

## Mutton Hot Pot Recipe

### Ingredients:

500 g lean mutton with some bone  
5 pieces large black tree fungus or wan yee  
100 g dried bean curd skin or fu chok  
250 g peeled carrot, cut into wedges  
100 g bamboo shoots, cut into wedges  
4 cloves garlic, peeled and chopped finely  
5 shallots, peeled and chopped finely  
1 1/2 star anise  
5 cm cinnamon stick  
6 cloves  
5 teaspoons light soy sauce  
1/2 teaspoon salt  
1 teaspoon sugar  
5 cups water  
2 cups vegetable oil

### Marinade:

3 pieces soy bean cheese or fu yee  
30 g ginger  
1 1/2 teaspoon sesame oil  
2 tablespoons Chinese yellow wine  
1 teaspoon salt  
1 1/2 teaspoons sugar  
A dash of white pepper powder

### Garnish:

2 plants scallions and 2 stalks Chinese celery, washed and cut into 2 cm lengths (discard root);  
white pepper powder

### Method:

To prepare mutton, wash and chop into 3 to 4 cm cubes. Soak with marinade ingredients, mashing soy bean cheese into it, and leave from at least 1/2 hour to 1 day in the fridge. Drain just before cooking and set marinade aside. Soak fungus in warm water till softened. Drain, discard the hard core and cut into bite-size pieces. Wash and soak bean curd skin in tap water till softened; drain and cut into bite-size pieces. Heat the oil (leaving about 4 tablespoons for later) in a wok over High Heat. When smoking hot, deep-fry bean curd skin (placing it in 1 layer) for about 2 minutes till crispy. Flip bean curd skin once while frying. Remove and drain. Heat clay pot over High Heat for 1/2 minute. Heat the 4 tablespoons oil and stir-fry shallots and garlic till fragrant and slightly crispy. Add the marinated mutton and stir-fry for about 5 minutes till slightly brown. Pour in the marinade. Add bamboo shoots, fungus, fried bean curd skin, water, star anise, cinnamon stick and cloves. Bring to the boil, lower heat and simmer for 1 1/2 to 2 hours till meat is tender and gravy thickens. Add carrots 1/2 hour before end of cooking time. Simmer further till mutton and vegetables are very tender and gravy has thickened to a rich creamy consistency. (If you like the texture more soupy, do not evaporate too much). Garnish just before serving.