### INGREDIENTS

- 20 chicken wings, split and tips discarded
- 125 g butter, melted
- 7 tbsp Tabasco sauce
- ¼ cup passata or pureed tomatoes
- 1½ tsp cayenne pepper
- 1 tsp cayenne pepper
- 1 cup grated low-fat mozzarella cheese

### EQUIPMENT

- Blow torch

### INGREDIENTS

- 30 ml brandy
- 30 ml white creme de cacao
- 60 ml orange juice
- 30 ml amaretto
- 30 ml sloe gin

### INGREDIENTS

- soy sauce for dipping
- wasabi for garnish
- wasabi for garnish
- 1 pack unseasoned nori
- 1 pack unseasoned nori
- 12 crabsticks
- 1 batch sushi rice

### INGREDIENTS

- 215 g (1 cup) caster sugar
- 4 egg whites
- 8 slices brioche or Madeira
- 50 g (1 cup) amaretti

### INGREDIENTS

- 2 eggs
- ½ cup plain flour
- 1 cup dried breadcrumbs
- 2 tbsp finely chopped almonds

### INGREDIENTS

- 60 ml (¼ cup) white vinegar
- 125 ml (½ cup) olive oil
- 1 tsp salt
- 1 tsp dried oregano

### INGREDIENTS

- 2 - 2.5kg duck
- 3 tbsp honey
- 3 tbsp dark soy sauce
- 150 ml Shaoxing rice wine
- 1 cinnamon stick
- 2 star anise
- Mandarin pancakes
- 2 Lebanese cucumbers, cut into strips

### INGREDIENTS

- 750 g beef strips
- 2 tbsp peanut oil
- 2 large onions, quartered
- 2 tsp garlic
- 2 tsp ginger
- 1 tsp sesame oil
- 2 tbsp soy sauce
- ¼ cup Hoisin sauce
- 2-3 tsp cornflour
- 1 cup beef stock
- 2 tsp sesame seeds

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**VARIUS FLAVUS**

Roman governor of Condatum, Varius Flavus lives a debauched lifestyle of never-ending parties inside his large food hall.

— Corey Plover