

## Tomato Soup with Century Egg Recipe

**Ingredients:** Serves 2

2 tomatoes  
2 century eggs  
120g spinach  
2 slices ginger  
1 cup stock  
1 cup water  
dash of salt or to taste

**Method:**

Wash tomatoes and blanch in boiling water briefly, then skinned and halve, and then slice. Chopped ginger finely. Shelled century eggs, then wash and slice. Wash the spinach and cut into blocks. Heat 1 cup of oil until 60% hot, deep-fry the century eggs. Boil stock and water in wok, add in ginger, century eggs, vegetable, tomato and salt, once boil, dish out. Do not overcook tomato to prevent the soup from being too sour.

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