

KANSOM
AUSTRALIA

Unmatched Fine Foods



**ABALONE SHREDS WITH
ABALONE SWEET CHILLI SEA SAUCE**



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INGREDIENTS

1 Bag	Kansom Australia's Blacklip Abalone in Retorted Pouch
200 g	Bean Shoots
1	Green Pepper
2	Chilli
½ Tbsp	Rice Wine
½ Tbsp	Sugar
1 Tsp	Kansom Australia's Abalone Sweet Chilli Sea Sauce
1 Tbsp	Sesame Oil

METHOD

- 1.** Clean the bean sprouts and drain. Clean the green pepper chillies and shred.
- 2.** Par boil the vegetables together until well done, then set aside.
- 3.** Shred the Abalone, and mix together with the par boiled vegetables.
- 4.** Add in the Abalone Sweet Chilli Sea Sauce, rice wine, salt and sugar. Mix together well.
- 5.** To serve, present on a plate and sprinkle with some sesame oil to taste.

