

## **Yam Soup Recipe**

**(Or T'ng - Taro or Yam Soup Recipe)**

### **Ingredients:**

500 g (medium-sized) yam or taro  
2 tablespoons cooking oil  
500 g chicken, cut into pieces  
2 tablespoons cooking oil  
15 g (6-7 slices) ginger  
4 cloves garlic, peeled and chopped  
2 tablespoons preserved soy bean paste (tau cheo)  
1¼ liters water

### **Seasonings:**

1 teaspoon salt, or to taste  
¼ teaspoon white pepper powder

### **Method:**

Skin the yam and cut into 3cm cubes. Heat 2 tablespoons oil in a wok over a medium flame and fry the yam pieces until lightly golden. Dish out, drain and set aside. Heat 2 tablespoons oil in a heavy-bottom pot over a medium fire and fry together the ginger, garlic and preserved soy bean paste until fragrant. Add water and bring to a boil. Put in the chicken pieces and simmer for about 20 minutes. Add in the fried yam and continue simmering until the yam is cooked through and soft. Season to taste with salt and pepper.

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