Shiitake and chicken soup with goji berries and red dates

Recipe by V-ZUG Ltd.



Preparation	
Cooking time	
Portions	4

Preparation

500 ml water

10 shiitake mushrooms, dried

Bring the water to the boil and add the dried shiitake mushrooms. Take the pan from the heat and leave the mushrooms to soak for 10 minutes.

20 g ginger

1 spring onion, green

6 dates, red, dried

1 tbsp goji berries, dried

4 chicken legs

1 l water

1 tbsp rice wine

Peel and slice the ginger. Cut the green of the spring onion into 5 cm pieces. Wash the red dates and the goji berries and put into the porcelain dish together with the soaked shiitake mushrooms, soaking water, sliced ginger, spring onion, chicken legs, water and rice wine.

Put the porcelain dish on the wire shelf in the cold cooking space. Cook.

Hot air humid 140 °C for 1 Hrs

1 tsp sesame oil

Salt

Pepper

When the soup has finished cooking, drizzle with sesame oil and season with salt and pepper to taste.

Accessories

Porcelain dish ½ GN, depth 65 mm

Wire shelf

Additional information

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