



Vegetarian Pot with Mixed Vegetables and Quail Eggs

Overview

Difficulty Easy

Servings 4

Preparation Time 30 mins

Cooking Time 30 mins

Ingredients

- 300g Broccoli – Cut into Florets
- 300g Cauliflower – Cut into Florets
- *40g Shiitake Mushrooms - Sliced
- 100g Sweet Peas
- *25g Dried Black Fungus – Cut
- 8 Quail Eggs
- 300g Carrots – Diced
- 200g Young Corn - Cut
- 30g Garlic - Chopped
- 3 Tablespoons Vegetarian Oyster Sauce
- 2 Tablespoons Corn Starch
- 3 Tablespoons Vegetable Oil
- 2 Tablespoons Light Soya Sauce
- 400ml Water
- To Taste Sugar
- To Taste White pepper

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