

Snow Fungus and Pear

(November)

Makes 4 servings

1 cluster	snow fungus
4 cups	water
2	Asian pears, cored and halved
2 tablespoons	crushed rock sugar
2 tablespoons	dried longan, rinsed
1 tablespoon	goji berries

Soak snow fungus in water to cover until soft, about 15 minutes. Split into quarters; cut away and discard tough stem. Tear snow fungus into bite-sized pieces.

In a saucepan, bring water to a boil. Add snow fungus; reduce heat and simmer for 20 minutes. Add pears; simmer for 20 minutes. Add rock sugar, dried longan and goji berries; simmer until sugar is dissolved, about 15 minutes.

Note: Adjust amount of sweetness to your taste.

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