

## **Fish Ball and Glass Noodle Soup Recipe**

**(Malaysian Recipes)**

### **Ingredients:**

675 ml water  
24 ready-made fish balls  
200 ml fish or anchovies stock  
½ tablespoon light soy sauce  
2 tablespoons preserved salted vegetable (tong chye)  
1 teaspoon white pepper  
75 g glass noodles or mung bean noodles (tang hoon), soaked  
in warm water until soft, about 10 to 15 minutes  
2 scallions, trimmed and chopped for garnish  
sliced red chilies and light soy sauce, to serve

### **Method:**

Bring water to the boil in a pot. Add fish balls and simmer gently for 3 minutes, then add stock, soy sauce, preserved salted vegetable and pepper and simmer for 3 minutes more.  
Place 2 to 3 tablespoons of glass noodles into each serving bowl and top up with 4 fish balls and soup. Garnish with scallions and serve with sliced red chilies and light soy sauce on the side.

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