



Grilled Eel Tossed with Osmanthus Honey Sauce

Ingredients

White Eel	200 gram
Barbeque Sauce	10 gram
Chu Hou Sauce	10 gram
Curry	10 gram
Rose Chinese Wine	Little
Egg Yolk	1 piece
Mirin	600 gram
Honey	200 gram
Osmanthus Chinese Wine	200 gram
Osmanthus Sweet Sauce	Little
Salt	Little
Sugar	Little
Flour	Little
Corn Starch	Little

Method

1. To take out the bone of whitel eel, and marinate with barbeque sauce, chu hou sauce, curry, rose Chinese wine, salt and sugar for 1 hour.
2. Add egg yolk and flour and stir.
3. Make the osmanthus sauce by mixing osmanthus sweet sauce, mirin, honey and osmanthus Chinese wine together and heat for 15 to 20 minutes.
4. To deep fry the eels to golden colour.
5. Heat and thicken the eel sauce with corn starch, then add the deep-fried eels. Finally stir-fried the eels with osmanthus sauce over high heat.