



Tantalizing Tang Hoon Soup with Soft Crab Meat, Eggs and Fish Balls

Ingredients

- 2 in Ginger
- 2 Shallots
- 2 tsp Cooking Oil
- 1000 ml Water
- 2 kiub MAGGI® Ikan Bilis Stock Cube
- 12 Fish ball
- 50 g Crabmeat
- 50 g Tang Hoon (Glass Noodles)
- 2 Egg
- 2 sprigs Spring Onion
- 3 tbsp Shallots

Instruction

1. Firstly, heat the cooking oil in a saucepan. After the oil is heated up, fry the ginger and shallots until fragrant and lightly browned.
2. Then, carefully pour in water and add in the MAGGI® Ikan Bilis Stock Cube. Leave it to boil.
3. After the soup has boiled, add in crab meat, fish balls and allow it to simmer on medium heat for 3 – 5 minutes or until the fish balls and crab meat is thoroughly cooked.
4. Next, add in the glass noodles and let it to simmer for 1 -2 minutes until they it's cooked.
5. Then, gently pour in the beaten eggs. Using a spatula, stir the eggs in a swirling manner. When the eggs are cooked, turn off the heat.
6. Slowly ladle the noodles and the other ingredients into individual bowls.
7. Garnish with chopped spring onion and deep fried shallots before serving.

Nutrition

Carbohydrates	14.19 g
Energy	153.65 kcal
Fats	6.11 g
Protein	10.19 g

🕒 26 Minutes

⊕ 4 servings