

## **Hu Chih Char Recipe**

### **(Sharks Fin Stir-Fried Recipe)**

#### **Ingredients:**

150 g wet sharks fin threads  
250 ml water  
200 g lean pork  
500 g yam bean  
100 g (1) carrot  
200 g (¼) cabbage  
10 g (6) dried shiitake mushrooms  
1 onion, peeled  
3 tablespoons cooking oil  
20 g (2 cloves) garlic, peeled and minced  
2 teaspoons bean paste (tau cheo)  
1 teaspoon sugar, or to taste  
pinch of salt, or to taste  
pinch of pepper, or to taste

#### **Topping:**

150 g fresh crab meat (from 1 large crab)  
1 sprig scallion, trimmed and sliced into thin 1-inch strips

#### **Method:**

Wash sharks fin threads and set aside to soak until required. Drain off water before use. Bring the water to a boil in a small pot and put in the pork. Boil until cooked, about 5 minutes. Dish out, reserve the stock and cool meat slightly before shredding the meat finely. Set aside. Peel yam bean and carrot, and slice as thinly as possible. Then cut into fine strips (julienne). Slice cabbage and mushroom as finely as possible. Halve onion and slice finely. Heat up the oil in a wok, lower the fire and fry the garlic and bean paste until fragrant. Add the mushroom, then the onion and the rest of the vegetables. Lastly, add the sharks fin threads. Add the pork stock and continue to stir-fry until all the ingredients are dry. Season to taste with sugar, salt and pepper. Dish out onto a serving plate and top with the crabmeat and scallions.