

## Wood Ear with Chicken and Ham Recipe

**Ingredients:** Serves 4

5g dry white wood ear

2½ cups chicken stock

Salt to taste

½ cup cooked chicken meat (shredded)

¼ cup cooked Chinese ham (shredded)

2 tablespoons chopped scallions

**Method:**

Soak dried white wood ear in warm water until soft, remove the stem and wash it. Blanch in boiling water then cook in chicken stock for 15-20 minutes. Season with salt to taste and drain. Heat 2 tablespoons oil to stir-fry chopped scallions a while. Then add chicken and ham, stir a while and pour on top of the wood ear, mix well and serve.

**NB:** Be careful not to overcook the wood ear so as to retain its crispy texture and taste.

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