

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 :

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.