

Lotus Root Sliced with Almonds Recipe

Ingredients: Serves 4

250g celery, sliced
300g lotus root, sliced thinly
3 nos. red chilies, sliced
1 no. green capsicum, sliced
15g black fungi, soaked till soft
1 teaspoon cornflour with 2 tablespoons water
30g almond flakes, toasted or fried lightly

Seasoning:

2 cubes reddish cheese
a pinch of sugar
½ bowl water

Method:

Blanch sliced celery and lotus roots. Dish up and drain well. Heat up 2 tablespoons of oil to sauté reddish cheese until fragrant. Stir in chilies, capsicum and black fungi. Add in salt and stir-fry a while. Add water, celery and lotus root slices. Simmer over medium heat until lotus roots are done. Add cornflour mixture to thicken the sauce. Dish up onto a serving plate, sprinkle with toasted almond flakes and serve hot.

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