



## Ingredients

- 2 L Water
- 3 keping Ginger
- 4 tbsp MAGGI® Homemade Chicken Stock
- 500 g Chicken Breast
- 50 g Black fungus
- 4 Shiitake Mushroom
- 0.5 Firm Tofu
- 50 g Carrot
- 1 tsp Pepper
- 4 tsp Sugar
- 1 tbsp Sesame Oil
- 0.25 cup Black Vinegar
- 5 tbsp MAGGI® Oyster Sauce
- 1 tbsp Thick Soy Sauce
- 6 tbsp Corn Flour
- 2 Egg
- 0.33 cup Oil
- 2 tbsp Sichuan Oil
- 0.25 cup Dried Chilli

## Instruction

1. Pre-boil ginger and chicken breast with MAGGI® Homemade Chicken stock until the chicken breast is thoroughly cooked. Remove chicken and set aside the stock. Shred the chicken breast and set aside.
2. Add chicken and black fungus mushroom, shiitake mushroom, firm bean curd and carrot into the pot and boil for 1 minute. Let it simmer for 10 – 15 minutes.
3. Add in seasoning and let it simmer for another 5- 10 minutes. Add corn flour to thicken the soup.
4. Beat eggs, turn off fire and slowly pour in the eggs while stirring the soup.
5. Serve immediately with some chilli oil.

### Nutrition

Carbohydrates	17.44 g
Energy	180.52 kcal
Fats	5.2 g
Protein	17.78 g

🕒 46 Minutes

⊕ 10 servings