

Steamed Garlic Scallops with Vermicelli



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Ingredients:

6 pcs	Fresh scallops
50 g	Bean Thread Glass Noodles
1 pc	Garlic
1 pc	Stalk of spring onion
20 g	Red pepper
40 g	Cooking oil
2 g	Salt
15 g	Steamed fish soy sauce
1.5 g	Chicken essence

Workflow:

1. Clean the scallop shells and use a small knife to gently pry open the flatter side of the shell. Remove the black intestines and sand, and keep only the scallop meat and roe. Remove the scallop meat from the shell.
2. Soak the vermicelli in hot water. Use the back of a knife to flatten the garlic cloves, peel them, and chop them into minced garlic. Chop the spring onion into small pieces. Dice the red pepper.
3. Heat cooking oil in a wok. Add the minced garlic and stir-fry over low heat until it turns light yellow. Remove the garlic and oil from the heat. Add salt, steamed fish soy sauce and chicken essence, mix well and set aside.
4. Arrange the scallop shells neatly on a steaming tray. Take a small handful of softened vermicelli, roll it up, and place it at the bottom of each scallop shell. Place the scallop meat on top, and finally drizzle the garlic seasoning over the scallops.
5. Place the steaming plate on the third tier of the steam oven, and slide a baking tray onto the second tier to catch any drippings. Select 'Steam+' and use 110 °C to steam 3 mins.
6. After the program is finished, remove to a serving plate, sprinkle with chopped green onion and diced red pepper, and serve.

Setting procedure:

Select 'Steam+' and use 110 °C to steam 3 mins.

Steam+



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