

Steamed Crab Legs with Chencun Rice Noodles

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Ingredients:

2 - 3 pcs	King crab legs
1 pc	Kombu (15cm)
1 catty	Clams
400 g	Chencun rice noodles
180 g	Chicken skin
8 slices	Ginger
250 ml	Kombu and clam broth
200 ml	Chicken broth
50 ml	Chicken oil
1 pc	Jinhua ham
2 tbsp	Shaoxing wine
1 pc	Egg yolk
50 ml	Starch water*

Workflow:

1. Fry chicken skin and ginger in a pan over low heat to extract chicken oil.
2. Soak kombu in water overnight in the refrigerator, then boil and simmer for 20 mins to make kombu water.
3. Cook clams in kombu water, then strain to make kombu clam broth.
4. Simmer kombu clam broth with chicken broth and Jinhua ham for 15 mins.
5. Mix egg yolk with chicken oil and soup base, then thicken with cornstarch slurry.
6. Use Steam+ for 10 mins at 100°C to steam crab legs and noodles, serve with golden soup base, scallions, and hot chicken oil.

*Starch water :
50ml water + 1 tsp starch

Setting procedure:

Steam+ 100°C for 10 mins

Steam+

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