



Chicken Thigh Asian Soy Glaze

INGREDIENTS

400g Fresh Chicken Thigh Meat [CC376](#)

100ml Wing Yip Sesame Oil [89948](#)

10g Coriander Fresh [490071](#)

20g Garlic String [VW733](#)

200ml Asian Soy Glaze [491269](#)

Salt & Pepper to Taste

METHOD

- 1** Marinate the chicken thighs in the sesame oil, garlic and coriander for a couple hours (best if done day before).
- 2** Season with salt and pepper and place on the BBQ, ensuring the meat has a good color and is cooked.
- 3** Remove from the BBQ, roll on half off the glaze and quickly flash them back on the hot BBQ, taking care not to burn, because of the caramelization of the glaze.
- 4** Remove from the BBQ and finish with the remaining glaze.
- 5** Serve with a glass noodle salad tossed in sweet soy sauce and a wasabi sesame mix.



Chimichurri Ribeye Steaks

INGREDIENTS

4 Hereford Ribeye Steaks [490602](#)
40g Santa Maria Chimichurri spice mix [491267](#)
40ml Water
200ml Extra Virgin Olive Oil [OL102](#)
Salt & Pepper to Taste

METHOD

- 1 Combine the chimichurri spice mix, water and oil until mixed thoroughly.
- 2 Marinate the steaks for 4 hours using the mix.
- 3 Season with salt and pepper and cook to your liking.
- 4 Serve with a rocket salad or dirty fries.



Curried Cauliflower & Beet Salad with Hazelnuts, Rocket & Yoghurt

INGREDIENTS

- 2 Cauliflower – break into florets and slice [VW703](#)
- ½ Chilean Onion [492492](#)
- 2 Cloves Garlic String [VW733](#)
- Juice of ½ Lemon [FW611](#)
- 80ml Extra Virgin Olive Oil [OL102](#)
- 10g Garam Masala [SP277](#)
- ¼ tsp Ground Cinnamon [Z494010](#)
- 200g Beetroot – boil and dice [VW717](#)
- 60g Blanched Hazelnuts – lightly toasted [NU122](#)
- 250g Rocket [SL326](#)
- Sea Salt & Black Pepper
- 500ml Compsey Yoghurt [YT746](#)
- Juice of ½ Lemon [FW611](#)
- 1 Clove Garlic String [VW733](#)

METHOD

- 1 Pre-heat oven to 220C, line a baking tray with foil.
- 2 Put the garlic, lemon juice, olive oil, curry powder, cinnamon, salt and pepper in a large bowl. Whisk until combined.
- 3 Add the cauliflower and onion slices to the bowl and toss to coat. Spread the cauliflower and onion slices on a baking tray in a single layer.
- 4 Roast in the oven for 25-30 minutes until well browned.
- 5 Meanwhile, make the dressing. Combine the yoghurt and lemon juice in a bowl and whisk together. Add the crushed garlic and season with sea salt to taste.
- 6 Once the cauliflower and onion are cooled, combine it with hazelnuts, beetroot and rocket.
- 7 Place the tossed salad into a take-away bowl with the dressing in the small take-away pot.



Ginger, Chilli, BBQ Marinated Lamb Tomahawk Steaks

INGREDIENTS

12 Slaney Valley Lamb Tomahawk [493609](#)
50g Santa Maria BBQ Rub Red Chilli Ginger [491266](#)
200ml Extra Virgin Olive Oil [OL102](#)
5g Fresh Rosemary [491011](#)
Salt and Pepper to Taste

METHOD

- 1 Combine the red chilli ginger spice mix with the olive oil and rosemary.
- 2 Marinate the lamb in this mix for a couple of hours.
- 3 Season and BBQ on a high heat until desired cooking degree and leave to rest for a few minutes.
- 4 This dish works well with a aubergine and courgette Provençal style with a touch of smoked paprika and tomato and basil spice mix.



Indo Chinese Chilli Chicken

INGREDIENTS

- 50ml Rapeseed Oil [490138](#)
- 500g Chicken Fillets [CK241](#)
- 1 Green Pepper [VW744](#)
- 1 Green Chilli [VG879](#)
- Ginger [VW764](#)
- 1 Red Onion [VW740](#)
- 3 Spring Onions [VW710](#)
- Pinch of Schwartz Chilli Flakes [Z494021](#)
- 1 tbsp Lee Kum Kee Dark Soy Sauce [OR316](#)
- 1 tbsp Lee Kum Kee Light Soy Sauce [OR317](#)
- 500ml Lucan Chicken Bouillon [Z250](#)
- 1 tbsp Sesame Oil [OR342](#)
- 1 tbsp Gem Cornflour [Z53001](#)

METHOD

- 1 Heat the rapeseed oil in a large wok or a non-stick frying pan and brown the chicken over a high heat.
- 2 Remove the chicken and reserve.
- 3 Heat the same oil and toss the green peppers for 10 seconds. Remove and set aside.
- 4 Add the red chillies, green chillies and ginger to the pan, stir-fry for 2-3 minutes. Add the onions and toss well for 1 minute.
- 5 Add the dark and light soy sauces and mix well. Add stock and bring mixture to the boil.
- 6 Dissolve the cornflour in 1 ½ tbsp of cold water and mix well.
- 7 Once the stock begins to boil, add the cornflour paste – stirring vigorously to avoid any lumps.
- 8 Add the tossed green peppers, browned chicken and spring onions and cook for a further 2-3 minutes over a high heat.
- 9 Season as required, drizzle over some sesame oil and serve hot with some vegetable or egg fried rice.



