**CLAMS & XO SAUCE**

**200 g clams**

**100 g XO broth**

**10 g Sofrito**

**30 g blanched leeks bias**

**Spring onion & parlsey**

**20 g aioli**

**Sourdough**

**XO SAUCE**

**110 g dried scallops**

**110 g dried shrimp**

**350 g Shaoxing wine**

**110 g prosciutto**

**110 g shallot finely diced**

**110 g garlic finely chopped**

**15 g bird eye chili finely chopped**

**750 g grape seed oil**

**30 g brown sugar**

**50 g oyster sauce**

**10 g chicken powder**

**20 to 40 g Korean chili powder**

**10 to 20 g chili flakes**

* Soak the dried scallop and dried prawns in 2 different bowl overnight
* The next day drain the scallop and remove the muscle. Blend in the robot coupe
* Drain the shrimp, save the soaking water and blend the shrimp into the robot coupe. Reserve both for the cooking part
* Fry the shallots and garlic, then add the chilis
* Cook until the ingredients turn pale golden (It’s important to stop cooking before they turn golden brown, otherwise the aromatics will turn bitter)
* Drain the aromatics and set aside
* Cook the dried scallops until they just start to brown
* Add the dried shrimp and cook for 5 mins
* Add the dried ham
* Cook until everything turns dark brown
* Add the cooked aromatics back in. Pour in the Shaoxing wine and add the chili powder
* Cook until the sauce emulsify itself and thicken

**CHICKEN STOCK**

**3 kg Chicken bones**

**2 kg chicken feet**

**1 kg onion cut in quarter**

**200 g celery**

**100 g spring onion**

**100 g garlic cut in half**

**4 bay leaves**

**5 g black pepper**

**5 cloves**

**10 Litre water**

* Place the chicken bones in a stock pot and cover with cold water, bring to boil
* When boiling, add ice on top of the stock and turn down the heat
* Skim all the set fat and scum until the stock become clear
* Add all the vegetable and spices and bring to simmer
* Cook for 1 hour
* Let the stock cool down for 30 minute before passing it through fine chinois,

**XO BROTH**

**1 kg XO sauce**

**1 kg chicken stock**

**Xantham to stabilize**

**AIOLI**

**250 g roasted garlic**

**30 g garlic**

**2 egg yolk**

**8 g salt**

**60 g lemon juice**

**3 g sugar**

**40 g Dijon mustard**

**200 g olive oil**

**200 g vegetable oil**

**SOFRITO**

**100 g shallot finely diced**

**30 g garlic finely chopped**

**50 g leeks finely diced**

**100 g olive oil**