

# EGG DROP SOUP

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## INGREDIENTS

4 cups chicken stock  
2 large eggs  
2 tbsp. cornstarch  
3 tbsp. water  
1/4 tsp. ground white pepper  
1 tsp. salt  
1 tbsp. light soy sauce optional  
1/2 tbsp. minced ginger  
3 tbsp. chopped scallion white part and  
green part separately chopped  
1/2 tbsp. sesame oil optional

## METHOD

### Step 1

Mix 2 tablespoons of cornstarch with 3 tablespoons of water in a small bowl. This is our water starch.

### Step 2

Add chicken stock to a pot. Add ginger, scallion whites and light soy sauce. Bring the broth to a boilings. Remove the ginger and scallion whites. Add salt and white pepper.

### Step 3

Stir the starch water again and pour it into the broth. Simmer to boil again.

### Step 4

Turn up the fire and then slightly pour the whisked egg in. Stir the soup with chopsticks. Turn off the fire, add some fresh chopped scallion and serve immediately.

### Step 5

Optionally drizzle some sesame oil.

THE  
COOKERY

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by The Secret Jozi Chef