

Eight Treasures Pot Recipe

Ingredients:

1 soaked sea cucumber, about 300g, cut into small pieces
50g fish maw, soaked, cut into small pieces
5 dried oysters, soaked
5 dried scallops, soaked
5 black mushrooms, soaked
50g golden mushrooms, drained
10 button mushrooms
5g fatt choy, soaked

Seasoning:

2 tablespoons oyster sauce
1 tablespoon light soy sauce
dash of salt, pepper and wine
250ml water
1 tablespoon corn flour water, for thickening

Method:

Steam scallops with water for about 20 minutes. Blanch all the remaining ingredients and set aside. Heat up 2 tablespoons oil, stir-fry dried oysters and black mushrooms until fragrant. Add in sea cucumber, fish maw and scallops, mix well and pour in all seasoning. Bring to cook for 20 minutes at low heat. Add in button mushrooms, golden mushrooms and fatt choy and mix well. Thicken with corn flour water and pour into a heating clay pot. Serve.

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