

Wok-Fried Spring Chicken

with Wolfberries and Glazed Sesame Oil



ENTRÉE •

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Ingredients:

- Chicken (leg, cut into cubes) 300gm
- Black fungus 30gm
- Ginger (sliced) 10gm
- Carrot (sliced) 20gm
- Wolfberries 1 tsp
- Chicken stock 50cc
- Oyster sauce 1 tbsp
- Sesame oil 1 tbsp
- Corn flour 1 tsp
- Spring onion for garnish
- Seasoning (salt/pepper) to taste

Option :
Spring Chicken
can be replaced
with Pork/
Lamb/Beef



Serving Size: 2 pax

Method of cooking:

- Heat up a wok/pan on low heat
- Add sesame oil, ginger, and stir for 1 minute
- Mix in chicken and black fungus, stir for 2 more minutes
- Toss in oyster sauce, chicken stock, and carrot
- Bring mixture to a boil
- Add in corn starch to thicken the sauce
- Garnish with spring onion
- Serve

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