



World Gourmet Summit 2004 Culinary Masterclass

The Cuisine of
Wong Kam-Yau
Liu, Conrad Bangkok, Thailand

Ginkgo Nuts and Snow Fungus with California Raisin Syrup



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Serves 1

INGREDIENTS

20g	ginkgo nuts, shelled
10g	snow fungus
10g	mixed California Raisins
50ml	water
1 tsp	rose wine
300ml	water
10g	rock sugar

Method:

1. Blanch the ginkgo nuts and snow fungus in boiling hot water for 5 minutes. Drain and set aside.
2. Boil the mixed **California Raisins** in 50ml of water, and add in the rose wine.
3. Bring 300ml of water to boil, add in the ginkgo nuts and snow fungus, boiled mixed **California Raisins**, and rock sugar. Continue heating for 20 minutes.
4. Ladle into a serving bowl and serve hot.