

# THE ANGEL SADBURY

RESTAURANT • LOUNGE • FUNCTION AREA • BAR



## Stock

First this the replacement for beef stock, is not that difficult, just take a bouillon block from any well know brand, mix this with one part water and part of red wine, boil this and reduce and put on the end some cold butter, and you will have a great stock. This is what you can use for nearly all mine recipes.

## Clarified butter

Just put butter in a sauce pan, heat the butter, let it cool down in the fridge, the next morning scoop the butter of, and you will see all the water and dirt on the bottom of the pan, do use this throw that away

## Ron's Crab Cake

### For the cakes

500 gram brown crab meat, 500gram cod fillet, 50 gram mash potato, 2 spoons sesame oil, 5 oyster sauce, 5 spoons sweet chilli sauce, 1 spoon soy sauce

### For the sauce

Beef stock, sweet chilli sauce, oyster sauce, soy sauce, white wine

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