

VOL. 01  
LUNAR NEW YEAR COOKBOOK

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# MIND TO PLATE



**NOSTALGIC RECIPES**

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**FROM FOOD PEOPLE  
TO FOOD LOVERS**



## ABOUT THE PROJECT

Dear Kitsby Friends,

As we enter celebrations for Lunar New Years, we wanted to celebrate this year with something a bit more interactive for our community.

Lunar New Year is all about making family traditions, honoring our ancestors, and ringing in the new year with good luck and spirits. The past 6 years for us have been heavily focused on creating delicious products in celebration of the New Year, but this year we wanted to give back by gathering our AAPI community leaders and asking them an important question: “What’s your nostalgic dish close to your heart & identity?”.

This cookbook is dedicated to all of the trailblazers of the hospitality industry who continue to bring joy to our AAPI community & beyond through the universal language of food.

Kitsby is all about taking old and new traditions and nostalgia and bringing them together to share with the world. We hope these recipes will inspire happiness in you as we enter into this year of the rabbit!

With love,

*The Kitsby Team*

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FROM NIGEL SIELEGAR of Moon Man

# KUIH SINGKONG STEAMED CASSAVA CAKE

SERVINGS : 5

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## INGREDIENTS

- 1 lb finely grated cassava
- 1 cup of sugar
- 2 cups coconut milk
- 3 pandan leaves OR ½ tsp of pandan extract
- Pinch of salt
- Water (see step 6 for the exact amount)
- Butter or sprayable oil

### FOR COATING THE CASSAVA CAKE

- 2 cups desiccated coconut
- 1/2 tsp salt

1. Knot the pandan leaves
2. Put the pandan leaves/extract in the coconut milk and heat it up until it's just below boiling point.
3. Let the coconut milk cool and remove the pandan leaves (if using leaves).
4. While waiting for the coconut milk to cool down, mix the desiccated coconut with 1/2 tsp of salt, and steam over boiling water for 5 minutes.
5. Grease the pan you'll be using for steaming with butter / spray it with some oil.
6. Weigh the boiled-down coconut milk, and add water to it until it reaches a total of 500 mL/17 fl oz. or 2 cups of liquid.
7. Mix the grated cassava, sugar, and the coconut milk in a bowl.



8. Pour the batter into the greased pan, cover it with aluminum foil, and steam on medium heat. (Depending on the size of the pan you are using, it will take about 25-45 minutes for the batter to cook) Stick a skewer into the center of the cake. If it comes out clean, then your cake is done! Let it cool to room temperature.
9. Cut it to bite size squares with a greased knife, and coat each piece with the steamed desiccated coconut.
10. Although it's delicious on its own, this cake pairs well with Moon Man's [Palm Sugar](#), [Pandan](#), or [Ube](#) kaya jams. Enjoy!



#### ABOUT THE RECIPE

This steamed cassava cake is a traditional snack from Indonesia that I'm incredibly fond of. When I was young, I'd always pick some up every time my grandma and I went to the traditional market.

#### ABOUT THE CHEF

Nigel Sielegar is an award-winning designer, entrepreneur, and a chef. He founded [Moon Man](#) in 2017, a dessert brand whose mission is to introduce modernized southeast asian dessert and snacks to NYC. This highly acclaimed dessert brand has been featured in New York Times, Food & Wine, Eater, and other popular culinary publications.



#### GIVE IT A TRY!

Scan the QR code or [click HERE](#) for a scrollable version of Nigel's recipe close to home for a seamless cooking experience in your kitchen!

# JOONG

SERVINGS : 4 - 6



## INGREDIENTS

### FILLING

- 1 ½ cups of sticky rice
- 1 piece of Chinese sausage  
[Lap Cheong; 腊肠]
- ½ cup thinly sliced Chinese bacon  
[Lap yuk; 腊肉]
- 4 pcs shitake mushrooms
- ¼ cup dried shrimp
- 2 Tbsp dried scallop
- 4 Tbsp mushroom soy sauce

### WRAPPING

- 6 bamboo leaves
- 6 strings

## PREP

### THE NIGHT BEFORE:

1. In a large bowl, pre-soak your rice in water for at least 4 hour or overnight.
  - The longer it soaks, the more tender the rice/final result will be.
2. In a separate bowl, pre-soak your shitake mushrooms for at least 4 hours or overnight.

