



## Zhongye Foods (Dalian) Co., Ltd.

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### Small Seafood in Seafood Juice Recipe

#### Ingredients

- ◆ Octopus: 30g
- ◆ Clams: 30g
- ◆ Razor clams: 30g
- ◆ Scallop meat: 30g
- ◆ Shrimp meat: 30g
- ◆ Coriander: a little
- ◆ Minced garlic: a little
- ◆ Chili: a little
- ◆ Lemon: a little
- ◆ Yinghok Seafood Juice: 50g

#### Instructions

1. Prep: Rinse the seafood. Add it to a pot with cold water, then toss in ginger slices, spring onions, and cooking wine to remove fishiness. Adjust blanching time by seafood type: 1 – 3 minutes for regular seafood; 5 minutes for less tender varieties like abalone and octopus.
2. Chill to lock freshness: Immediately remove blanched seafood and submerge in ice water—this keeps the texture firm and springy.
3. Season & serve: Place the prepared seafood in a container. Add a few lemon slices, then garnish with coriander, chopped spring onions, and bird's eye chilies. Pour in cold-mix sauce at a 1:4 ratio (sauce to seafood), ensuring full immersion.

For best flavor, chill before eating.

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