



World Gourmet Summit 2004 Culinary Masterclass

The Cuisine of
Wong Kam-Yau
Liu, Conrad Bangkok, Thailand

Deep-Fried Frog Legs with Black Pepper Glaze and Martell Cognac



Serves 1

INGREDIENTS

Deep Fried Frog Legs :

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|----------|------------------------------------|
| 2 pairs | frog legs |
| | Sesame oil |
| | A pinch of salt |
| 1 tbsp | tapioca flour |
| 2 soupsp | Dandaragan Estate Olive Oil |
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| | Diced red chilli |
| | Diced garlic |
| | Diced green peppers |
| 1 tsp | black pepper sauce |
| 80ml | chicken stock |
| ¼ tsp | chicken essence |
| ¼ tsp | Maggi seasoning |
| ¼ tsp | oyster sauce |
| 1/3 tsp | sugar |
| | A splash of Martell Cognac |

Garnish :

- Broccoli
- Chopped spring onions

Method:

1. Score the frog legs and marinate them in a mixture of sesame oil, salt and tapioca flour for about 5 minutes
2. Heat a frying pan with **Dandaragan Estate Olive Oil** until smoking point. Add the marinated frog legs to the pan and fry on both sides until golden-brown. Lift out the frog legs, drain and set aside.
3. Add one more teaspoon of **Dandaragan Estate Olive Oil** to the pan, stir-fry the chilli, garlic and green peppers with the black pepper sauce until fragrant. Pour in the chicken stock, as well as the chicken essence, Maggi seasoning, oyster sauce and sugar and mix well. To finish, add a splash of **Martell Cognac**.

To Serve:

Serve the deep-fried frog legs with the black pepper sauce. Garnish with broccoli and chopped spring onions.