

Ingredients

Quantity

Measure

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	200	Grammes	Chicken
5		Teacup	Chicken Stock - Chinese
5		Teaspoon	Corn Flour
1		Whole	Eggs
200		Grammes	Mushrooms
A		Little	Pepper Powder
A		Little	Salt
2		Tablespoon	Vinegar - Malt

Method

Soak the mushrooms in water for one hour, and when soft, cut them into desired size pieces.

Boil five cups of chicken stock, and when it comes to boil, add strips of ham or shreds of boiled chicken , and simmer for two minutes.

Add rest of the ingredients, except for the corn flour and the egg. Cover and simmer for thirty minutes.

Beat one egg and keep aside.

Add the mushrooms now, and blend in the corn flour mixed with some water. Put the stove off, and pour the beaten egg, in a steady trickle.