

# Egg Drop Soup

**Yield:** 4 serves | **Prep:** 5 min | **Cook:** 10 min | **Source:** thestranger.online

Egg Drop Soup is a Chinese soup of wispy beaten eggs in chicken broth. Condiments such as black or white pepper, and finely chopped spring onions and tofu are commonly added to the soup.

The soup is made by adding a thin stream of beaten eggs to the boiling broth in the final moments of cooking, creating thin, silken strands or flakes of cooked egg that float in the soup.

With such a short cooking time this is a perfect quick and easy lunch for that working afternoon or just when you wish to move on with other chores.

## Ingredients

- 946 ml chicken stock (or vegetable)
- 3 spring onions (sliced finely)
- 4 eggs (large)
- 20 ml cornflour
- 10 ml water
- 10 ml oil (sesame)
- 1 ml white pepper
- 1 ml rock salt
- 1 ml turmeric
- 1 1" ginger

## Notes

For a vegetarian option simply replace the chicken stock for the same quantity of vegetable stock.



## Instructions

- 1.** In a pan place the chicken stock, the ginger and the white sliced parts of the spring onions. Bring this to a boil over a medium to high heat before reducing the heat to a simmer.
- 2.** Create the cornflour slurry begin by adding the pepper, the turmeric, the salt and 2 tbsp of water in a small bowl or cup. Using a fork stir or whisk until the cornflour has completely dissolved, ensure you get every little bit of it blended into the liquid. Add this to the pan of soup and mix well with a spatula or wooden spoon.
- 3.** Scramble the eggs in a separate bowl with a fork and very gently drip this into the soup through the tines of a fork or between the ends of 2 chopsticks (Kuàizi), move the bowl slowly around the pan to distribute the egg. Permit the eggs to set for a few second prior to gently stirring them to break up the egg into the size of pieces that you desire. They should resemble noodles as per the picture.
- 4.** Drizzle half the sesame oil over the soup whilst in the pan, then serve into each bowl. Adding the remainder of the sesame oil and the green ends of the spring onion.