



## Steamed Broccoli with Abalone, Shiitake Mushroom and Oyster Sauce

### Overview

Difficulty Easy  
Servings 4  
Preparation Time 30 mins  
Cooking Time 15 mins

## Ingredients

- 1 kg broccoli cut into florets
- 1 can whole/ sliced abalone
- 10-12pcs fresh whole shiitake mushroom
- Fried shallots, to garnish

### Oyster Sauce

- 2 tablespoons cooking oil
- 2 tabkespoons sesame oil
- 20g chopped garlic
- 50g oyster sauce
- 150ml water
- 1 tablespoon light soya sauce
- white pepper powder, to taste
- 200ml water
- 50g corn flour

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# Methods

## Step 1.

Heat up a small pan on low heat and pour in the cooking oil and sesame oil.

## Step 2.

Fry the garlic till brown and add in oyster sauce, water (150ml), and light soya sauce.



## Step 3.

Season with pepper to taste.

## Step 4.

Mix remaining water and corn flour to form a slurry.

## Step 5.

Once sauce is boiling, lower heat and add in the slurry to thicken the sauce. \* Chef's tip: Add slurry to the sauce when it is boiling to prevent the sauce from being lumpy.



## Step 6.

If you have a whole abalone, slice it into very thin slices and set in refrigerator while preparing the other ingredients and sauce.



## Step 7.

Wash and cut the broccoli into small florets.



## Step 8.

Wash and remove the stems from the mushrooms. Place the abalone, broccoli and mushrooms on a heat resistance plate/tray and cover with microwaveable cling film.



## Step 9.

Steam in a steamer or over the hob for approximately 10 minutes until the mushrooms and broccoli are cooked.

## Step 10.

Pour heated sauce over the dish and serve.

Guten Appetit



## Product Used

### Series | 8 Compact steamer

The steamer: prepare foods especially gently, retaining the aroma and vitamins.

