



**Miele**

## DOUBLE-STEAMED WINTER MELON WITH LILY BULB AND LOTUS SEEDS (serves 4)

### INGREDIENTS

400 g winter melon, 50 g ginger, 1 pack lotus seeds, 1 head fresh lily bulb, 1 tbsp dried longans, 3 tbsp sugar, 2 cups boiling water

### Methods:

1. Peel and de-seed winter melon. Cut into rectangular chunks. Steam in Miele puresteam at 100°C for 15 minutes. Drain and let cool. Peel and grate ginger. Squeeze the juice out. Stir sugar in boiling water until it dissolves. Add ginger juice and mix well.
2. Place all ingredients into a double-steaming pot. Pour ginger syrup over. Steam in Miele puresteam at 100°C for 30 minutes. Let cool and refrigerate. Serve chilled.

### Cooking tips:

- Miele puresteam holds enough water for a few hours of continuous steaming. Making double-steamed courses with Miele puresteam, you don't need to keep an eye on it or refill the water at all. It's safe and convenient.
- Miele DGC 6800 XL built-in steam combination oven features an extra-large 48-litre cabinet. You can make 18 pots of double-steamed items in individual serving sizes all at once. You may even use 18 different recipes to cater to everyone's taste.





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## 蓮子百合薑汁燉冬瓜 (4位份)

### 材料

冬瓜400克、薑50克、蓮子肉1包、鮮百合1個、圓肉1湯匙、砂糖3湯匙、沸水2杯

### 做法：

1. 冬瓜去皮去籽，切骨牌狀，入Miele蒸爐以100°C蒸15分鐘。瀝去水份待涼。薑去皮磨茸，搾出薑汁。砂糖加入沸水中拌至溶解，再拌入薑汁。
2. 所有材料放燉盅，淋上薑汁糖漿，放入Miele蒸爐以100°C蒸30分鐘，待冷放雪櫃冷藏即可。

### 烹調小貼士：

- Miele蒸爐可提供長達幾小時的蒸氣烹調時間，製作燉品不用睇火或頻頻加水，安全可靠。
- Miele DGC 6800 XL嵌入式蒸焗爐，48公升容量特大，可同時炮製18盅燉品，因應各人喜好，每盅口味不同。

