

Sichuan dry-fried green beans

Gaggenau Appliance:
Preparation Time: 0.25 hours
Cooking Time: 30 minutes
Serves: 4



Ingredients

Vegetable oil, for deep frying
300g green beans, trimmed
2 garlic cloves, finely chopped
1 teaspoon finely chopped ginger
2 spring onions, white part only
finely chopped
1 teaspoon Sichuan peppercorns,
crushed
4-5 dried chillies, trimmed
50g minced ground pork
2 tablespoons ya cai, chopped
(or any pickled Chinese vegetable)
1 tablespoon Shaoxing rice wine
1 teaspoon light soy sauce

Method

Preparation:

1. Heat the oil for deep frying in a **wok to 170°C** or until a cube of bread turns golden brown in 20 seconds. Add the green beans and deep fry for 2 minutes until they blister. Remove with a slotted spoon and drain well. Carefully pour the hot oil into a heatproof container (reserve for another use), leaving 2 tablespoons in the wok.
2. Add the garlic, ginger, spring onions, Sichuan peppercorns and chillies to the wok and stir-fry over medium heat until fragrant.
3. Add the pork and ya cai and stir fry for 3-4 minutes over medium heat. Splash in the rice wine and light soy sauce and stir a few times. Return the green beans to the wok and continue to stir-fry for 1-2 minutes until nicely coated. Serve immediately with steamed rice.