

Shrimp Potage with Green Vegetable Recipe

Ingredients: Serves 4

100g peeled shrimps
200g green vegetables (such as Chinese white spinach
- xian cai, or spinach)
½ box tender tofu
2 stalks scallion
2 slices ginger

Seasonings A:

a pinch of salt
½ tablespoon egg white
2 teaspoons cornstarch

Seasonings B:

½ tablespoon wine
1 teaspoon salt
1½ tablespoons cornstarch paste
a pinch of pepper
a few drops of sesame oil

Method:

Clean shrimps with ½ teaspoon of salt, rinse for several times. Drain and pat dry with paper towel. Flap shrimps with a knife to make it flat, then dice it. Marinate with seasonings A, store in refrigerator for 20 minutes. Trim xian cai, blanch for 5 seconds. Drain and rinse with cold water. Squeeze out the excess water, chop finely. Slice tofu to small pieces. Fry scallion sections and ginger with 2 tablespoons of oil until browned, sprinkle wine and 5 cups of water in, bring to a boil. Add xian cai and bean curd, when it boils again, add shrimps, season with salt. Thicken the soup with cornstarch paste. Turn off the heat, add pepper and drizzle sesame oil. Serve.

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