

Crab and Bamboo Shoot Soup Recipe

(Bak Wan Kepiting - Nyonya Recipe)

Ingredients A:

1 tablespoon lard or oil
1 tablespoon chopped garlic, browned
1 teaspoon salt
Dash of pepper
1 egg
½ teaspoon sugar
1 tablespoon light soy sauce

Ingredients B:

120g steamed crab meat
50g boiled bamboo shoots, shredded very finely

Ingredients for soup:

2 tablespoons lard or oil
1 teaspoon garlic, chopped finely
250g boiled bamboo shoots, thinly shredded
1 chicken cube
1 level teaspoon salt
450g minced pork
110g fish paste

Method:

Mix minced pork, fish paste and ingredients A in large bowl. Add ingredients B and mix well. Set aside. Heat 2 tablespoons lard in an aluminum saucepan. Fry 1 teaspoon garlic until lightly browned. Add finely shredded bamboo shoots and fry for short while. Pour in 2.5 liters water and chicken cube and bring to the boil. Take spoonfuls of meat and form balls the size of walnuts. Bring soup to rapid boil and put in meatballs. When meatballs float to surface, test one to see if cooked. Dish into serving bowl and serve hot.

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