

## Fish Maw Soup Recipe

### (Hu Ploh T'ng Recipe)

#### Ingredients:

2 liters water  
500 g chicken carcass  
50 g quality fish maw, soaked and cut into 3 cm squares  
300 g yambean, sliced ½ cm thick  
50 g carrot, sliced ½ cm thick  
1 teaspoon salt, or to taste  
1 teaspoon chicken stock granules (optional)  
100 g Chinese cabbage, cut 3 cm apart

#### Shrimp paste (mix together):

300 g shelled shrimps, chopped finely  
1 tablespoon tapioca flour  
⅓ teaspoon pepper  
⅓ teaspoon salt

#### Garnishings:

20 g (2 cloves) garlic, peeled  
2 tablespoons cooking oil  
1 sprig coriander (cilantro) leaves

#### Method:

Bring water to a boil and put in the chicken carcass. Simmer for 30-45 minutes before straining the chicken stock into a clean pot. Bring to a quick boil again. Scoop shrimp paste into balls using a wet, metal teaspoon and drop them into the boiling stock. Allow to cook for 1-2 minutes. Add in the fish maw, yambean and carrot. Season to taste with salt and chicken stock granules before adding in the Chinese cabbage. Cook until cabbage is soft. Heat up 2 tablespoons oil to fry the garlic until golden and crisp. Serve soup garnished with a spoonful of garlic crisps and oil, and coriander leaves.

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