

SANDOSTINE

Food World



Recipe Booklet
Serving Suggestion

SANDOSTINE

WE HAVE CREATED THE REAL AUTHENTIC ASIAN KITCHEN FOR YOU!

Tasteful, delicious, crispy roasted products!
Ready to serve, ready to eat, just heating up!
Serve with rice, noodles, fried rice, delicious wok vegetables and fresh salads!
It's Finger Licking Good!

In addition to our main product, we also have specialized in pork products.
Cha Siu and roasted pork Babi Pangang is a part of it.
We roast our own products in our own factory which we know what the customers really want.
In order to create authentic taste we have people on staff who have years of experience in Chinese cuisine.
All our pork are also controlled by our production manager on quality and tenderness of the meat.
Our products are all cooked ready.
The uniqueness of our products is just heating up in the microwave or oven.



We produce our own Roasted Peking Ducks.
We have our own ovens to create the perfect crispy Peking duck you want.
Roasted Peking Duck is a traditional Chinese dish.
An authentic way to eat Peking Duck is with pancakes and hoisin sauce:
put a pancake on a plate, spread some hoisin sauce on the pancake,
then put a piece of deboned duck with its crispy skin and some sliced cucumber or lettuce on it.
Roll up the pancake and enjoy this delicious Chinese dish.
It's finger licking good!



The last few years we are also specialized in chicken products Cheung Pao Chicken!
It is a roasted chicken with a hint of spicy flavor in Chinese way.
We have created ourself this taste.
Best result to food to reheat in the oven, with separate BBQ sauce with it what came with.



ROASTED BABI PANGANG

Roasted Crispy Pork with sauce

Brand Bamboo Kitchen

Contents: 12 packs (400 gram per pack)

Per box: 4.8 kg

1 pallet: 60 cartons

Spanish sticker on Retail pack and carton

Retail

Article code: E901



STIR-FRY BABI PANGANG WITH BABY POTATOES

For 3-4 people

Ingredients:

- 1 pack Bamboo Kitchen Babi Pangang with sauce
- 50g BBQ sauce
- 500g baby potatoes
- 1 red pepper
- 1 green pepper
- 2 tablespoons sambal (optional)

Method:

1. Thoroughly defrost the Bamboo Kitchen Babi Pangang. Slice the product into equal-sized pieces.
2. Roughly chop the peppers.
3. Fry the baby potatoes (sliced into pieces) in a little oil in the wok until golden brown, then remove them from the wok.
4. Fry the babi pangang and the peppers in the wok on a medium heat for 5 minutes, then add the fried potatoes and BBQ sauce.
5. If you enjoy a spicy dish, add the 2 tablespoons of sambal to the wok.
6. Stir everything well and serve.



STIR-FRY VEGETABLES WITH BABI PANGANG

For 3-4 people

Ingredients:

- 1 pack Bamboo Kitchen Babi Pangang with sauce
- 50g BBQ sauce
- 1 large piece of broccoli
- 1 red pepper
- 1 yellow pepper

Method:

1. Thoroughly defrost the Bamboo Kitchen Babi Pangang. Slice the product into equal-sized pieces.
2. Chop the vegetables into equal-sized pieces.
3. Blanche the broccoli for 3 minutes and then drain.
4. Stir fry the babi pangang on a medium heat until thoroughly hot. Remove the meat from the pan.
5. Stir fry the peppers and broccoli for a few minutes and then add the Babi Pangang.
6. Serve with rice or noodles.

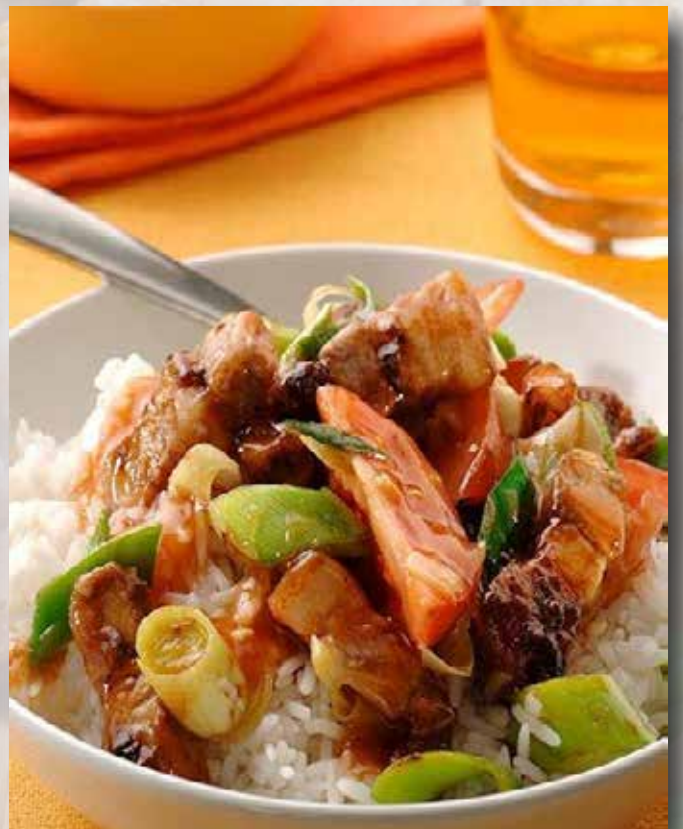












ROASTED PORK CHA SIU

Canton Style roasted pork with sauce

Brand Bamboo Kitchen

Contents: 12 packs (400 gram per pack)