### THE DAY OF:

1. Soak bamboo leaves in water for at least 1 hour to make them more flexible to work with.
2. Drain the water from your rice.
3. Drain the water from your mushrooms & squeeze out any excess water. Remove the stems, slice into thin strips, and place in your bowl of rice.
4. Slice your lap yuk (Chinese bacon) into thin pieces and place in your bowl of rice.



5. Separate your lap cheong (Chinese sausage) & slice into  $\sim\frac{1}{4}$  inch rounds and add to your filling.
6. Coarsely chop the scallops and add to your filling.

#### MAKE

1. Add the shrimps to the rest of your filling.
2. While this recipe calls for only  $\frac{1}{2}$  the bottle of mushroom soy sauce, add as much as your tastebuds' desire to the filling.
3. Mix everything together until well-distributed & evenly-coated in the soy sauce.

#### FOLD

1. Holding one fully-soaked leaf in the palms of your hand, wrap the stem side inwards to the other side to form a cone-shape.
2. The button stem side should be facing up & aligned with the center of the leaf.
3. Make sure to have at least  $\frac{1}{3}$  of the top leaf sticking out to wrap & seal your joong package.
4. Carefully fill your cone with the filling, making sure to get enough into the tip of your joong cone. Gently press down the filling to make it all compact.
5. Fold the right side of the top leaf to the left, towards the center of the opening and repeat with the left side of the top leaf. While holding down this "tail" formed, fold it over itself, sealing the center, and around the bottom of the joong.
6. While holding your joong together, place the string where the "tail" is and wrap it at least 3 times around the entire package horizontally and at least 1 time vertically. Make 2-3 tight knots to secure it all.
7. Repeat till you've used up all your filling (you should have 4-5 tightly wrapped joongs).

#### COOK

##### STEAMING OPTION (EASIER)

1. Fill your pot  $\frac{3}{4}$  of the way with water.
2. Place over medium-high heat until steam rises. Lay your joongs in, cover, and cook for 1 hour.
  - **Tip:** At 30 minutes, check your water-level to make sure you still have at least half a pot of water left to complete your steaming.

##### BOILING OPTION (MORE ADVANCED)

1. Place your joongs in a pot with at least double the amount of cold water needed to cover them. Cover with a lid.





2. Bring the water to a boil over high heat. Once at a rolling boil, reduce to medium heat for 45 minutes to an hour.
3. Take one joong out and carefully unwrap to test for doneness (rice should be fully cooked so that all the grains are sticking together). If not, steam/boil for 5-10 more minutes.
4. Take your joongs out, snip the strings with scissors, unwrap, and dig in!

#### STORAGE

Keep cooled joongs in a container or bag and store

- In the fridge for 2-4 days
- In the freezer for up to 1 month

*Reheating: Take out as many joongs you'd like to reheat and re-steam over medium-high heat for 10-15 minutes.*



#### ABOUT THE RECIPE

This hearty snack is a popular home dish and also widely available as a street food item and is also a specialty during Chinese holidays and the Dragon Boat Festivals. It highlights the brilliance of the creation of dried and preserved foods that was integral to survival in pre-modern times in China. These preserved foods are delicacies that are now favorite ingredients in Chinese cooking.

#### ABOUT THE CHEF

Chef Chris Cheung was born and raised in New York's Chinatown, which was his inspiration for his highly acclaimed restaurant, [East Wind Snack Shop](#) and his new book, [Damn Good Chinese Food](#). He has over 20 years experience as a chef in NYC, and cooked in Shenjiamen China. You can catch him on regular appearances on The Food Network, and on multiple episodes of Anthony Bourdain's No Reservations, as well as on Epicurious.com & Bonappetit.com.



#### GIVE IT A TRY!

Scan the QR code or [click HERE](#) for a scrollable version of Chris' recipe close to her heart for a seamless cooking experience in your kitchen!

# MIAN GE DA TANG (麵疙瘩)

SERVINGS : 3

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## INGREDIENTS

### BROTH

- 1 thumb of ginger
- 2 cloves of garlic
- 3/4 cup of dry shiitake mushrooms (soaked overnight or at least 2 hours)
- 2 small tomatoes
- 1 cup of corn
- 1 quart of stock \*
- 2 Tbsp Soy sauce
- A pinch of MSG
- White pepper (adjust to taste)
- 1 Tbsp Corn starch + 1 Tbsp water
- Scallions

### MIAN GE DA

- 1 ½ cups flour
- 7-8 Tbsp water

### MIAN GE DA

1. Put 1 ½ cup of flour into a bowl.
2. Slowly pour in water one tablespoon at a time while mixing until clumps start to form. You will want to add just enough water until there's no dry flour left.

