Miele



Pork Ribs, Golden Cordyceps Flower, Stachys Geonombycis Soup with Wolfberries

Recipe by Culinary Instructor Phoebe Koh

Serves 4 - 6

Ingredients

600g soft pork bones16g golden cordyceps flower

12g stachys geobombycis

18g wolfberries

5 large seedless red dates

Method

- 1. Rinse all ingredients.
- 2. Trim away excess fats from soft bones. Scald and rinse.
- 3. Place all ingredients in a soup stock pot. Pour 1.5 litre of boiling water into the pot. Cover and steam at 100°C for 1.5 hours.
- 4. Add wolfberries and steam for another 1 hour. Season with salt and serve.

