

## **Mixed Vegetables Soup Recipe**

### **(Chap Chai T'ng Recipe)**

#### **Ingredients:**

2 liters water  
300 g belly pork, cut into 1cm-thick pieces  
20 g (1 small) dried cuttlefish, washed and scalded with hot water  
10 g (2 slices) ginger  
1 teaspoon white peppercorns  
100 g (1) carrot, cut into decorative shapes  
10 dried shiitake mushrooms, soaked and halved  
400 g yambean, cut into decorative shapes  
300 g cabbage, sliced  
2 tablespoons cooking oil  
20 g (2 cloves) garlic, peeled and minced  
2 teaspoons salt, or to taste  
1 teaspoon sugar, or to taste  
2 tablespoons corn flour  
3 tablespoons water

#### **Method:**

In a stock pot, bring the 2 liters water to a boil, then add in the belly pork, dried cuttlefish, ginger and peppercorns and cook on medium heat until meat is tender, about 30 minutes. Add in carrot and dried mushrooms and boil for about 5 minutes before adding the yambean and cabbage. Heat 2 tablespoons oil in a small pan and sauté the garlic until aromatic and just lightly browned. Add the garlic oil and crisps to the soup in the pot. Allow to boil for another 10 minutes before seasoning to taste with salt and sugar. Mix the corn flour and 3 tablespoons water into a thin paste and stir this into the soup to thicken it. Bring the soup back to a boil before turning off the fire. Serve hot.

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