

## Mixed Vegetables in Pumpkin Ring Recipe

### Ingredients:

#### Pumpkin Ring:

500g pumpkin  
2 salted egg yolks  
40g shortening  
dash of salt and sugar to taste  
150g tang ming flour

#### Mixed Vegetables:

50g pumpkin, cut into 3cm long strips  
2 asparagus, cut into 3cm long strips  
20g fresh lily bulbs  
2 dried shitake mushrooms, soaked, diced  
1 red chili, sliced

#### Seasoning:

Dash of salt  
black pepper powder  
chicken stock granule

### Method:

Peel pumpkin and cut into small cubes. Steam until soft. Mix with salted egg yolks, shortening, salt and sugar and put into electrical mixer and blend until smooth. Slowly add in tang ming flour and mix to form a dough. Knead to form a ring shape, deep-fry in hot oil until golden brown. Dish up. Blanch all mixed vegetables in boiling water for a short while, dish up. Heat up olive oil, put in all vegetables and stir well. Add seasoning and stir-fry until cooked. Dish onto the pumpkin ring and serve.