

## Sharks Fin Soup Recipe

(Malaysian Recipe)

**Ingredients:** Serves 4

600g crabs, preferably with roe, steamed,  
with meat and roe separately extracted  
2 eggs, lightly beaten with 2 tablespoons water  
2 tablespoons corn oil  
1 tablespoon rice wine  
500ml fresh chicken stock  
180g pre-prepared shark's fin, washed and drained  
1 teaspoon salt  
1 dessertspoon light soy sauce  
½ teaspoon ground white pepper  
2 tablespoons corn flour (cornstarch), mixed with  
2 tablespoons water to make thickener  
1 tablespoon sesame oil

**Method:**

Mince crab roe and stir into beaten egg mixture. Set aside. Heat 2 tablespoons corn oil in a kuali or wok until hot. Add rice wine, then chicken stock and bring to the boil. Add shark's fin and stir well, then add salt, soy sauce, pepper and crabmeat. When liquid returns to the boil, add thickener and simmer over low heat. Gradually stir in beaten egg mixture and add 1 tablespoon sesame oil. Serve immediately.

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