

Steamed Pigeon Egg with Dried Scallop and Vegetables



55:32

This recipe is available for:

- Convotherm maxx

Accessories:

PROFILE

- Chilled 4°C
- 1 Full Tray
- From Scratch

Steam
00:10 | -
3

Stage 1
100 °C

Steam
00:03 | -
3

Stage 2
100 °C

Steam
00:06 | -
3

Stage 3
100 °C

RECIPE

Ingredients

| | | |
|--------|-----|------------------------|
| 5 | pcs | Chinese Cabbage Leaves |
| 148.83 | g | Shrimp |
| 49.61 | g | Diced Pork Fat |
| 7.09 | g | Dry Scallop |
| 10 | pcs | Pigeon Egg |
| 1 | pcs | Egg |
| 7.09 | g | Salt |
| 7.09 | g | White Pepper Powder |
| 7.09 | g | Yellow Rice Wine |
| 7.09 | g | Corn Starch |
| 1 | pcs | Chive |
| 1 | pcs | Red Chilli |

1. Food Preparation

Soak shrimp in the water for about 10 mins, then dry with kitchen paper and smash shrimp, using the back of a knife. Mix with diced pork fat , 2g chicken powder , 1g cornstach and 3g egg white. Soak dry scollop in 10 ml water and steam in oven for 15 mins, then smash them. Steam Chinese cabbage leaves for 3 mins, then soak in ice water and dry with kitchen paper. Sprinkle the starch on the leaves, wrap the shrimp with vegetable leaves and steam for 6 minutes, then remove and cut into 3 cm lengths, place on a plate, surrounded by halves of pigeon eggs. Drizzle with chicken sauce (bring the chicken stock to the boil and add the starch).

2. Cooking Instruction

N/A

3. Food Serving Instruction

Garnish with sliced chilli and crushed dry scallops

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights. Always ensure that food save core temperature has been achieved prior to service.