Korean BBQ Mohawk Steak and Kimchi Salad

INGREDIENTS

- 4 Mohawk Steaks [493187](#)
- 40ml Extra Virgin Olive Oil [OL102](#)
- 20g Santa Maria Beef Brisket Rub [Z494069](#)
- 200ml Santa Maria BBQ Sauce Korean Style [491268](#)
- 300g Coleslaw Dry Mix [VP793](#)
- 10g Santa Maria Kimchi Spice Mix [Z49071](#)
- Salt and Pepper to Taste

METHOD

- 1 Mix the kimchi spice mix and the dry slaw mix in a bowl and refrigerate for a few hours.
- 2 Mix the oil and the beef brisket rub and brush on to the steaks just before cooking and BBQ to your liking.
- 3 Remove the steaks from the BBQ to a tray and cover with half of the Korean BBQ sauce and quickly finish.
- 4 Add the remainder of the Korean BBQ sauce to the steaks once removed from the BBQ and rest for a few minutes.
- 5 Serve with the kimchi slaw on the side.



Chilli and Ginger Pork Belly Ribs

INGREDIENTS

- 800g Pork Belly Ribs [PK429](#)
- 65g Santa Maria Red Chilli & Ginger Spice [491266](#)
- 200ml Veal Stock [G129](#)
- 200ml Bourbon BBQ Sauce [MS710](#)
- 5g Fresh Coriander [490071](#)
- 1 Bunch Of Scallions [VW710](#)

METHOD

- 1 Sprinkle the red chilli and ginger spice mix over the ribs and leave to infuse for 1 hour.
- 2 Cook the ribs for 20 minutes at 160 degrees, turning halfway through in a convection oven.
- 3 Combine the stock with the BBQ sauce and pour over the ribs, ensuring both sides are well coated.
- 4 Cover the tray tightly with foil.
- 5 Place the ribs back in the oven on roast and cook for 2 ½ hours at 140 degrees.
- 6 Remove from the oven and leave to rest for 20 minutes leaving the foil on.
- 7 Remove the ribs from the tray and strain the liquid into a pot, reduce by half. This should give you a nice thick sticky consistency.
- 8 Add the ribs back into the sauce and coat evenly.
- 9 Sprinkle fresh coriander and scallions over the ribs and serve.



Pork Char Sui

INGREDIENTS

800g Mcarrens Pork Belly [493475](#)

For The Marinade

4 Cloves Garlic [VW733](#)

5cm Ginger [VW764](#)

4 tbsp Kennys Tomato Ketchup [MS153](#)

4 tbsp Lee Kum Kee Hoisin Sauce [OR313](#)

4 tbsp Soft Light Brown Sugar [SG178](#)

1 tbsp Lee Kum Kee Dark Soy Sauce [OR316](#)

2 tbsp Sake Rice Wine [AL115](#)

50ml Rapeseed Oil [490138](#)

METHOD

1 Put the pork belly in a roasting tray then rub in the marinade mix, cover and chill overnight.

2 Pre-heat the oven to 140 degrees. Cover the tray with foil, cook the pork for 3 ½ hours, basting every hour.

3 Increase the oven temperature to 180 degrees, remove the foil from the tray and continue to cook for 45 minutes until the pork starts to caramelise around the edges.

4 Remove the pork from the tray and rest for 20 minutes.

5 Remove any fat from the tray and transfer the sauce to a small pot. Slice the pork- it will fall apart as you cut into it – then return to the tray.

6 Warm the sauce in the pot, pour the warm sauce over the meat and serve.



Stir Fried Beef and Black Pepper

INGREDIENTS

- 150g Irish Nature Beef Fillet [BF646](#)
- 40g Onion [VW737](#)
- 1 Garlic Clove [VW733](#)
- 40g Spring Onion [VW710](#)
- 100ml Seasoned Red Cooking Wine [T212](#)
- 20g Kerrygold Butter [DY173](#)
- 80g Kennys Tomato Ketchup [MS153](#)
- 10g Worcestershire Sauce [Z419008](#)
- 12g Caster Sugar [Z313002](#)
- 15g Lee Kum Kee Light Soy Sauce [OR317](#)
- 6g Santa Maria Whole Black Pepper [SP293](#)

METHOD

- 1** To make the black pepper sauce, whisk together the butter, ketchup, worcestershire sauce, soy sauce and black pepper in a saucepan. Heat gently until combined and set aside.
- 2** Heat a dash of oil in a wok and fry the beef quickly on a high heat until coloured on the outside. Remove from the wok and set aside.
- 3** Add the onion, spring onion and garlic to the wok and cook until browned.
- 4** Return the beef to the wok, add the black pepper sauce and red wine, bring to the boil.
- 5** Cook until a sticky consistency and serve with rice.



