



## Ingredients

- 1 tsp Oil
- 1 in Ginger
- 8 Dried Oysters
- 1 tbsp MAGGI® Oyster Sauce
- 100 ml Water
- 500 ml Water
- 2 tbsp MAGGI® Concentrated Chicken Stock
- 6 tbsp MAGGI® Oyster Sauce
- 20 g Cornstarch
- 8 pcs Braised Abalone
- 8 pcs Dried Scallops
- 8 pcs Prawns
- 100 g Broccoli
- 500 g Chinese Cabbage
- 8 Brown Button Mushroom
- 2 pcs Roasted Duck Thigh
- 2 pcs Steam Chicken Thigh

## Instruction

1. Stir-fry ginger until fragrant, add in soaked oyster and MAGGI Oyster Sauce. Add in water and simmer for 5 minutes. Leave it soaked overnight.
2. Soak the dried scallop in water for 1 hour, steam dried scallop for 1 hour and set aside.
3. Pour water into pot, boil and add in MAGGI Homemade Concentrated Chicken Stock as chicken stock.
4. Cook cabbage and set aside.
5. Blanch prawns & broccoli separately. Removed from boiling water and plunged into iced water to halt the cooking process.
6. Then, pan-fried button mushrooms, set aside.
7. Boil water in the wok to prepare for steaming.
8. Meanwhile, assemble cabbage, abalone, scallops, prawns, broccoli, brown button mushrooms, roast duck, steam chicken on the platter.
9. Using the chicken stock prepared earlier, add in MAGGI Oyster sauce and cornstarch then stir well. Cook until the gravy thickens. Pour gravy over the platter.
10. Place the platter into the steamer and bring to steam for 10 min. Serve hot.

### Nutrition

Carbohydrates	10.61 g
Energy	312.56 kcal
Fats	14.89 g
Protein	32.83 g

🕒 140 Minutes

⊕ 8 servings