

Savoury Soup with Glutinous Rice Balls

Ingredients

- 200g of lean meat e.g. pork or chicken, cut into bite-sized pieces
- 1 small tomato, cut into cubes
- 10 button mushrooms, cut into cubes (optional)
- 10 baby corn, cut into cubes (optional)
- 3 stalks of chye sim, cut into bite-sized pieces
- 2L of chicken stock*
- A dash of pepper
- 1/4 tsp of sesame oil*

Marinade:

- 1 tsp of light soy sauce*
- A dash of pepper
- 1 tbsp of corn flour

Glutinous rice balls:

- 150g of glutinous rice flour
- 1 cup of water.

Method

- Marinate the meat with the marinade and set aside for about 20 minutes.
- In a bowl, gradually add in water in parts to the glutinous rice flour, stirring constantly until it forms a dough. Knead the dough and roll it into small bite-sized balls. Cover with a damp cloth to prevent the glutinous balls from drying up
- Boil chicken stock in a pot.
- Add in the vegetables, marinated meat and glutinous rice balls to the chicken stock and bring to a boil.
- The soup is ready once the vegetables and meat are cooked through, and the glutinous rice balls float to the surface.
- Season with pepper and sesame oil.
 Serve hot.



