



## Fish Ball Vegetable Soup 榨菜鱼丸汤

Serving: 2

### Ingredients:

14 nos	300 gm	Fish Balls
500 ml	500 gm	Water
1 tsp	5 gm	Soy sauce
<b>½ tbsp</b>	<b>8 gm</b>	<b>Seafood Stock</b>
	150 gm	Chinese mustard greens, rinsed thoroughly & cut into smaller pieces
	20 gm	Anchovies
A pinch of Chinese salted vegetable (Tung Chye)		
Salt & Pepper to taste		

### Methods:

1. Prepare a pot with water. Add in anchovies and bring to boil.
2. After boiled, strain and remove anchovies,
3. Add fish balls and allow it to cook until fish ball float to surface.
4. Add in vegetables and follow by salt, **Seafood Stock**, soy sauce, white pepper powder and stir well.
5. When the fish balls are cooked, dish up and serve with some Chinese salted vegetables.

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**Adjust according to your preference:** You may add in a teaspoon of shallot oil for better taste.

**Recommended stock:** Seafood Stock / Seafood Stock – PREMIUM QUALITY

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