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## Braised Chicken with Dried Abalone Royale

Recipe by Culinary Instructor  
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**Serves 4 - 8**

### Ingredients

- 1 can of abalone and razor clams (I use Skylight)
- 2 whole kampong chicken legs, cut into pieces
- 2 kampong chicken wings, cut into pieces
- 6 dried scallops
- 6 dried oysters
- 4 dried shiitake mushrooms
- 350g radish, slice about 1cm thick
- 4 large Napa cabbage (wong bok) leaves

### Seasoning

- 1 tbsp oyster sauce
- 1 tbsp light sauce
- 1 tbsp Shaoxing wine
- 1 tsp sugar
- 1 tsp sesame oil
- 1.5 tsp cornstarch
- Cilantro, chopped (For Garnish)

### Method

1. Soak mushrooms for 4 hours. Remove stems and aside.
2. Soak scallops and dried oysters for 4 hours. Retain soaking water.
3. Season chicken pieces with seasonings. Let it marinate for an hour, or overnight.
4. Steam radish for 15 minutes. When the steam oven left 2 minutes, add wong bok. Soak wong bok in cold water. Squeeze out excess water and cut into big pieces.
5. Layer the cabbage nicely on the claypot, follow by the radish. Place marinated chicken pieces on top of the radish, arrange such that it only covers half of the claypot. Place dried scallops, dried oysters and mushrooms on the other half side. Pour the gravy from the can over the chicken. Cover and steam at 100°C for 75 minutes.
6. Add ingredients such as abalone, razor clams, mushrooms etc on top of the dish and steam for another 10 minutes.

Garnish with cilantro. Serve hot.