

## Winter Melon Soup Recipe

### Ingredients:

1 whole winter melon, about 4 kg  
2 cups chicken stock  
4 Chinese dried shiitake mushrooms  
2-3 slices ginger  
1/4 cup boneless chicken meat, diced  
1/4 cup Chinese ham, diced  
1/4 cup small shrimps, peeled and de-veined  
1/4 cup diced carrots  
Light soy sauce, salt and pepper to taste

### Method:

Soak dried shiitake mushrooms in 1 cup hot water for 30 minutes. When softened, cut off the tough stem and cut mushrooms into quarters. Reserve soaking water. Cut off and reserve the top of the winter melon, remove seeds and wash out the cavity. Place mushrooms, ginger, chicken, ham, shrimps and carrots in the cavity. Fill with chicken stock and mushroom soaking water (strained), taking care not to include the sediment. Season to taste. Cover with the top of the melon. Place the whole melon on a deep plate and stand it in a wok, half-filled with water. Cover wok and steam melon for 1 hour. To serve, bring the whole melon to the table. Use a soup ladle to scoop out some of the pulp as you serve the soup.

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