

amok at home – instructions to heat

READY TO HEAT - CORN COB



Juicy grilled corn, truffle oil mayo, balsamic spring onion dressing.

REHEAT INSTRUCTIONS:

Preheat oven to 180 degrees.

Remove corn from packaging and heat in oven for 4-5 minutes.

PLATE UP INSTRUCTIONS:

Place corn on plate and serve with truffle oil mayo & balsamic spring onion dressing (provided)

READY TO HEAT - RED KREOUNG SPATCHCOCK



REHEAT INSTRUCTIONS

Preheat oven at 180 degree on bake or steam & bake function. Sear the spatchcock in a fry pan for 2 minutes on each side on medium heat, then place in oven and cook for 25-30 minutes (depending on oven) or until golden.

PLATE UP INSTRUCTIONS

Place spatchcock on plate and serve with the salad on the side. It's now ready to serve

READY TO HEAT - DUCK CURRY



RE-HEATING INSTRUCTIONS

Pre-heat oven to 180 degrees. Remove packaging from duck marylands and place them on an oven tray or fry pan and heat for 10-12 minutes. While duck is in the oven, remove the curry sauce from the packaging and pour into to a small pot. Bring to boil.

PLATE UP INSTRUCTIONS

Pour curry sauce into bowl and place the duck legs on top. Garnish with crispy taro. It's now ready to serve.

amok at home – instructions to heat

READY TO HEAT - TWICE COOKED BEEF RIBS



REHEAT INSTRUCTIONS:

Preheat oven at 180 degrees. Your beef ribs comes with the gravy sauce in one packaging. Remove beef ribs and sauce from packaging and into oven tray and cook for 10-15 minutes. NB. Best if your oven has a bake and steam function so that it keeps the temperature hot and moist and not dry. If not, place an oven proof dish with water at the bottom to create this steam.

Alternatively, you can use a pan and cook covered with a lid on medium heat for 10-15 minutes

PLATE UP INSTRUCTIONS:

Remove the beef ribs and place on to plate, pour the gravy on top. Top up with the coconut chili watercress salad provided and ready it's to serve.

READY TO HEAT – FISH AMOK



COOKING INSTRUCTIONS

Pre-heat oven to 180 degrees.

Place the wrapped amok on an oven tray and cook for about 10-12 minutes (depending on oven).

PLATE UP

Transfer the amok onto a plate, open up and then add the crispy potatoes on top. It's now ready to serve.

READY TO HEAT - VEGETABLE CURRY



RE-HEATING INSTRUCTIONS

Remove curry sauce from packaging and pour into pot and bring to bowl then place the vegetables in and cook for about 3-4 minutes.

PLATE UP INSTRUCTIONS

Pour curry and vegetables from the pot into bowl then place crispy potato chips on top. It's now ready to serve.