



# DOUBLE-STEAMED CHICKEN FEET SOUP WITH CONCH, YAM AND CHINESE WOLFBERRIES (serves 1)

## INGREDIENTS

1/3 conch, 3 slices dried yam, 10 Chinese wolfberries, 4 dried longans, 1 fresh chicken foot, 1 dried scallop, 50 g pork shin



### Methods:

1. Soak dried scallop in water for 30 minutes. Blanch pork in boiling water. Rinse in cold water. Drain and set aside. Clip the claws on the chicken foot. Blanch conch in boiling water. Rinse in cold water and slice thinly.
2. Put all ingredients (except Chinese wolfberries) into a double-steaming pot. Add boiling water to cover. Steam in Miele puresteam at 100°C for 90 minutes. Add Chinese wolfberries and steam for 30 more minutes. Serve.

### Cooking tips:

- Miele steam oven comes with built-in timer to set the cooking time. It'll turn itself off when the time is up.



## 響螺淮杞燉雞腳湯 (1位份)

### 材料

響螺肉1/3個、淮山3片、杞子10粒、鮮雞腳1隻、瑤柱1粒、豬腱50克

### 做法：

1. 瑤柱浸清水30分鐘。豬腱用沸水氽燙，沖冷水瀝乾。剪去雞腳爪尖。響螺以沸水略燙，沖冷水，切薄片。
2. 除杞子外，所有材料放燉盅內，注入沸水蓋面，放Miele蒸爐以100°C蒸90分鐘。加入杞子再蒸30分鐘即可。

### 烹調小貼士：

- Miele蒸爐內置計時器，預設烹調時間一到即自動關機，讓你放心。

