

Braised Sea Cucumber

with Mushrooms

and Bok Choy

Ingredients:

Isles of Eden Sea Cucumber (*rehydrated*)

Shiitake Mushrooms

Minced Ginger

Green Onion

Slices of Ginger

Bok Choy

Premium Oyster Sauce

Light Soy Sauce

Water

Corn Starch

Sugar

Directions:

1. Soak 50g of dried shiitake mushrooms in hot water for 30mins.
2. Bring another pot of water to boil. Add ginger and green onion. Blanch rehydrated, sliced sea cucumbers for 1 minute.
3. In sauce pan, sauté ginger slices and green onion slices in 1 tablespoon of oil. Add sea cucumber and mushrooms.
4. Mix oyster sauce and light soy sauce and water in a small bowl. Add to sauté pan. Simmer until sauce thickens.
5. Place mushrooms in center of plate, surround mushrooms with boiled bok choy and place sea cucumbers on top of mushrooms. Pour warm sauce over dish.

