



Double Boil Fish Maw Chicken Soup With Shiitake Mushroom

Ingredients

- 3 L Water
- 40 g Shiitake Mushroom
- 1 Free-Range Chicken
- 8 sudu besar MAGGI® Concentrated Chicken Stock
- 30 g Soy sauce
- 30 g Rock Sugar
- 300 g Dried Fish Maw
- 100 g Nai Pak Choy (Milk Cabbage)
- 30 g White Fungus

Instruction

1. Pour enough water into wok and place it on the induction cooker. Press START, select MAX and wait for water to boil.
2. Blanch vegetables and rinse in cold water.
3. Add ginger slice, blanch chicken for few minutes, remove from wok and rinse with cold water. Next blanch the fish maw for couple of minutes. Remove from wok, rinse with cold water and cut fish maw into chunks.
4. In the slow cooker, add in shiitake mushrooms, chicken, MAGGI® Concentrated Chicken Stock, soy sauce, rock sugar and cook for 1-2 hours.
5. After 1-2 hours, add in dry fish maw, nai pak choy (milk cabbage) and white fungus and cook for 30 minutes or longer.
6. Keep warm after all ingredients are cooked and enjoy!

Nutrition

Carbohydrates	12.83 g
Energy	369.05 kcal
Fats	13.22 g
Protein	50.6 g

🕒 116 Minutes

⊕ 10 servings