns should be darker in color, but not blackened. Remove the aromatics from the oil using a strainer.
5. Store in an airtight bottle or jar.