

# Steamed Winter Melon Soup



**BOSCH**

Invented for life

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## Ingredients:

1 pc	winter melon (small size)
80 g	pork (diced)
3 pcs	mushrooms (diced)
3 pcs	dried scallops
8 pcs	fresh lotus seeds (remove core)
6 pcs	shrimp (diced)
	night fragrant flower
20g	Jinhua Ham (shredded)
2 slices	ginger
	water (enough to cover ingredients)
1/2 tbsp	cooking oil
2 tsp	rice wine
2 tsp	salt
	ground pepper powder
	sesame oil

## Workflow:

1. Remove the top part of the winter melon, serrate the edge with a knife and remove the core. Remove and dice part of the melon flesh.
2. Preheat Steam Oven with steam+ to 100°C. Place the winter melon case into the steam oven and cook for 10 minutes. Remove and set aside.
3. Shred the dried scallop and set aside (retain the water used to soak the scallops).
4. Marinate the pork and shrimp together, rinse with hot water.
5. Add pork, shrimp, Jinhua ham, mushroom, dried scallop, fresh lotus seeds and winter melon flesh into the winter melon case.
6. Boil water and the scallop juice at medium heat for 10 minutes.
7. Pour the hot soup in to the winter melon case and place into steam oven. Cook for about 30 to 40 minutes with steam+ at 100°C . Add night fragrant flower, season with salt and pepper and serve.

## Setting procedure:

**Steam+** 100°C  
Cooking time: 10 mins +  
30 - 40 mins  
(Preheated steam oven)

**Steam+**

### TIP:

Choose a winter melon that is round and whole, with white powdery coating on the surface.



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