

Crown Conchs and Mushroom Soup Recipe

Ingredients: Serves 2

3 pieces of Shiitake mushrooms
15 Medlar
6 pieces dried red jujube
30 ginseng tassel
250 g crown conch
1/3 cup Sake
1 teaspoon salt

Method:

Cut crown conch to approximately 0.5cm thin slices. Cut every Shiitake mushrooms to 1/2 piece and leave aside. Put all ingredients into casserole, add water to 3/4 full, pour Sake and sprinkle salt. Seal with clear wrap, put whole casserole into electric cooker and stew for 1 1/2 hours. Serve hot.

[asian_free_recipes_download][asian_free_recipes_download]