

Flounder Soup Recipe

Ingredients: Serves 2

1 piece of flounder
1 strip kelp
50 g dried bonito flakes
1 tablespoon Sake
7 cups of water
50 g baby radish sprout
20 g cilantro leaves
1 tablespoon sesame oil
salt to taste

Method:

Boil kelp, dried bonito flakes, Sake and water for about 30 minutes, filter out the impurities. Put soup broth aside. Pick out the flounder bone, and cut into slices. Use a large soup pot, put baby radish sprout and cilantro leaves and pour few drops sesame oil. Lay sliced flounder on the baby radish sprout and cilantro, and sprinkle some salt. Pour boiling hot soup broth into soup pot on the flounder, cover and steam for 5 - 10 minutes on high heat. Remove and serve hot.

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