



Fish head soup

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 fish head, chopped
- 1 table spoon of sliced ginger
- 1 table spoon of oil
- 1 cup of water
- 1 cup of rice wine
- pinch of salt
- pinch of white pepper

Instructions

1. Heat the oil in the wok, add ginger, fry 1-2 minutes, add fish head, fry till golden brown.
2. Pour in water and rice wine, bring to boil and simmer 30 min.
3. Strain soup.
4. Add salt and white pepper.