Seasonings
A burst of flavours happen when food meets its perfect seasoning.

Braised Bai Ling Mushroom
Serves 4

- Cooking oil, for deep-frying 40g
- old fowl meat, chopped 40g
- lean pork meat, chopped 40g
- chicken feet 10g
- yun nan ham 3 ltr
- water 2
- fresh bai ling mushrooms, cut into half 10ml
- corn starch solution 40g
- micro-greens, for serving

Seasoning
- 1½ tsp Haco All Purpose Seasoning
- 5g mok sugar
- 3ml oyster sauce
- 2ml dark soy sauce
- 2ml Chinese rice wine

- For the seasoning: Mix all the seasoning ingredients in a mixing bowl and set aside.
- Heat the cooking oil in a saucepan until smoking point and deep-fry the chopped old fowl meat, lean pork meat, chicken feet and yun nan ham separately until they are crispy and golden browned. Place the deep-fried meat into another clean saucepan and pour in 3 litres of water, and bring liquid to a boil. Add in the seasoning, reduce heat and simmer for about 2 hours, ensuring that the stock is sufficient to cover all the ingredients during the simmering. Remove saucepan from the heat, and let the braised bai ling mushrooms soak in the braising mixture until the braising mixture is cold. Once cooled, add in the corn starch solution to thicken the broth.
- To serve: Cut each braised bai ling mushroom into 4 slices and place onto each warmed serving plate. Spoon a teaspoon of the braising broth onto the serving plate next to the braised bai ling mushrooms, and serve with the micro-greens.