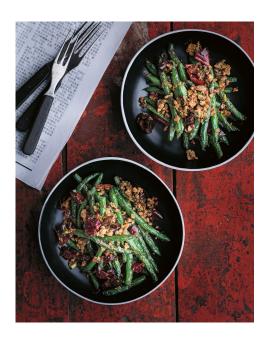
## **GAGGENAU**



# 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
- 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.