

Fishball Minced Meat Cabbage Soup Recipe

Ingredients:

6 fishballs, washed and soak in bowl of water to remove saltiness
½ teaspoon Chinese brown preserved pickled radish (tong chye), washed, drained and minced till fine
100 g minced meat
¼ teaspoon pepper
½ teaspoon sugar
¼ teaspoon cornflour
4 cabbage leaves
50 g dried rice vermicelli (tanghoon)

Ingredients for soup:

1 teaspoon oil
1 teaspoon minced garlic
480 ml water
½ teaspoon salt

Method:

Soak dried rice vermicelli in water for about 2 hours to soften. Drain and leave aside. Mix minced meat with tong chye, pepper, sugar and cornflour. Mix well and form into small meat balls. Wash cabbage and slice into 1-cm thick pieces. To make the soup, heat the 1 teaspoon of oil in a pot. When hot, add minced garlic to fry until aromatic. Add water and salt and bring to a boil. Add cabbage pieces and meat balls. Simmer till cabbage is soft. Add fishballs and simmer until cooked. Add dried rice vermicelli and when soup comes back to the boil, remove from heat and serve immediately.