

Chinese Pantry

Kitchen

The sauces and aromatics, and the technique that defines the cooking.

The core store cupboard for everyday Chinese cooking.

Sauces

Light soy — for seasoning

Dark soy — for colour

Shaoxing wine

Rice vinegar

Oyster sauce

Toasted sesame oil — finishing only

Aromatics

Ginger, garlic, spring onion

Dried chilli

Sichuan peppercorn

Star anise

Technique

Prep everything first

Very high heat

Cook in small batches

Velveting: cornflour and egg white on meat

Light and dark soy are not interchangeable: light seasons, dark colours. Using dark alone makes food salty and almost black.