

Fish Soup with Turnip Recipe

Ingredients: Serves 4

2 gold carps
400g turnip
2 stalks scallion
2 slices ginger
a little of cilantro

Seasonings:

1 tablespoon wine
6 cups water
1 teaspoon salt
a pinch of white pepper

Method:

Clean and rinse fishes. Shred the turnip. cut scallion into long sections. Heat 2 tablespoons of oil to stir-fry scallions and ginger, when fragrant, add carps in, fry until both sides are little browned. Sprinkle wine and water, bring to a boil over high heat, reduce the heat to medium-high, cook for 10 minutes to make the color of soup becomes cream white. Remove scallions and ginger. Add turnip shreds in, cook over low heat until turnip is tender enough. Seasoning with salt and pepper. Remove to a soup bowl, put some cilantro sections on top. You may add some clams at last to make it more delicious.

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