KIKKOMAN

Chinese style hot and sour soup

Total time **20 mins** **10 mins** preparation time **10 mins** cooking time

Nutritional facts (per portion):
1,274 kJ / 306 kcal

Fat: **14.5 g** Protein: **16.6 g**
Carbohydrates: **30.4 g**

INGREDIENTS

2 portion(s)

1	garlic clove
1	small mild red chilli
1 cm	piece of ginger
1	carrot
250 g	shiitake mushrooms (or button mushrooms)
4	spring onions
1 tbsp	Kikkoman Toasted Sesame Oil
700 ml	water
2 tbsp	Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour
1	egg
100 g	tofu
1 tbsp	potato starch
2 tbsp	cold water
1 tbsp	Kikkoman Naturally Brewed Soy Sauce
1 tbsp	Kikkoman Seasoning for Sushi Rice (125ml)
1 tsp	runny honey
1 tbsp	toasted sesame seeds

PREPARATION

Step 1

1 garlic clove - **1** small mild red chilli - **1 cm** piece of ginger
Finely chop the garlic and chilli, grate the ginger and mix together.

Step 2

1 carrot - **250 g** shiitake mushrooms (or button mushrooms) - **4** spring onions - **1 tbsp** Kikkoman Toasted Sesame Oil
Cut the carrot into fine strips, dice the mushrooms and slice the spring onions into thin rings (set aside 1 tbsp for garnish). Heat the Kikkoman Sesame Oil in a saucepan and fry for about 4 minutes until lightly browned. Stir in the chilli mixture and fry for about 1 minute more.

Step 3

700 ml water - **2 tbsp** Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour
Add the water and the Kikkoman Ramen Soup Base, bring to the boil and simmer for about 5 minutes.

Step 4

1 egg
Whisk the egg well, then slowly pour it into the hot soup while stirring constantly.

Step 5

100 g tofu - **1 tbsp** potato starch - **2 tbsp** cold water - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **2 tbsp** Kikkoman Seasoning for Sushi Rice (125ml) - **1 tsp** runny honey - **1 tbsp** toasted

sesame seeds

Cut the tofu into 2 x 2 cm cubes. Mix the potato starch with the water, stir into the soup and bring briefly to the boil. Season with the Kikkoman Soy Sauce, the Kikkoman Seasoning for Sushi Rice and the honey. Add the tofu and heat through briefly. Ladle into soup bowls, garnish with the reserved spring onions from Step 2 and the toasted sesame seeds and serve.