

# CHIAO SAN GU & BOK CHOY

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## Ingredients

### For the mushrooms

2 tbsp (30g) dried shitake mushrooms, rinsed and soaked (soaking water retained)  
1 tbsp oil  
3 garlic cloves, thinly sliced  
230gms enoki or shimeji mushrooms  
80g portabellini mushrooms, washed, trimmed and sliced  
2 tbsp rice wine vinegar  
3 tbsp oyster sauce  
1 tbsp soy sauce  
2 tsp sugar  
4 tbsp mushroom soaking water

### GARNISH

2 tbsp minced green onions (scallions)  
A few sprigs cilantro

### For the Bok choy

300gms baby bok choy (280 grams, bottoms trimmed and split in half lengthwise)  
1tbsp vegetable oil  
1 teaspoon salt

## METHOD

### Step 1

Soak the shitake in warm water, once tender remove, reserve soaking water. Cut larger mushrooms into 3 or 4 and leave small ones complete.

### Step 2

Heat the oil in a pan and fry the garlic slivers until lightly golden, now add the soaked shitake and stir fry for 1 minute.

### Step 3

Now add the remaining mushrooms and continue to fry

### Step 4

Add the rice wine, soy sauce and oyster sauce, sugar and 4 tbsp soaking water.

### Step 5

Reduce the heat and cook for about 8-minutes, stirring constantly, until the mushrooms are cooked and most of the liquid is gone. While this is happening prepare your bok choy.

### Step 6

Serve onto the same platter as your cooked and waiting bok choy, drizzle lightly with sesame oil and garnish with chopped scallions and coriander

## Preparing the Bok Choy

### Step 1:

Wash your cut bok choy in a large bowl of water so the vegetables are fully submerged. Agitating or stirring the vegetables in the water will release any dirt or sand. Repeat this process another 2 times or as necessary, until the water is clean and there is no sand or dirt at the bottom of the bowl.

### Step 2

Bring 6 cups of water, 1 tablespoon vegetable oil, and 1 teaspoon salt to a boil. Blanch the bok choy for 40 seconds, stirring occasionally. They should be just wilted and bright green. Scoop out the bok choy into a bowl and pour 2 cups of cool water over them. The water will stop the cooking process, but you don't want your veggies to be ice cold, so pour the bok choy into a colander right after they've been submerged in the cool water. Drain.

Next, arrange the bok choy into a circle around a large serving plate, with a space in the middle for the mushrooms.

# THE COOKERY

by The Secret Jozi Chef