

THE FOOD SAFARI & HOME ELECTRONICS FAIR



MOCK SHARK'S FIN SOUP WITH USA POTATOES

Recipe by VIOLET OON

500 g	USA POTATOES
2 tbsp	vegetable oil
3 tbsp	Chinese yellow wine
6 cups	chicken stock*
½ cup	mushroom water
50 g	fish maw, soaked in hot water, drained and squeezed dry and cut into 2cm pieces
300 g	sea cucumber, soaked in hot water, drained and cut into bite-size pieces
50 g	dried Chinese mushrooms, soaked in water overnight
25 g	black fungus, soaked in water, drained and cut into strips
2 tbsp	light soy sauce
½ tsp	sesame oil
½ tsp	salt (optional)
3 tbsp	cornflour or potato flour or tapioca flour mixed with 3 tbsp water

Method

1. Peel and grate USA potatoes and soak in iced water for 15 to 20 minutes.
2. Heat a saucepan and add oil. When it starts to smoke, splash in the wine and sizzle lightly. Add chicken stock and mushroom water. Bring to boil.
3. Add fish maw, sea cucumber, mushrooms, black fungus, light soy sauce and salt. Boil for 10 minutes. Add flour paste and stir well. When mixture thickens, simmer on low heat for a few minutes. If the mixture is too thick, add the extra water.
4. Drain the potato strips and add to the boiling soup and boil till the potatoes are just cooked and still a little crispy. Add sesame oil. Serve.