

# HERBAL STEAMED COD FISH AND AROMATIC CORDYCEPS FLOWER CHICKEN SOUP



Category: Fish and meat main courses

Created: on 2024-09-18  
Qualified by: Supercook SG  
Suggested by: CerCad  
Total preparation time: 50 Minutes

Suitable for machine:  
- Supercook SC350  
- Supercook SC400

## INGREDIENTS FOR 4 SERVES

<b>600 gram</b>	Chicken drumsticks, with skin and bone
<b>10 gram</b>	Cordyceps Flowers
<b>30 gram</b>	Dried Chinese Yam
<b>40 gram</b>	Goji Berries
<b>6 piece</b>	Dried Scallops, soaked to soften
<b>1 teaspoon</b>	salt
<b>1500 gram</b>	water
<b>250 gram</b>	Cod Fish Fillet, with skin (can be up to 300g)
<b>40 gram</b>	Fresh Ginger, cut into thin slices
<b>2 sprig</b>	Spring Onion, halved white part and cut the green parts into smaller pieces for garnishing
<b>0.5 tablespoon 15ml</b>	Goji Berries
<b>6 piece</b>	Red Dates, deseed and shredded
<b>3 piece</b>	Dang Gui (Chinese Angelica Roots)
<b>4 piece</b>	Dried Shitake Mushroom, soaked to soften and cut thin slices
<b>20 gram</b>	cooking oil
<b>0.5 tablespoon 15ml</b>	Chinese Rice Wine (Shaoxing Hua Tiao)

## STEP BY STEP - PREPARATION

To see the full recipe, please [log in](#).

### TOOLS



Mixing knife (sharp)



Spatula



Vapore



Steaming basket



Measuring cup (MC)

