

EGG DROP SOUP

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

by The Secret Jozi Chef