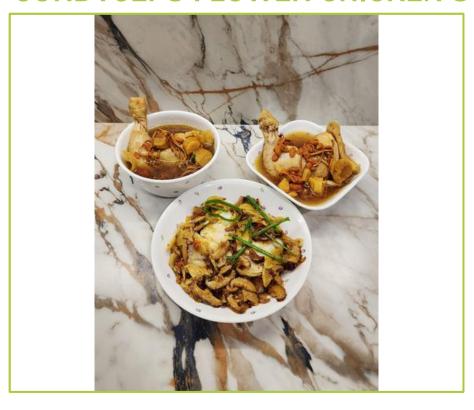


## HERBAL STEAMED COD FISH AND AROMATIC CORDYCEPS FLOWER CHICKEN SOUP



00: 00000
□□□□ 2024-09-18 □□□□ Supercook SO
□□□□CerCad

- Supercook SC350
- Supercook SC400

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













