

Fish Noodles Soup

清汤鱼面



INGREDIENTS / 材料

1. RichMama鱼面 / Fish Noodles
2. Ikan bilis stock about 800ml / 江鱼仔高汤 大约800ml
3. 5 Mushroom (soak until soft, remove stems and slice) / 香菇5朵 (浸泡至软, 去蒂切片)
4. Choy sum 3-4pcs / 菜心 3-4棵 (洗净, 切段)
5. Fish Balls / 鱼丸 适量
6. Fried Garlic / 炸蒜蓉 适量



SEASONING / 调味料

1. Salt / 盐 适量
2. Soy Sauce / 酱油 适量



COOKING METHOD / 做法

1. Boil a pot of hot water. When the water boils, add RichMama fish noodles and cook until soft / 煮一锅热水, 水滚后将RichMama鱼面加入煮软, 沥干水分备用
2. Add in the ikan bilis stock into pot and boil it. After that, put the fish ball, mushroom and Choy sum into pot / 在一个锅里倒入适量的高汤, 开火加热, 放入鱼丸、香菇、菜心
3. Add other ingredients and seasonings and boiling it / 加入其它材料和调味料, 再次煮滚, 熄火
4. Add the pre-cooked RichMama fish noodles into the bowl, pour the soup over it, sprinkle with a little fried garlic and ready to serve / 碗内加入事先煮熟的RichMama鱼面, 将汤淋上, 撒上少许炸蒜蓉即可食用