

Heat Up
Hot Pot Time



台灣
麻油
雞湯

Sesame Oil Chicken Soup



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Ingredients

UK Chilled Organic Whole Chicken	1/2 pc
Ginger , thin sliced	100g
Rock Sugar	to taste
TTL RICE WINE 22 °	1 btl
Water	500mL
CHEE SENG PURE BLACK SESAME OIL	100mL
Harvest Garden Ningxia Organic GojiBerry	to taste

Methods :

- 1. Wash the chicken and set aside**
- 2. Turn on the heat, put the sesame oil in the pan, stir-fry the ginger slices under cold oil, and fry until the ginger slices becomes brown, then add the chicken, turn to high heat and stir fry until the surface becomes golden**
- 3. Add 1 bottle of rice wine and boil over high heat, add boiling water to boil, add rock sugar and gojiberry, simmer for 10 minutes on medium heat. A pot of fragrant and warm sesame oil chicken soup is complete!**

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材料

英國冰鮮有機全雞	半隻
生薑, 切薄片	100克
冰糖	少許
公賣局 特級紅標米酒22度	1瓶
水	500毫升
志成 烏蔴油	100毫升
雲豐寧夏有機杞子	適量

步驟

1. 首先，雞肉洗淨備用
2. 開火，蔴油入鍋，冷油下薑片煸炒，炒至薑片色深，此時便加入雞肉，轉大火一同翻炒，等到表面上色，
3. 加入1瓶米酒，大火烹煮後，再加滾燙開水煮滾，加入冰糖及杞子，以中火燉煮10分鐘。一鍋香噴噴又暖呼呼的蔴油雞湯就完成了！