

Tefal®

CNY Abundance Pot



PROGRAM	PREP	COOK	SERVING
Chicken/Duck	15 min	35 min	6-8

INGREDIENTS

150g lotus root, cut into chunks
1 chicken whole, about 900g
1 tin NZ whole abalone, sliced
8 pcs chinese black mushroom, soaked and drained
8 pcs red dates, pitted
100g small yam, halved and cut into slices
200g fresh spinach, blanched
100g roasted pork belly, cut into large chunks

SEASONINGS

500g mushroom or chicken stock
2 tbsp oyster sauce
1 tsp sugar
1 tsp salt
1 tsp dark soya sauce
1 tsp cornstarch for thickening

METHOD

- 1 Place 4 pieces of mushroom at bottom of multicooker. Rest chicken on top then lay pork belly, yam, lotus root, red dates and the remaining mushrooms.
- 2 Bring stock to a boil and add all seasonings except cornstarch. Pour into multicooker. Close and lock lid, select "Chicken/Duck" program and press start.
- 3 Transfer to a large pot; arrange spinach and abalone around chicken. Pour thickened sauce in and serve.



Recipe by Chef Eric Teo