



# Simply Steamed Abalone.

## *Ingredients*

8 large Abalone, shucked and cleaned (*see notes*)

## *Method*

**Step 1** Using a sharp knife cut a crosshatch pattern into the foot side (larger surface) of the abalone. Go slow and be careful to only cut 2/3 through the abalone.

**Step 2** Steam abalone for approximately 4 – 5 mins or until crosshatch pattern has opened up sufficiently.

## *Notes*

As finger food serve one abalone per person at 100g per abalone in shell.

## *Variations*

Brush your choice of sauce onto the abalone prior to steaming  
Laksa Paste (pictured)  
Garlic or Herbed Butter  
Sweet Chili Sauce  
*The options are endless*