### BROTH

1. Drain your mushrooms and squeeze out any excess water from them.
2. Slice shiitake mushrooms.
3. Julienne the ginger.
4. Mince the garlic.
5. On medium heat, sauté the ginger and then add the garlic after a minute.
6. Add in your large diced tomatoes.
7. Cook the tomatoes until softened.



9. Add in stock, corn, sliced shiitake mushrooms and bring to a simmer.
  - *\* While you can use any stock, I used a homemade pork stock to give it a very clean meaty flavor.*
10. Season with soy sauce, MSG, and white pepper.
  - *Taste for seasoning and add salt if necessary. Depending on whether or not there's salt in the stock you use, this may vary.*
11. Rip off small pieces of dough from your dough ball and drop them into the simmering broth.
  - *The pieces in no way have to be uniform. Part of the fun of Mian Ge Da is that nothing has to be perfect!*
12. Let the Mian Ge Da cook for a few minutes. To check if it's done, simply cut into the largest piece and see if it's cooked all the way through.
13. Thoroughly mix the cornstarch and water to form a cornstarch slurry. Mix this into your broth & stir over simmering heat for 1-3 minutes to thicken it.
14. Serve and top with sliced scallions & optionally chili oil.



#### ABOUT THE RECIPE

Mian Ge Da is a recipe my parents made a lot when I was growing up. They own a restaurant in Maryland, where I grew up, and I would often help out. Mian Ge Da was occasionally served for family meal and a bowl of it was always comforting after a busy service.

#### ABOUT THE CHEF

Kathy is a Taiwanese American chef, born and raised in Maryland, and now based in Brooklyn. Currently, she is the head chef of [WenWen](#) and hopes to be Taylor Swift's personal chef in the future.



#### GIVE IT A TRY!

Scan the QR code or [click HERE](#) for a scrollable version of Kathy's childhood recipe for a seamless cooking experience in your kitchen!

# PORK LAAB

SERVINGS : 2-3



## INGREDIENTS

- 1 lb Minced pork
- 2 Tbsp Uncooked glutinous rice (sticky rice)
- 2 Shallots, sliced
- 1 Tbsp Padaek (fermented fish sauce)
  - *This provides the most authentic flavor, but if not available near you, replace with more fish sauce*
- 2 Tbsp Fish sauce
- 1 Tbsp Sweetener
- 1 Lime, squeezed
- 1-2 tbsp Red chili flakes
- 2 Thai chili peppers, chopped (optional)
- ½ cup Green onion, chopped
- ½ cup Mint leaves
- ½ cup Cilantro, chopped

1. In a dry pan over medium to low heat, toast the uncooked rice and stir occasionally until rice starts to turn golden and the aromatics start to release (8-10 minutes).
2. Transfer rice grains to mortar & pestle and grind the rice until it turns into powder form. Sniff the fragrant atmosphere, smile, and put aside.
  - *If you don't have a mortar & pestle, feel free to use a blender/coffee grinder for the same effect.*
3. In a wok, over medium to high heat with neutral oil, add the minced pork. Stir occasionally until the pork is fully cooked (10-12 mins).
4. To the pork, add your roasted rice powder, sweetener, and fish sauce. Mix everything together, and then turn off the heat.



5. With the meat mix still in the wok and the fire off, add padaek, lime juice, shallot, red chili flakes, and all three herbs—green onion, mint, and cilantro. (Having the fire off will keep the herbs raw and fresh!)
6. Toss everything in wok and taste. Add additional seasonings to your liking! Add thai chili peppers for extra spice, optional of course!
7. Enjoy this with sticky rice, jasmine rice, or even lettuce wraps! So flavorful and will get you doing the food wiggle after every bite!



#### ABOUT THE RECIPE

Laab is an herby, aromatic meat salad that is very popular in Southeast Asia (claimed as the official national dish!) Laab holds most of the key ingredients in Lao cuisine, from pungent padaek (fermented fish sauce) to the many fresh regional herbs. The star of the dish is hands down the roasted rice powder, which gives that earthy, nutty flavor to the dish. The combo of fresh herbs, spicy chili peppers, and zesty lime combined with the savory fish sauce will take your tastebuds on an exciting, and flavorful journey, igniting my childhood nostalgia in your mind & heart

#### ABOUT THE CHEF

Chef Ae is a self-taught chef inspired by sharing the flavors of Southeast Asia. Born and raised in Vientiane, Laos, she began playing around in the kitchen with her parents at the tender age of 10 and fell in love with cooking since. Food is the ultimate love language for Chef Ae, with her passion is to share Lao food and culture with the world.

