

Winter Soup Recipe

(Chinese Winter Soup Recipe)

Ingredients: Serves 5

1 liter chicken stock
150 g dried Shiitake mushrooms, soaked in water to soften
100 g boxthorn leaves, remove stems and finely shred leaves
2 tablespoon light soy sauce
¼ teaspoon ground white pepper
1 teaspoon sesame oil
2 teaspoon chili oil
2 tablespoon rice vinegar
300 g diced firm pressed bean curd
3 teaspoons corn flour (cornstarch) mixed with 2 tablespoons water
2 tablespoons trimmed and chopped scallions
3 tablespoons chopped coriander (cilantro) leaves

Method:

Put the stock in a saucepan. Add the mushrooms and boxthorn leaves and simmer for 3-4 minutes. Add in the seasoning and stir to mix well. Add in the diced bean curd and corn flour mixture. Continue to cook until the soup thickens. Sprinkle with chopped scallions and coriander leaves before serving.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]