

Post Magazine / Food & Drink

## Finding mum's recipes led to a cookbook on how to make everything from curry puffs to laksa to scones

- When Hong Kong-born Dominica Yang found her mum's handwritten recipes, she decided to put together a cookbook in memory of her and of her late sister
- Mum's Kitchen Back to Basics, features Southeast Asian recipes including curry puffs and laksa; others include char siu, Bakewell tart and classic scones



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Dominica Yang created Mum's Kitchen - Back to Basics after she found her mum's handwritten recipes while clearing out her childhood home. Photo: May Tse

In the introduction to Mum's Kitchen – Back to Basics (2021), Hong Kong-born Dominica Yang writes that she found a treasure when she was cleaning out her childhood family home. It wasn't gold or jewels: it was her mother's handwritten recipes. Her mother, she writes, was an excellent cook and hostess. "My mum was the kindest mother and the most hospitable hostess, and as the

Chinese would always say, we can always add a pair of chopsticks. She was known for always hosting the most delicious, wholesome and plentiful meals. "And it goes without saying that my love of cooking stemmed from such a

household – from helping in the kitchen at a young age to cooking with my

mum or discussing recipes with her through different stages of my life." After Yang found the recipes, she says, "Friends and family requested that I must share with them [ ...] I decided to put together a cookbook as my mum nurtured in me the love of cooking and the simple joy of sharing, and this book



The cover of Yang's book. Photo: HK Arts Centre

"Priscilla lived for 10 short years – she was born mentally and physically disabled. In 1983, my father helped to set up Priscilla's Home, part of the Fu Hong Society, to offer day training and residential services with hostel facilities to individuals with severe disabilities, in memory of Priscilla."



Proceeds from the sale of the book will benefit Priscilla's Home and the Fu Hong Society.



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Yang and her mother Lucia, the inspiration for her latest cookbook. Photo: courtesy of Dominica Yang



She can make xiaolongbao

now - but her first time

cooking was a disaster



The book includes a surprising number of Southeast Asian recipes, as Yang's

mother spent time in Kuala Lumpur, Malaysia, when growing up. They include pork or chicken satay with peanut sauce, gado gado, curry puffs, laksa, sambal udang (prawns in chilli paste), sago Melaka, and Nonya quail with nasi goreng.

Other recipes reflect the Chinese and British dishes of Hong Kong: beef brisket and tripe curry, char siu, Hong Kong-style ox tongue in brown sauce, prawn toast, Chinese oxtail stew, po po's (maternal grandmother's) chicken wings, sticky toffee pudding, bread and butter pudding with home-made custard sauce, Bakewell tart, and classic scones.

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Susan Jung

Francisco, New York and Hong Kong before joining the Post. She is academy chair for Hong Kong, Macau and Taiwan for the World's 50 Best Restaurants and Asia's 50 Best Restaurants. **O** 



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