DOUBLE-STEAMED FISH MAW SOUP WITH COCONUT, WHITE FUNGUS AND DRIED SCALLOPS (serves 2 to 3)

INGREDIENTS	100 g shelled coconut, 60 g white fungus (soaked in water till soft), 3 dried scallops, 120 g fish maw (soaked in water till soft) 120 g lean pork, 2 slices ginger, 500 ml water
SEASONINGS	2 slices ginger (crushed), 2 sprigs white part of spring onion, 1 tsp Shaoxing wine

Methods:

1. Put dried scallops in a bowl. Add water to cover. Steam in Miele puresteam at 60°C for 30 minutes. Set aside both dried scallops and the soaking water.
2. Dice pork and blanch in boiling water. Rinse cold water and drain.
3. Put all ingredients in a double-steaming pot. Steam in Miele puresteam at 100°C for 90 minutes. Season with salt. Serve.

Cooking tips:

- Traditionally, fish maw needs to be soaked in water overnight to be fully re-hydrated. With Miele puresteam, the process is shortened in major ways. Just cover the fish maw in water. Steam at 60°C for 30 minutes to a few hours (depending on the thickness and sizes of the fish maws) until soft. To remove the fishy taste, put re-hydrated fish maws on a plate. Arrange ginger slices and white part of spring onion over them. Drizzle with Shaoxing wine. Steam at 100°C for 10 minutes.
- Miele DGC 6800 XL built-in steam combination oven boasts an extra-large 48-litre cabinet spacious enough for two big double-steaming pots. You can make enough soup for over 10 people all at once.

椰子雪耳瑤柱燉花膠湯 (2至3位份)

材料	椰子肉100克、浸軟雪耳60克、瑤柱3粒、已浸發花膠120克、瘦肉120克、薑片2塊、清水500毫升
調味料	薑片2塊 (切碎), 蔥2 條 (白色部份), 紹興酒 1湯匙

做法：

1. 瑤柱洗淨放小碗，注入清水蓋面，放Miele蒸爐以60℃蒸30分鐘。連浸汁留用。
2. 瘦肉切小塊以沸水汆燙，沖冷水後瀝乾。
3. 所有材料放入燉盅內蓋好，放Miele蒸爐以100℃蒸90分鐘，加鹽調味即可。

烹調小貼士：

- 傳統方法浸發花膠要浸過夜，用蒸爐可加速浸發過程，以清水蓋面，放以60℃低溫浸發30分鐘至數小時（視乎厚薄大小）至軟身即可。已浸發花膠盛碟上，鋪上拍鬆薑片、蔥白及紹酒，以100℃蒸10分鐘可辟除腥味。
- Miele DGC 6800 XL嵌入式蒸焗爐，48公升容量特大，可同時容納2大燉盅，可炮製十多人份量。