

Cordyceps Flowers Dan Sheng Soup

INGREDIENTS:

BRAND'S® Essence of Chicken with Cordyceps (68ml)	2 bottles
Chicken Thigh (skinless)	1 pcs
Dan Sheng (2 inches)	4 pcs
Red dates (seedless)	4 pcs
Cordyceps flowers (wash & soak in hot water for 10 min to remove the impurities & muddy smell)	40-60 pcs
Dried mushroom (wash & soak in hot water for 10 min to remove the impurities)	12 pcs
Ginger	2 slices
Water	1000 ml
Goji Berries	12-15 pcs
Olive Oil	1 tsp
Salt	1 tsp
Pepper	a little

METHOD:

1. Parboil the chicken thigh in water for 1-2 minutes.
2. Discard the water and rinse away excess fats from the chicken thigh.
3. Put 4 pcs of red dates, 4 slices of dan sheng, 40-60 pcs of cordyceps flowers, 2 slices of ginger, 12 pcs of dried mushrooms and the parboiled chicken thigh into a stewing pot made of glass, corningware or clay.
4. Add 1000ml water into the pot and cook over high heat.
5. When the water starts to boil, switch to low heat and stew for 3 hours.
6. Skim the soup surface to remove excess oil.
7. Add 12-15 pcs of goji berries and 1 tsp of olive oil, and season with salt and pepper. Stir well.
8. Turn off the heat and let the soup steep for 10 minutes.
9. Add two bottles of 68ml **BRAND'S® Essence of Chicken with Cordyceps** into the soup and stir well.
10. Scoop the soup into bowls and serve hot.



Essence of Chicken with Cordyceps

Black Chicken Soup

INGREDIENTS:

BRAND'S® Essence of Chicken with Cordyceps (68ml)	2 bottles
Black Chicken	1 whole
Dried scallops	8 pcs
Korean Ginseng	2 pcs
Huai Shan	5 slices
Wolfberries	15g

METHOD:

1. Blanch 1 whole black chicken in hot water for 5 minutes.
2. Transfer to the ceramic double boiler.
3. Add in 5 slices of huai shan, 2 pieces of Korean ginseng, 8 pieces dried scallops and 15g of wolfberries.
4. Add in hot water. The water level should cover the black chicken.
5. Add in a small amount of salt.
6. Double boil* for 4 hours.
7. Check the water level from time to time. Top up with hot water if necessary.
8. Remove from stove.
9. Add in two bottles of 68ml **BRAND'S® Essence of Chicken with Cordyceps**.
10. Serve hot.

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