She runs a meal prep company called [StirFryMaster](#) in San Diego and hosts intimate private dinners to showcase Southeast Asian flavors. You can find her cooking up Lao food on her [Instagram](#) & [TikTok](#) at @aebaybay. You can also watch her as a contestant on Gordon Ramsey's [Next Level Chef, Season 1](#).



#### GIVE IT A TRY!

Scan the QR code or [click HERE](#) for a scrollable version of Ae's recipe close to her heart for a seamless cooking experience in your kitchen!

# STIR FRIED TOMATO & EGG

SERVINGS : 2-3



## INGREDIENTS

- 5 tomatoes (Med-Large)
- 2 garlic cloves
- 3 scallions
- Soy Miso Paste (from Yun Hai)
- 6-8 eggs
- ½ cup whole milk
- 3 cups of medium grain rice
- 1 cup of short grain sweet rice
- Salt
- MSG
- 2 tbsp Irish Butter

## RICE

1. In the rice cooker bowl, wash rice a few times prior to cooking.
2. Fill the bowl with water until the water line is about a finger width above the rice.
3. Add 1 tsp of olive oil to bowl
4. Steam and let rest after cooking for at least
5. 30 minutes.

## TOMATOES

1. Over medium flame, add 4-5 tbsp of oil
2. Chop the clove of garlic and add to the oil
3. when hot
4. Prepare tomatoes in chunks, approximately
5. 1" - 1 ½" thick
6. While cooking, add 4-5 pinches of salt, 2 pinches of MSG and 1 tspn of sugar
7. Reduce water from tomatoes and set aside



#### SCALLIONS

1. Cut top and bottom inch off ends of scallions and throw away
2. Dice the scallions into “coins” about ¼” thick and set aside.

#### EGGS

1. Throw eggs into a medium sized bowl with whole milk and scramble well
2. Add a tsp of white pepper
3. Using the same pan for tomatoes, but over a light/medium heat, add butter and cook the scrambled eggs.
4. Keep moving eggs around until they’re cooked to your liking
5. Add back tomatoes and scallions
6. Add 2 tblspn of Soy Miso Paste and lightly incorporate all ingredients
7. lightly incorporating ingredients

#### FINISH

1. Further reduce water in the pan.
2. Serve with a healthy serving of rice!

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#### ABOUT THE RECIPE

My mom would make this dish as kids. I enjoyed watching her cook this especially when the eggs and tomatoes were being incorporated. It’s a quick and easy recipe, and you know that yumtown is just around the corner. I don’t cook very much, but when I do, it’s usually one of a few favorites like this one. It’s based on my mom’s recipe and I love to cook things from my childhood.

#### ABOUT THE CHEF

My name is Josh and most of my professional working experience is in property and construction management. During college, I enjoyed bringing friends to restaurants they’ve never been to, hence sharing a bit of my childhood with them. That enjoyment and feeling spread to doing a brief pop up selling Taiwanese Shaved Ice which eventually led to my continued desire to serve. When the opportunity to open a physical restaurant came, my friend Trigg and I were primed and ready to take a risk and commit to building [Win Son](#).



#### GIVE IT A TRY!

Scan the QR code or [click HERE](#) for a scrollable version of Josh’s childhood recipe for a seamless cooking experience in your kitchen!

# HONG KONG STYLE SPAGHETTI BOLOGNESE

SERVINGS : 3-4



## INGREDIENTS

- 1 lb ground beef
- 1 medium carrot, diced
- 1/2 onion, diced
- 3 cloves garlic, minced
- 1 tomato, diced
- ½ Tbsp cooking oil
- ½ tsp sugar
- ½ tsp salt
- ¼ tsp black pepper
- 3 Tbsp tomato paste
- 1 cup chicken broth
- ½ cup water
- 1½ tsp [Maggi sauce](#) (feel free to sub in soy sauce if you can't find this)
- 1 tsp dark soy sauce
- 2 tsp Worcestershire sauce
- 2 Tbsp ketchup (I love using [Ottoji's!](#))
- 2-4 bay leaves
- 3-4 servings of spaghetti
- 2 Tbsp butter
- Shredded mozzarella cheese (to your liking)

1. Chop up your tomato, onion, garlic, and carrots, then set aside.
2. Over medium heat, add cooking oil to a pan, then add in carrots & onions. Stir fry until onions are slightly translucent.
3. Add in your ground beef and separate into small pieces with your spatula/spoon. Stir fry all together and add garlic, salt, sugar, and black pepper.
4. Once ground beef is mostly cooked, add tomato paste and stir fry for about a minute until slightly caramelized.
5. Add in tomato and stir fry together, before adding chicken broth and water.





