Stewed Pork Neckbone Soup with Chuanbei and Sea Coconut

BOSCH

Invented for life

Stewed Pork Neckbone Soup with Chuanbei and Sea Coconut

Ingredients:

40 g	Chuanbei
40 g	sea coconut
1 pc	dried citrus peel (soaked and softened)
300 g	pork neckbones
1 pc	carrot (chopped)
1 pc	corn (chopped)
20 g	apricot kernels
2 pcs	candied jujubes
some	hot water
	salt to taste

Workflow:

1. Wash the pork neckbones and scald with hot water. Set aside.
2. Soak the dried citrus peel and removed the white peel.
3. Wash the Chuanbei, sea coconut and apricot kernels. Put all into pot.
4. Cover the pot with lid. Preheat Steam Oven with steam+ to 100˚C then place the stewing pot into the oven for about 2 hours.
5. Fill in the pot with hot water until water covers all ingredients.
6. Cover with lid and place in 100˚C steam oven. Cook for 2 hours.
7. Season with salt and serve.

Setting procedure:

Steam+ 100˚C
Cooking time: 2 hours.
(Preheated steam oven)

Steam+

BOSCH

Invented for life