



POACHED HERBAL CHICKEN POT

Conpoy, Winter Melon, Dried Shiitake, Wolfberries, Red Dates, Chinese Yam

(Serves 2) EASY ★☆☆☆ TIME: 50mins



INGREDIENTS

Whole Baby Chicken, split with spine attached	1 pc
Conpoy, pre-soaked	8 pcs
Winter Melon, chunks	300gm
Dried Shiitake, pre-soaked and stem removed	4 pcs
Chicken Stock	1 litre
Wolfberries	10 pcs
Red Dates	6 pcs
Chinese Yam	20gm
Salt, to taste	
White Pepper Powder (optional)	

METHOD

1. Marinate chicken with salt and set aside in fridge for 20 minutes.
2. In a pot, bring chicken stock together with conpoy, winter melon, shiitake, Chinese yam and red dates to boil.
3. Place chicken to the stock and bring heat to simmer. Cook for 25 minutes with lid on.
4. Season the dish with salt and white pepper powder (optional).
5. Garnish with wolfberries and serve.

*Fresh from our
Farm to your Home*

The accompanying salad is 100% grown and harvested at the hotel's Aquaponics Farm on Level 5. Enjoy the freshest produce, in the most sustainable way possible.

SCAN TO VIEW
RECIPES AND
IMAGES ONLINE!