6. Once simmering, add in maggi sauce, worcestershire sauce, dark soy sauce, Ottogi ketchup, and bay leaves. Stir well and let simmer for ~10 minutes.
7. In a pot of boiling salted water, cook spaghetti according to package instructions. Once cooked, drain spaghetti and set aside.
8. Once the sauce is done simmering, add butter and stir to melt in.
9. In an oven safe dish, mix the spaghetti with 90% of the sauce. Pour the remaining sauce on top.
10. Sprinkle mozzarella on top and broil until melted/slightly golden brown. Enjoy!



#### ABOUT THE RECIPE

One of my favorite things to get at a 茶餐廳, was a slightly sweet savory bolognese sauce with spaghetti. My mom would always tell me not to order this at restaurants because she said she could make it at home but she never made it. It's a dish I enjoy almost as a guilty pleasure now that I'm older because I wasn't able to have it much growing up, despite how much I liked it. The dish stands to be another one of Hong Kong's classic Western influenced dishes, the epitome of cultural fusion and exchange, something I feel deeply in my identity as I moved around growing up.

#### ABOUT THE CHEF

I'm Joanna but people call me Jo! I'm a senior in college studying Visual Media with a passion for cooking and cultural exchange. I started learning how to cook and documenting my journey in May 2020 on Instagram at [@chungeats](#). Since then, it's become an avenue of community building, cultural exchange, and a way to understand my heritage deeper.



#### GIVE IT A TRY!

Scan the QR code or [click HERE](#) for a scrollable version of Jo's recipe close to her home for a seamless cooking experience in your kitchen!

# JAPANESE COTTON CHEESECAKE WITH BASIL GLAZED BLUEBERRIES

SERVINGS : 2- 8" ROUND CHEESECAKES



## INGREDIENTS

### GRAHAM CRACKER CRUST

- 500 g Graham Cracker Crumbs
- 100 g Light Brown Sugar
- 200 g Butter, melted
- 3 g Salt

### CHEESECAKE

- 60 g Cake Flour
- 40 g Cornstarch
- 360 g Cream Cheese
- 60 g Butter
- 100 g Milk
- 6 Egg Yolks
- 6 Egg Whites
- 140 g Granulated Sugar

### BASIL GLAZED BLUEBERRIES

- 100 g Granulated Sugar
- 100 g Water
- 50 g Fresh Basil
- 1 pt Blueberries

### GRAHAM CRACKER CRUST

1. Melt the butter
2. Combine the crumbs and sugar in a mixer with a paddle
3. Stream in the melted butter until fully combined.
4. Pack the crust into a pan, ensuring that the layer is even.

### CHEESECAKE

1. Preheat the oven at 300 F
2. Melt the butter and cream cheese in a bowl over a pot of boiling water
3. Once the butter and cream cheese are fully melted, mix in the egg yolks until combined
4. In a separate bowl, combine all the dry ingredients and sift it all into the melted cream cheese



5. Using a stand mixer, combine together the egg whites and sugar. Whip the egg whites until it reaches a soft peak meringue
6. Fold half the meringue into the cream cheese, ensuring it is fully mixed. Repeat this process until all the meringue is incorporated.
7. Pour the batter into the pan lined with a layer of graham cracker crust.
8. Place the pans in a water bath.
9. Bake at 300 F for 30 minutes. Lower the temperature of the oven to 250 F and bake for another 30- 40
10. The cake is done when the top is slightly golden brown

#### **BASIL GLAZED BLUEBERRIES**

1. In a pot combine the sugar, water, and basil.
2. Bring the sugar syrup to a boil, or just until all the sugar fully dissolves.
3. Strain the fresh basil out, and transfer the syrup back to a pot, and bring to a boil.
4. While the syrup is boiling again, pick through the blueberries, ensuring that all the stems have been picked out and that already burst blueberries are taken out.
5. Once at a boil, pour the basil syrup onto the blueberries and let it sit for about 3 minutes.
6. After three minutes strain the blueberries out. Use the glazed blueberries for the cheese cake, and reserve the basil glaze for future uses.
7. \*Shelf life of basil glaze can be 1 month+ just ensure that no fruit remnants are in the syrup.



