

## Stewed Chicken Feet with Fish Maw Recipe

**Ingredients:** Serves 2

6 pieces chicken feet  
6 pieces dried Chinese mushrooms  
100g premium fish maw  
100g lean meat  
2 slices ginger  
1 teaspoon cornflour  
½ cup Chinese wine  
pinch of salt

**Method:**

Wash fish maw, then soak in hot water with lid on for 6 hours, then discard and rinse under cold tap water for 10 minutes, repeat the above steps 3 times until they turn into milk white color. Remove mushroom stems and soak in warm water until soften, and then drain and marinate with cornflour for 5 minutes, dish out and wash. Wash chicken feet and remove the nails; dice lean meat and blanch both in boiling water for 3 minutes, dish out. Pour 1000ml water in pot, add in all ingredients and Chinese wine and salt, double boil for 90 minutes, done. The timing to prepare the premium fish maw is vital; just make sure they had turned to milk white in color and soft in texture. Oversoak will make them too soft for stewing.

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