

HERBAL STEAMED COD FISH AND AROMATIC CORDYCEPS FLOWER CHICKEN SOUP



Prep: 10 minutes
Cook: 2024-09-18
Supercook SG
CerCad
50 min
Supercook SC350
Supercook SC400

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

SUPER^{flame}COOK

2.5 **SARIMAX**

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