

# Chinese Egg Drop Soup

(Serves: 4)

## Ingredients

Campbell's 100% Australian Chicken Stock 1L, 4 cups

The Indian Spice Company Corn Flour, 1 tbsp

Premium Fresh Enoki Mushrooms

Fresh Ginger, ½ tsp grated

Fresh Spring Onion, 3 stalks chopped

Kura Premium Soy Sauce, 1 tbsp

G-Fresh White Ground Pepper, ¼ tsp

3 Large Eggs, lightly beaten

Chef's Choice Dried & Sliced Shiitake Mushrooms, (optional, for garnish)

## Method

### Step 1

Make a 'cornstarch slurry' by measuring out ½ cup of the stock and mix it with the corn flour until dissolved.

### Step 2

Place the remaining chicken stock, mushrooms, spring onion (reserving a few for garnish), ginger, soy sauce, and white pepper in a pot and bring to a boil.

### Step 3

Slowly pour in the beaten eggs whilst stirring the soup slowly. The egg will spread out into ribbons.

Step 5

Turn off the heat and serve.

Garnish with a few more chopped spring onions & dried shiitake mushrooms (optional). **Enjoy!**



*Pic for illustration purposes only. Recipe may vary in appearance to pic.*