

Fish soup

Serves: 4-6

Ingredients

- White fish with bones, 250 g
- Soft silk tofu, 1 package
- Shrimp, 250 g
- Crab (surimi), 1 package
- Cilantro (koreander), 1 package
- Mu'er, one handful
- 1 bunch green onions
- Cooking wine
- Salt
- Pepper

Preparation

1. Stir fry onions
2. Fry fish, add cooking wine and salt
3. Add shrimps and crab
4. Add soaked mu'er
5. Add boiled water (100 °C) and boil for 5 minutes
6. Add tofu, stir and simmer
7. Turn off heat
8. Add cilantro
9. Let stay for 3 minutes
10. Add salt and pepper