

Water Chestnuts Sweet Soup Recipe

(Chinese)

Ingredients:

300 g peeled water chestnuts
1 egg
1 teaspoon cornstarch
94 g rock sugar
3 cups water
Some screwpine (pandan) leaves, knotted

Method:

Wash water chestnuts. Drain well. Grate into puree with ginger grinder. Add 2 tablespoons of water into cornstarch and mix well. Whisk egg and leave aside. Simmer rock sugar and screwpine leaves in 3 cups of water until sugar dissolved. Add water chestnut. Simmer until water chestnut is soft and fold in cornstarch mixture gradually. Stir well. Bring to the boil then remove from heat and immediately add whisked egg while stirring. Mix well and serve.

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