

CHINESE BROCCOLI WITH OYSTER SAUCE

Serves 2-4 as a side

INGREDIENTS:

1 bunch Chinese broccoli (gai lan)

FOR THE OYSTER SAUCE:

1 tsp corn flour

6 tbsp water

1 tbsp oyster sauce

½ tsp dark soy sauce

1 tbsp Shaoxing rice wine (sub mirin or dry sherry)

½ tsp sesame oil

½ tbsp vegetable oil

½ tsp sugar

1 clove garlic, finely grated

1 tsp ginger, finely grated

DIRECTIONS

Trim the ends off the Chinese broccoli. If any stems are particularly thick, cut them in half so they're all roughly the same width.

Steam the broccoli until the stems are just cooked — not soft and floppy (about 4 minutes if microwave-steaming).

Stack the broccoli together and cut into 10cm lengths.

Combine the water and corn flour in a small saucepan and mix to dissolve. Add the remaining sauce ingredients, bring to the boil over medium heat, and boil for 30 seconds until thickened.

Drizzle the sauce over the broccoli and serve warm.