

Shaung La Tang with Vegetables

Ingredient	Quantity	Unit
Vegetable stock	1000	ml
Shredded cabbage	100	Grams
Julienne carrots	75	Taste
Glass noodles	50	Grams
Diced tofu	40	Grams
Chinkiang vinegar	20	ml
Dark soya sauce	10	ml
Salt	To	Taste
Light soya sauce	20	ml
Aromat powder	5	Grams
Shredded black fungus	50	Grams
Cornflour	25	Grams
Shredded spring onion	20	Grams
Coriander leaves	For	Garnishing

Method:

1. In a deep pan, add the vegetable stock/water and bring it to a boil.
2. Add the cabbage, carrot, black fungus and glass noodles.
3. Now, add the light and dark soya sauce and Chinkiang vinegar.
4. Finish with salt, spring onion, tofu and coriander leaves.
5. Mix the cornflour with equal amounts of water and add into the boiling hot soup.
6. Serve Hot.