

Unmatched Fine Foods

Stir Fry Pipi with Abajane Sea Souce

INGREDIENTS

1 Tsp Kansom Australia's Abalone Sea Sauce*

300g Pipi

5g Chilli

5g Basil Leaves

20g Garlic

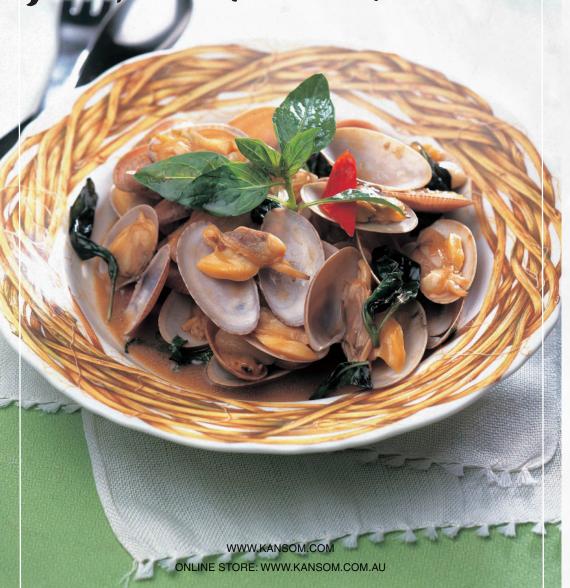
3 Tbsp Olive Oil

1/2 Tsp Sesame Oil

1/2 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.
- 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.



*Why not try this recipe with any of our Sea Sauces? Give it a try.