



DOUBLE-STEAMED DUCK SOUP WITH FISH MAWS AND CLAMS (serves 2 to 3)

INGREDIENTS

¼ skinned duck, 100 g re-hydrated fish maws, 8 live clams, 6 slices dried Chinese yam, 2 tsp Chinese wolfberries, 12 dried longans, 80 g lean pork, 2 slices ginger

Methods:

1. Blanch the duck in boiling water. Rinse in cold water. Drain. Wash all remaining ingredients and drain.
2. Put all ingredients (except Chinese wolfberries and clams) into a double-steaming pot. Pour in boiling water to cover. Cover the lid and steam in Miele puresteam at 100°C for 90 minutes. Add Chinese wolfberries and clams. Steam for 30 more minutes. Season with salt and serve.

Cooking tips:

- Miele puresteam holds enough water for a few hours of continuous steaming without the need to refill.
- Miele DGC 6800 XL built-in steam combination oven boasts a 48-litre extra-large cabinet. You can make 2 big pots of double-steamed soup all at once, enough for over 10 people.





淮杞花膠花蛤燉鴨湯 (2至3位份)

材料

去皮米鴨1/4隻、已浸發花膠100克、花蛤8隻、淮山6片、杞子2茶匙、圓肉12粒、瘦肉80克、薑片2塊

做法：

1. 米鴨以沸水略燙，沖冷水瀝乾。其餘材料以清水洗淨後瀝乾。
2. 所有材料（除杞子及花蛤外）放有蓋燉盅內，注入沸水蓋面，加蓋放 Miele 蒸爐以100°C蒸個半小時，加入杞子及花蛤再蒸30分鐘，以鹽調味即可。

烹調小貼士：

- Miele 蒸爐連續蒸煮數小時亦不用加水。
- Miele DGC 6800 XL 48公升嵌入式蒸焗爐，容量特大，可同時放入2大燉盅，可炮製十多人份量。

