

Fried Egg in Wine Soup Recipe

(Malaysian Recipe)

Ingredients: Serves 4

2 tablespoons sesame oil
4 eggs, beaten
3 tablespoons shredded ginger
100g black fungus, soaked and shredded
200ml water

Seasoning:

300ml yellow wine
½ teaspoon salt or to taste

Method:

Heat up oil in a wok, pour in beaten egg and pan-fry until cooked. Transfer fried egg into a clay pot. Stir-fry shredded ginger and black fungus until fragrant. Add in water, seasoning and bring to boil. Pour over fried egg in the clay pot, bring to boil at low heat again. Remove from heat and serve.

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