Stir Fried Chicken with Chilli and Black Bean

INGREDIENTS

- 350g Chicken Fillets [CK241](#)
- 80ml Rapeseed Oil [490138](#)
- 1 Onion [VW737](#)
- 10g Ginger [VW764](#)
- 2 Garlic Cloves [VW733](#)
- 1 Red Chilli [VW757](#)
- 2 tins Biona Organic Black Beans [3984](#)
- 1 Green Pepper [VW744](#)
- 2 tbsp Sake Ozeki Rice Wine [AL115](#)
- 1 tbsp Lee Kum Kee Oyster Sauce [OR315](#)
- 1 tsp Caster Sugar [Z313002](#)
- 1 tbsp Sesame Oil [OR342](#)
- 80ml Chicken Bouillon [Z250](#)
- 1 scallion [VW710](#)

METHOD

- 1 Slice the chicken fillets into thin strips.
- 2 Heat oil in a wok over a high heat, add onion, ginger, garlic, chilli and black beans.
- 3 Stir-fry for 15-20 seconds
- 4 Add the chicken and green pepper and stir-fry for 2-3 minutes, until the chicken strips are cooked through.
- 5 Add the rice wine, oyster sauce, sugar, sesame oil and stock, reduce heat to medium and simmer until a sauce consistency.
- 6 Garnish with sliced scallions and serve with rice.



Stir Fried Greens with Char Siu

INGREDIENTS

25ml Rapeseed Oil [490138](#)
5g Ginger [VW764](#)
4 Garlic Cloves [VW733](#)
150g Lord of Tofu Natural [1065](#)
200g Pork Char Siu – See Separate Recipe
1 Baby Pak Choi [VW707](#)
50g Wild Mushrooms [VW769](#)
2tbsp Light Soy Sauce [OR317](#)
1tbsp Oyster Sauce [OR315](#)
1tbsp Sake Rice Wine [AL115](#)
Pinch Chilli Flakes [Z494021](#)
Drizzle of Sesame Oil [OR342](#)
White Pepper

METHOD

- 1 Heat oil in a wok over a high heat, add ginger and garlic. Stir-fry until fragrant, add tofu and toss to coat.
- 2 Add the char siu pork and greens, stir-fry for 1-2 minutes until the greens wilt.
- 3 Add mushrooms, soy sauce, oyster sauce, rice wine and chilli flakes.
- 4 Transfer to a plate, season with a drizzle of sesame oil and white pepper.
- 5 Serve with steamed rice.



Tuna & Avocado Poke Bowl With A Sesame & Ginger Dressing

INGREDIENTS

400g Brown Basmati Rice [490068](#)
10g Dried Nori Seaweed [OR249](#)
300g Tuna Loin [FS231](#)
150g Edamame Shelled [VG862Z](#)
1 Cucumber [VW705](#)
2 Spring Onions [VW710](#)
2 Avocados [FW634](#)
Sesame Seeds – toast to serve
100ml Light Soy Sauce [OR317](#)
40ml Rapeseed Oil [490138](#)
40g White Onion [VW404](#)
1 tsp Sesame Oil [OR342](#)
2 tsp Caster Sugar [Z313002](#)
1 Clove of Garlic [VW733](#)
½ tsp of Ginger [VW764](#)

METHOD

- 1** Add the basmati rice, seaweed and 1 tsp of salt to 1.25 litres of boiling water. Cook until rice is tender al dente. Remove from the heat and stand covered for 10 minutes to steam.
- 2** Meanwhile, make the dressing. Add the soy sauce, rapeseed oil, white onion, sesame oil, sugar, garlic and ginger to a bowl and whisk until combined.
- 3** Combine the diced tuna, thinly sliced cucumber, edamame beans and spring onion in a bowl. Drizzle with some of the dressing and toss to combine.
- 4** Divide the rice into serving bowls, topped with the tuna mixture above. Add the diced avocado and a little drizzle of dressing on top.
- 5** Garnish with toasted sesame seeds and serve.



BBQ Glaze and Jerk Spiced Whole King Prawn Skewers

INGREDIENTS

12 Wild Atlantic Red Prawns [FS1203Z](#)

20g Garlic [VW733](#)

100ml Rapeseed Oil [490138](#)

10g Santa Maria Jerk Spice [Z499008](#)

1 Plantain [FW635](#)

200ml BBQ Glaze [493426](#)

Salt and Pepper to Taste

METHOD

- 1 Mix the jerk spice, garlic and oil in a bowl to form a paste and marinate the prawns and plantain in this for 2 hours.
- 2 Skewer the prawns, 3 on each – alternating with 3 cubes of plantain, giving you 4 skewers.
- 3 Season and BBQ until just slightly under.
- 4 Roll in half of the BBQ glaze and return to the BBQ, be cautious they don't burn due to the sugar in the glaze.
- 5 Remove to the serving plate and drizzle with the left over glaze.
- 6 Serve with Caribbean style rice and peas.