

# 中秋

MID-AUTUMN FESTIVAL  
2022

## Chinese Yam with Abalone & Conch Pork Soup

### 淮山鮑魚螺頭豬展湯



#### Ingredients:

- Chinese Yam 60g
- South African Frozen Wild Abalone 1pc
- USA Frozen Wild Caught Golden Conch Meat (IQF) – XL 1pc
- Pork Shank 600g
- Water 1800mL

#### 材料:

- 淮山60克
- 南非急凍野生鮑魚 1隻
- 美國急凍黃響螺肉 (加大) 1隻
- 豬展 600克
- 水 1800毫升

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#### Step:

1. Blanch the pork, abalone and conch for about 5 minutes respectively.
2. Pour the water, pork, abalone, conch & yam into the soup pot.
3. Simmer for about 2.5 hours. Add salt to season and ready to serve.

#### 步驟:

1. 把豬展, 鮑魚和螺頭飛水大概5分鐘備用。
2. 將所有食材放入煲內。
3. 煲大概2.5小時。加入少許鹽調味即可食用。