



Cheyne's Pak Choi



We have delicious Bok Choy growing in our garden and asked Cheyne to share exciting ways of using the plant.

Voted as the best dining experience in Hout Bay, Cheyne's offers beautiful modern Asian cuisine that is unforgettable.

This weeks vegetable



DISH 1

Pan fried Pak Choi stems, sesame, yakaniku, crispy Wakame and coconut

Wash and cut stems just below the green leaf.

- Hot pan with sesame oil
- Fry stems until they take color
- Add 1 teaspoon yakaniku (*Japanese sweet soy*) and caramelise
- Place stems onto plate, top with crispy seaweed (Wakame), toasted sesame seeds and toasted coconut



DISH 2

Warm Japanese Pak Choi Caesar, miso aioli, wonton crumble

Take the greens that were left from the stalks.

- Hot pan with sesame oil
- Add green leaves until wilted
- Place onto a plate
- Dress with Miso aioli
- Top with deep fried wonton wrappers that have been crumbed by hand
- Dress with soy for some saltiness

Chef tip... Take 3 tablespoons mayo and mix through with half teaspoon of miso paste and quarter clove of chopped garlic (miso aioli)



Cheyne's

ADDRESS: 35 Main Road, Hout Bay, Cape Town

PHONE: +27 66 412 3289 | **WEB:** cheynesrestaurant.co.za

OPENING HOURS: Thursday-Saturday: 12pm-3pm
Monday-Saturday: 6pm – 10pm | Sunday: Closed