

Minced Pork and Sweet Corn Soup

(肉茸粟米羹)

Ingredients:

Lean pork	70g
Cream corn	½ can
Chicken soup	1½ cup
Egg	1 (beat)

Seasoning for pork:

Salt	¼ tsp
Cornflour	¼ tsp
Water	3 tbsp
Pepper	a few shake

Thickening:

Cornflour	1½ level tbsp
Water	2 tbsp

Seasoning for soup:

Salt	¼ tsp
Sugar	⅛ tsp
Pepper	a few shake

Method:

1. Mince and season pork for 10mins.
2. Boil the soup, add cream corn and stir well with wooden spoon.
3. Add the minced pork and cook for 1 min.
4. Thicken the soup with cornflour solution.
5. Mix beaten egg to the soup after turning off the heat.
6. Add seasoning and serve hot.