

Braised Dried Oysters Recipe

(Malaysian Recipe)

Ingredients: Serves 4

200g Chinese Shiitake mushrooms

150g dried oysters

1 small piece ginger

300-400g soaked sea cucumber, cut into pieces

15g black mosses, rinse with water and set aside

Seasoning:

900ml chicken stock

3 tablespoons oyster sauce

1 teaspoon sesame oil

1 teaspoon hua diao wine (Plum Blossom Brand)

½ teaspoon salt

1 teaspoon sugar

some pepper

Method:

Rinse the mushrooms and soak until softened. Rinse the dried oysters and soak a while. Heat some oil in wok, sauté ginger until fragrant and add in mushrooms and stir-fry well. Add in dried oysters and sea cucumber and stir-fry for a while. Then add in seasoning and stir-fry well. Use low heat and braise until sea cucumber and mushrooms are cooked and softened. Lastly, add in black moss and braise for another 5 minutes and serve.

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