

INGREDIENTS:

BRAND'S® Bird's Nest With Rock Sugar (68ml)	2 bottles
Young coconut	1 pcs
Gingko nuts (fresh)	6 pcs
Wolfberries	5g

METHOD:

1. Cut off the top of the coconut.
2. Transfer coconut water to a bowl and set it aside.
3. Remove the coconut flesh and cut to thin strips.
4. Place coconut strips at the bottom of the coconut shell.
5. Add two bottles of 68ml **BRAND'S® Bird's Nest with Rock Sugar**, 6 pcs of gingko nuts and 5g of wolfberries into the coconut shell.
6. Pour the reserved coconut water back into the shell.
7. Steam for 15 minutes.
8. Serve hot or cold.



INGREDIENTS:

BRAND'S® Bird's Nest	4 bottles
With Rock Sugar (68ml)	
White fungus (soaked)	30g
Chinese red dates (pitted)	6 pcs
Egg white	½

METHOD:

1. Soak dried fungus until it is fully bloomed.
2. Cut the white fungus to bite-sized.
3. Add 30g of white fungus, 6 pcs of pitted Chinese red dates and four bottles of 68ml **BRAND'S® Bird's Nest with Rock Sugar** to the ceramic double boiler.
4. Double boil* for 20 minutes.
5. Remove the double boiler's lid and add in egg white .
6. Gently stir.
7. Serve hot or cold.

*double boil: submerge the ceramic jar into a pot of boiling water

