

Tomato Egg Drop Soup



Preparation time:	15 mins
Serves:	2 people
User Rating:	★★★★☆

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Ingredients

- 1 can diced tomatoes
- 2 cups chicken or vegetable stock
- 1 tbsp shaoxing or soy sauce
- Good pinch white pepper
- Salt, to taste
- 2 eggs, beaten
- 1 tsp cornflour, dissolved in a little water
- Sliced spring onion, to garnish
- Sesame oil, to garnish

Method

1. In a medium pot over medium-high heat place tomatoes, stock, soy, pepper and salt. Bring to a boil.

2. Once boiling, turn the heat down to low and drizzle in the two beaten eggs in a circular motion to create a thin ribbon of egg. Allow the egg to set for a moment then stir through cornstarch slurry.
3. Stir through spring onion and a drizzle of sesame oil. Serve hot with extra seame oil and spring onion to garnish.