

Salted Fish Bone Beancurd Soup Recipe

(Kiam Hu Kut Tauhu T'ng Recipe)

Ingredients:

8 pieces salted Kurau fish bone, washed and soaked for 30 minutes, drained
5 tablespoons cooking oil
3 cloves garlic, minced
25 g ginger, peeled and sliced into thick pieces
150 g belly pork, cut into fine strips (julienne)
900 ml water
2 pieces soft bean curd, cut into large (3cm) cubes

Garnishing:

1 sprig scallions, cut into 3cm lengths
1 sprig coriander (cilantro), cut into 3cm lengths

Method:

Heat oil and deep fry the salted fish bone until just lightly browned. Drain on paper towels. Remove all but 1 tablespoon of the oil used for frying the salted fish from the pan. Heat up the oil to sauté the garlic and ginger until aromatic before adding in the pork. Stir fry for a minute and add in the water. Bring water to a boil and add the fried fish bone and bean curd. Simmer for a few minutes. Serve garnished with scallions and coriander.

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