



Zhongye Foods (Dalian) Co., Ltd.

17-2-1, Liandong Road, Advanced Equipment Manufacturing Park, Economic and Technological Development Zone, Dalian City, Liaoning Province, China

Seafood Platter Recipe

Ingredients

Seafood

- ◆ Octopus: 50g
- ◆ lobster tails: 50g
- ◆ Oysters: 50g
- ◆ Squid: 50g
- ◆ Flower clams: 50g
- ◆ Abalone: 50g
- ◆ Razor clams: 50g
- ◆ Scallop meat: 50g

Garnishes

- ◆ White onions: 30g
- ◆ Chopped green onion: 10g
- ◆ Chopped cilantro: 10g
- ◆ Yinghok Seafood Sauce: 100-110g

Instructions

1. Pre-treatment

Wash all seafood thoroughly. Add the seafood to cold water in a pot, then add ginger slices, green onion, and cooking wine to remove any fishy odor. Control the blanching time based on the type of seafood: blanch regular seafood for 1-3 minutes, and seafood that takes longer to cook (such as abalone and octopus) for 5 minutes.

2. Ice Bath for Freshness

Immediately remove the blanched seafood from the pot and soak it in ice water. This helps the seafood maintain a firm and chewy texture.

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3. Seasoning & Serving

Place the treated seafood in a container. Sprinkle with chopped cilantro and green onion for garnish. Pour the dipping sauce over the seafood at a 1:4 ratio of sauce to ingredients, making sure the seafood is fully immersed. Chilling the dish before serving enhances its flavor.



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