



SPICY GREEN BEAN NOODLES WITH RAZOR CLAM

METHOD

- 01 Shred the cucumber and set aside.
- 02 Mix Sichuan peppercorn oil, chili oil, light soy sauce, black vinegar, sugar, garlic puree, ginger puree and sesame oil in a bowl. Set aside.
- 03 Slice the green bean noodles into 1 cm width.
- 04 Wash the green bean noodles then place on the Miele Perforated Steam Container. Then steam with the Miele Steam Oven at 100°C for 1 minute. After that, take it out and let cool at room temperature.
- 05 Wash the razor clams and place them on the Miele Perforated Steam Container. Then steam with the Miele Steam Oven at 85°C for 3 minutes.
- 06 Take out the meat from razor clams. Mix well with green bean noodles, shredded cucumber and sauce then place on a plate.
- 07 Garnish with some sesame, peanuts, coriander and chopped spring onions.
- 08 Ready to serve.

INGREDIENTS

Green Bean Noodles	3 pcs
Cucumber	1 pc
Razor Clam	3 pcs
Sesame	Moderate
Peanut	Moderate
Coriander	Moderate
Spring Onion (Chopped)	Moderate

Sauce

Sichuan Peppercorn Oil	1/2 tbsp
Chili Oil	1/2 tbsp
Light Soy Sauce	3 tbsp
Black Vinegar	1 tbsp
Sugar	1/2 tbsp
Garlic Puree	1/2 tbsp
Ginger Puree	1/2 tbsp
Sesame Oil	1/2 tbsp

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Tips

- The amount of chili oil could be adjusted depending on personal preference.
- Miele Steam Oven allows precise control over cooking temperature. Steaming at 85°C could avoid over-cooking, ensuring the razor clams to be cooked perfectly, keeping the fresh taste.



30 mins



1~2 persons

麻辣蠔子伴粉皮

做法

- 01 將青瓜切絲，備用。
- 02 將花椒油、辣椒油、生抽、黑醋、糖、蒜蓉、薑蓉和麻油倒入大碗中拌勻，備用。
- 03 將粉皮切成1厘米闊。
- 04 粉皮用水洗淨後放在Miele多孔蒸汽烹調容器上，把蒸盤放入Miele蒸爐內以攝氏100度蒸煮1分鐘。完成後置於室溫下放涼。
- 05 蠔子用水洗淨，然後放在有孔Miele蒸盤上，把蒸盤放入Miele蒸爐內以攝氏85度蒸煮3分鐘。
- 06 拆出蠔子肉，然後加入粉皮、青瓜絲及醬料拌勻並上碟。
- 07 灑上芝麻、花生、芫茜和蔥花作裝飾。
- 08 完成後即可享用。

材料

粉皮	3塊
青瓜	1條
蠔子	3隻
芝麻	適量
花生	適量
芫茜	適量
蔥 (切碎)	適量

醬料

花椒油	1/2湯匙
辣椒油	1/2湯匙
生抽	3湯匙
黑醋	1湯匙
糖	1/2湯匙
蒜蓉	1/2湯匙
薑蓉	1/2湯匙
麻油	1/2湯匙

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貼士

- 可因應口味，添加或減少辣椒油份量。
- Miele蒸爐可準確調節溫度，利用純蒸氣技術以攝氏85度烹煮海鮮能避免過熟，讓蠔子的鮮味得以保留，入口更鮮嫩。

30 分鐘

1~2 人份