

Stir Fry Pipi with Abalone Sea Sauce

INGREDIENTS

1 Tsp Kansom Australia's Abalone
Sea Sauce*

300g Pipi

5g Chilli

5g Basil Leaves

20g Garlic

3 Tbsp Olive Oil

½ Tsp Sesame Oil

½ Tbsp Sugar



METHOD

1. Put pipi in clean water. Add ½ teaspoon of sesame oil, and keep for 2 hours to allowing the sand to come out.
2. Clean and slice the garlic and chilli. Add 3 tablespoons of olive oil into the wok. Stir fry the garlic and chilli.
3. Add in the cleaned pipi and Abalone Sea Sauce, stir frying for 2 minutes. Add in the basil leaves, sugar and pepper and stir fry for another 1 minute.
4. To serve, arrange pipi in a pasta bowl and garnish with basil leaves.