

Choose natural Swiss premium quality

HACO swiss



Sam & Forest Leong
HACO Culinary Ambassadors

Seasonings

A burst of flavours happen when food meets its perfect seasoning.

Braised Bai Ling Mushroom

Serves 4

	Cooking oil, for deep-frying
40g	old fowl meat, chopped
40g	lean pork meat, chopped
40g	chicken feet
10g	yun nan ham
3 ltr	water
2	fresh bai ling mushrooms, cut into half
10ml	corn starch solution
40g	micro-greens, for serving

Seasoning

2½ tsp	Haco All Purpose Seasoning
5g	rock sugar
3ml	oyster sauce
2ml	dark soy sauce
2ml	Chinese rice wine

- For the seasoning: Mix all the seasoning ingredients in a mixing bowl and set aside.
- Heat the cooking oil in a saucepan until smoking point and deep-fry the chopped old fowl meat, lean pork meat, chicken feet and yun nan ham separately until they are crispy and golden browned. Place the deep-fried meat into another clean saucepan and pour in 3 litres of water, and bring liquid to a boil. Add in the seasoning, reduce heat and simmer for about 2 hours, ensuring that the stock is sufficient to cover all the ingredients during the simmering. Remove saucepan from the heat, and let the braised bai ling mushrooms soak in the braising mixture until the braising mixture is cold. Once cooled, add in the corn starch solution to thicken the broth.
- To serve: Cut each braised bai ling mushroom into 4 slices and place onto each warmed serving plate. Spoon a teaspoon of the braising broth onto the serving plate next to the braised bai ling mushrooms, and serve with the micro-greens.