#### **ABOUT THE RECIPE**

This recipe was from my time working in Michelin restaurants and is a fusion of the classic NY Cheesecake that I grew up loving, and that of Japanese Cheesecakes that speak to my AAPI background.

#### **ABOUT THE CHEF**

Daniel Joseph Corpuz is a pastry chef and chocolatier based in New York City. As a graduate of the Culinary Institute of America, Daniel achieved his Associates Degree in Baking and Pastry and his Bachelor's Degree in Food Business Administration in 2019.



He has worked in several NYC-based fine dining restaurants, including The Modern at MoMA, Manhatta, and One White Street.

As a result of the pandemic, Daniel's extensive work with chocolate led him the opportunity to be on Netflix's new show, '[School of Chocolate](#)' with world renowned Pastry Chef Amaury Guichon.

With his Filipino-American background, he ultimately decided to launch [Daniel Corpuz Chocolatier](#). This chocolate brand centers on his upbringing while amplifying his industry experience by utilizing Filipino and Asian ingredients and flavors into his chocolates.



### **GIVE IT A TRY!**

Scan the QR code or [click HERE](#) for a scrollable version of Daniel's recipe for a seamless cooking experience in your kitchen!

# MISO CHOCO CHIP COOKIES

SERVINGS : 12 LARGE COOKIES / 24 SMALL COOKIES

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## INGREDIENTS

- 2 cups + 2 Tbsp all purpose flour
- 1 tsp salt
- 1 tsp baking soda
- 1 ½ sticks butter, softened
- ¾ cup granulated sugar
- ¾ cup brown sugar, packed
- 2 large eggs
- 1 cup chocolate chips (or chopped chocolate)
- 3 Tbsp red miso paste

1. Preheat oven to 350F. Line the baking sheet with parchment paper.
2. In a medium bowl, mix together the flour, salt, and baking soda.
3. In a separate mixing bowl, cream together the softened butter and both sugars. The mixture should be fluffy.
4. Add in the eggs, then mix again.
5. Pour in half the dry mixture and beat until just incorporated. Scrape down the sides of the bowl, then add the remaining dry mixture. Beat again until just incorporated.
  - *The batter should be quite soft and sticky.*
6. Fold in the chocolate chips & miso paste.



- \* Using two spoons (or a mini ice cream scoop), scoop out some batter and place on the baking sheet. Repeat until all dough is used, making sure to leave 2" in between each cookie.
- Bake for 12 minutes, then cool on wire rack for 5-10 minutes. Enjoy immediately!

*\* For even better flavor development, mix the dough and then chill in fridge overnight, or up to 24 hours. This allows the flavors to develop and meld together. Bake for 12 minutes at 350F.*

*Best enjoyed when soft and warm. To warm up, microwave for 10 seconds, or heat in a 200F oven for 3 minutes.*

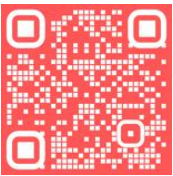
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#### ABOUT THE RECIPE

These chocolate chip cookies are an ode to your classic treat with an Asian American spin. Instead of using salt to enhance the chocolate and butter flavors, we use Japanese red miso to bring an umami kick! This dish is super nostalgic to me because my favorite dessert is the classic Chips Ahoy cookie while growing up in Queens, NYC. My brother and I would get a small snack size bag of them every time we went to Saturday school and it was the highlight of my week. Knowing my love for baking, my father gifted me a electronic hand mixer when I was 13 and this cookie recipe (without the miso) was the first thing I ever made with that hand mixer. Given that my palette has changed since the age of 13, the red miso addition gives our classic cookie a complex spin.

#### ABOUT THE CHEF

Amy is the founder of [Kitsby](#), a culinary kit experience brand based off of Asian American nostalgia. We focus on bringing flavors and techniques that have been passed down several generations to the mass market! We're trying to revolutionize Asian American cooking & baking by sweeping up convenience in your very own kitchen & accessible education on special cultural ingredients such as Japanese Hojicha powder, salted duck egg yolks, and more! There is something about homemade that can't be replicated, as always its made with care and love.



#### GIVE IT A TRY!

Scan the QR code or [click HERE](#) for a scrollable version of Amy's recipe close to her childhood for a seamless cooking experience in your kitchen!



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