

Vanilla-flavored Puff Pastry Soup with Alaska Sea Cucumber



Preparation Time: 10 minutes

Cook Time: 50 minutes

Servings: 2

Ingredients:

2 Alaska Sea Cucumbers

200g Vanilla-flavored Pastry

150g Chicken Stock

10ml Brandy

20g Butter

30g Onions

Pepper and Salt

Description:

1. Fry chopped onions with butter, add brandy and chicken stock, and simmer for 30 minutes, then strain.

2. Preheat oven to 200°. Dice sea cucumbers and bring to boil. Bring chicken stock to boil, and add pepper and salt, then add sea cucumber. In serving vessel, add sea cucumber and stock. Seal with vanilla puff pastry, and bake at 180° for 10 minutes.