Per box: 4.8 kg

1 pallet: 60 cartons

Spanish sticker on Retail pack and carton

Retail

Article code: E900



CRUSTY BREAD ROLL CHA SIU

For 4 people

Ingredients:

- 4 white crusty bread rolls
- 1 piece Cha Siu
- ¼ cucumber
- 8 radishes
- 40g lettuce leaves
- 1 lemon
- 2 teaspoons sugar
- 1 tablespoon soy sauce
- 50g BBQ sauce

Method:

1. Defrost the Cha Siu.
2. Thinly slice the cucumber and radishes.
3. Squeeze the lemon and mix the lemon juice, sugar and soy sauce with the cucumber and radishes. Slice the Cha Siu into generous sized pieces and heat in the microwave or pan.
4. Share the cucumber, radishes, lettuces leaves, Cha Siu and BBQ sauce among the crusty bread rolls.



NASI GORENG WITH CHA SIU

For 3-4 people

Ingredients:

450 g boiled white rice (preferably a day old)

1 piece of Cha Siu

4 eggs

4 tablespoons soy sauce

75g peeled carrot

75g peas

75g spring onion

Method:

1. Slice the Cha Siu, carrot and spring onion into pieces.
2. Beat the eggs with a little salt and pepper.
3. Heat a little oil in the wok and fry the Cha Siu, carrot and peas for about 5 minutes. Remove the mixture from the wok.
4. Heat a little oil in the wok and pour in the beaten eggs. After about 1 minute add the rice and stir well until the cooked egg is well mixed through the rice.
5. Add the Cha Siu, carrot, peas, spring onion and soy sauce to the wok and stir fry everything together for about another 3 minutes.













PEKING DUCK WITH PANCAKES AND HOI SIN SAUCE

Contents: 12 packs(400 gram per pack)
Brand Bamboo Kitchen
Per box: 4.8 kg
1 pallet: 60 cartons.
Spanish sticker on Retail pack and carton
Retail
Article code: E902



PEKING DUCK SHELLS

For 6 shells

Ingredients:

- 1 pack Bamboo Kitchen Peking Duck with pancakes and sauce
- 200g boiled white rice
- 1 spring onion
- 1/2 red pepper

Extra necessity:

Muffin baking mould

Method:

1. Preheat the oven to 200°C.
2. Remove the pancakes from their packaging. Place the muffin baking mould upside down on your work surface. Place the pancakes separately over the baking mould so they form the shape of little shell-like dishes.
3. Place the baking mould in the middle of the oven and bake the pancakes for 5 – 8 minutes until golden brown. Remove the baking mould from the oven and allow the baked pancakes to cool.
4. Finely chop the red pepper and spring onion.
5. Slice the duck into small pieces and stir fry with the sauce and red pepper.
6. Share out the rice, then the stir-fried duck and then the spring onion among the pancake shells.



PEKING DUCK WITH PANCAKES

1 pack Bamboo Kitchen Peking Duck with pancakes and sauce
½ cucumber
1 spring onion

Method:

1. Defrost the duck and remove from the packaging.
2. Fry the duck in a little oil on a medium heat for about 5 – 8 minutes, turning regularly.
3. Heat the pancakes in their packaging for 30 seconds in the microwave (800 Watts).
4. Defrost the sauce and serve at room temperature.
5. Slice the duck, cucumber and spring onion into thin pieces. Spread some sauce on each pancake, then add the duck, cucumber and spring onion. Roll the pancakes up and serve.



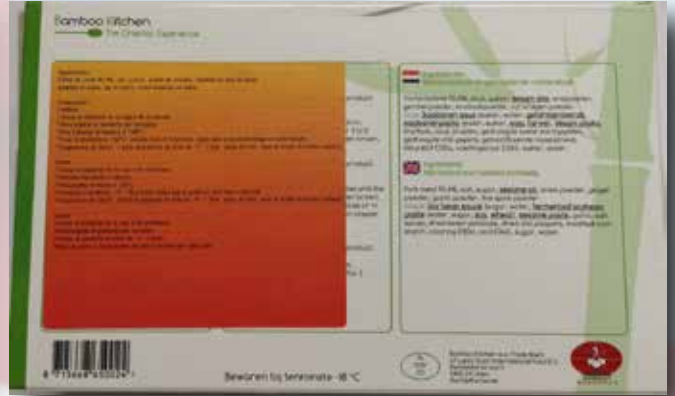












Bamboo Kitchen



The Oriental Experience

**JUST HEAT
AND SERVE**

THREE DELICIOUS AUTHENTIC ASIAN DISHES, READY TO BE HEATED AND SERVED AT HOME



**6 QUICK
AND EASY
RECIPES
INCLUDED IN
EVERY BOX**



Recipe Booklet
Serving Suggestion

Molenplaatsweg 20, 9531 JW Borger, The Netherlands
Telephone +31 - 599 - 345 600 ~ Fax +31 - 599 - 345 601
E-mail: christine@foodworld-sandostine.com
www.foodworld-sandostine.com