

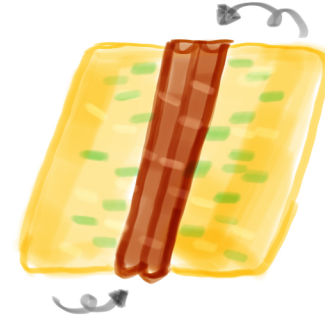
Lasagna Kao Leng Mian 千层面烤冷面

1 lasagna sheet
1 hot dog sausage
1 egg, whisked
1 tbsp minced onion
1 tbsp minced coriander
Cooking oil

For the sauce:

1 tsp ketchup
1 tsp soy bean paste
1 tsp sriracha sauce
1/2 tsp sugar
A dash of vinegar

To make the sauce, mix all the ingredients in a small bowl.



Cut the hot dog sausage in half length wise, and lightly grill in a pan.

Bring a pot of water to boil and put in the lasagna sheet. Boil for 5 min and take it out.
On medium heat, add some oil to a pan, and put the lasagna sheet in the pan. Pour and spread the whisked egg evenly on top of the lasagna sheet.

Wait till the egg is half cooked, and flip the lasagna sheet. Brush a layer of sauce on the lasagna, and add sausage, minced onion and coriander.

Roll the lasagna sheet and take it out of the pan. Brush another layer of sauce on the roll for extra flavor. Cut the roll into bite sizes and serve.

Shaxian PiaoXiang Banmian 沙县飘香拌面

100-150g dry noodle

For the sauce:

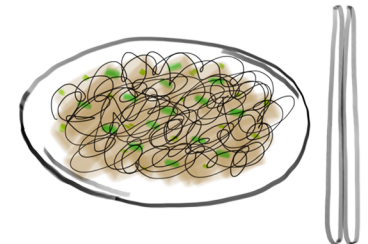
1 tbsp peanut butter (creamier the better!)
1 tbsp Light soy sauce
2 tbsp hot water
1 dash sesame oil

To serve:

spring onion roughly chopped
coriander roughly chopped

Serves 1 as a main, or 2 as a side

To make the sauce, add hot water to peanut butter and whip until it's fully diluted. Add soy sauce and sesame oil, and mix well.



Sauerkraut Fish 酸菜鱼

100g sauerkraut
250g Pangasius fish fillet
1 tsp Starch
Egg white from 1 egg
1 inch ginger, sliced
1 spring onion, cut into 2 cm-length pieces
2 cloves garlic, crushed
A bunch of coriander roughly chopped
50ml hot water
Salt
Cooking oil
Chicken stock cube (optional)
Vinegar (optional)
Sichuan peppercorn and chili (for spicy lovers)

Ingredient Substitution 食材平替食谱



Recipes

a substitute to a Chaoyang Trap zine
Recipes tested and adapted by Yan Cong

Other recipes from Xiaohongshu:

Pizza Dough Youtiao



Paratha Palmiers



Pizza Dough Shengjian
Dumplings



Pizza Dough Beef
Pancake



Sauerkraut w Pork
Belly & Vermicelli



Tahini Hot Dry
Noodles



Potato Noodles (made
from scratch)



Mix starch and egg white to create a paste, and add ginger to the paste. Cut fish filets into slices and marinate in the paste for 10 min.
Add some oil to the pan, and fry the marinated fish filet until golden, and set aside.
Add some oil to the pan, and put in ginger, spring onion and garlic. Add Sichuan peppercorn and chili if using. Stir fry on low to medium heat till fragrant. Add sauerkraut and keep stirring for another minute.
Add fish filets and hot water. Add salt, chicken stock cube and vinegar (if using). Bring to a boil.
Sprinkle some spring onion and coriander on top and serve.