

BRAND'S® Essence of Chicken

Abalone Chicken and Morel Soup

INGREDIENTS:

BRAND'S® Essence of Chicken (68ml)	1 bottle
Chicken Thigh	1 pcs
Baby Abalone	7 pcs
Solomon Seal	7g
Dried Baby Morel (or any dried mushroom)	10g
Wolfberries	12g

METHOD:

1. Blanch 1 chicken thigh in hot water for 5 minutes.
2. Transfer to the ceramic double boiler.
3. Add in 7g of Solomon seal, 7 pcs of baby abalones, 10g of dried morel and 12g of wolfberries into the double boiler.
4. Add in hot water. The water level should cover the chicken thigh.
5. Double boil* for 3 hours.
6. Check the water level from time to time. Top up with hot water if necessary.
7. Remove from stove.
8. Add in one bottle of 68ml **BRAND'S® Essence of Chicken**.
9. Add in a small amount of salt to taste
10. Serve hot.

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



INGREDIENTS:

BRAND'S® Essence of Chicken (68ml)	1 bottle
Fish (any type)	400-500g
Salad Oil	2 tbsp
Ginger Juice with Wine	2 tbsp
Salt	¼ tbsp
Minced Garlic	a little
Minced Ginger	a little
Spring Onion	3cm
Wine	½ tbsp
Light Soy Sauce	1 tbsp
Sugar	1 tsp
Water	1 bowl
Starch Flour	1 tsp

METHOD:

1. Wash and clean the fish.
2. Season for about 15 minutes using 2 tbsp of ginger juice with wine and ¼ tsp of salt.
3. Heat oil in pan, place fish in for frying, and remove when both sides of the fish turn golden.
4. Use remaining oil in pan to fry minced garlic, minced ginger and spring onion till fragrant.
5. Add in fish, ½ tbsp of wine, 1 tbsp of light soya sauce, 1 tsp of sugar and 1 bowl of water and simmer till boiling.
6. Switch to weak flame and cook for 5 minutes.
7. Remove fish and place it on a plate.
8. Mix 1 tsp of starch flour and 1 tbsp of water.
9. Stir well and pour the mixture into the remaining gravy.
10. Add in one bottle of 68ml **BRAND'S® Essence of Chicken** into cooked gravy.
11. Spread gravy over the fish before serving.



BRAND'S® Essence of Chicken Stewed “Sheng Yu” Soup

INGREDIENTS:

BRAND'S® Essence of Chicken (68ml)	1 bottle
Carrot	150g
Fig	4 pcs
“Sheng Yu” Slices	300g
Chicken Slices	80g
Ginger	2 slices
Salad Oil	2 tbsp
Water	4 bowls

METHOD:

1. Cut carrot into slices after removing its skin.
2. Wash and drain dry “Sheng Yu”.
3. Use 2 tbsp of salad oil to fry the fish till both sides of the fish turn golden.
4. Remove fish from the frying pan and use water to rinse fish to remove oil.
5. Heat 4 bowls of water till boiling.
6. Add in 150g of carrot, 4 pcs of fig, 300g of “Sheng Yu”, 80g of chicken slices and 2 slices of ginger
7. Heat till boiling again.
8. Switch to weak flame and boil for about 2.5 hours.
9. Add in one bottle of 68ml **BRAND'S® Essence of Chicken**.
10. Add in a small amount of salt to taste.
11. Serve hot.



BRAND'S® Essence of Chicken Noodle/ Bee Hoon/ Tung Hoon

INGREDIENTS:

BRAND'S® Essence of Chicken (68ml)	1 bottle
Noodle/ Bee Hoon/ Tung Hoon	300g
Fish Slice/ Chicken Meat	150g
Salad Oil	2 tbsp
Spring Onion (3cm)	4 pcs
Water	5 bowls
Wine	1 tsp
Light Soy Sauce	1 tsp
Starch Flour	1 tbsp
Mushrooms (soaked)	4 pcs
Straw-mushrooms	50g
Carrot	100g
Salt	½ tsp
Light Soya Sauce	1 tbsp
Sesame Oil	½ tsp
Dash of Pepper	

METHOD:

1. Soak the noodle/ bee hoon/ tung hoon with boiling water.
2. When it has turned soft, transfer to cold water and put aside for later.
3. Slice fish/ chicken meat into thin pieces.
4. Season it with 1 tsp of wine, 1 tsp of light soya sauce and 1 tbsp of starch flour for 5 minutes.
5. Fry the sliced meat with 2 tbsp of salad oil in a wok until it changes color.
6. Remove the meat.
7. Use the remaining oil to fry spring onion until fragrant.
8. Add 5 bowls of water with 4 pcs of soaked mushroom, 50g of straw-mushroom and 100g of carrots and leave it to boil.
9. Add noodle/ bee hoon/ tung hoon and cook till it boils again.
10. Add in one bottle of 68ml **BRAND'S® Essence of Chicken** and meat.
11. Stir well before serving.



INGREDIENTS:

BRAND'S® Essence of Chicken (68ml)	1 bottle
Chicken Meat	60g
Sugar	a little
Light Soya Sauce	a little
Prawns	4 pcs
Fish Fillets	4 pcs
Fresh Mushroom	4 pcs
Egg	3 pcs
Water	3 bowls
Lemon Skin (small slices)	4 slices
Spinach (cut into short lengths after being cooked in boiling water)	

METHOD:

1. Cut chicken meat in small pieces and season it with sugar and light soya sauce for a while.
2. Remove the prawn shell, leaving its head and tail intact.
3. Break eggs in a bowl, add in one bottle of 68ml **BRAND'S® Essence of Chicken** and 3 bowls of water and beat evenly.
4. Divide ingredients into 4 equal portions to be put into tea bowls.
5. Fill in the egg mixture till about 80 percent full.
6. Remove foam.
7. Transfer tea bowls into a food steamer over boiling water.
8. Switch to weak flame to continue steaming for about 15 minutes (Control of the flame is very important).
9. Add in spinach and lemon skin as topping before serving.

