

## **Fish Head in Chuan Xiong Wine Soup Recipe**

(Malaysian Recipe)

**Ingredients:** Serves 4

1 tablespoon sesame oil

2 tablespoons shredded ginger

½ fish head, about 800g

3 pieces chuan xiong

**Seasoning:**

300g yellow wine

150g wine

1 teaspoon salt

1 teaspoon chicken stock concentrate

Some chopped coriander/cilantro leaves for garnish

**Method:**

Heat up oil, sauté shredded ginger until fragrant. Add in fish head, chuan xiong, seasoning and bring to boil. Lower the heat and cook for another 20 minutes. Sprinkle coriander leaves on top and serve hot.

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