



Fish soup with tofu

NIBBLEDISH CONTRIBUTOR

Ingredients

- fish head, I used salmon
- 200 grams of tofu, sliced

- 2 slices of ginger
- 38 grams of dried lily flower
- 4 cups of water
- 4 tablespoons of light soy sauce
- 1/2 tablespoon of oil

For serving:

- bundle of extra amoy thin wheat noodles

Instructions

1. Soak dried lily about 30 minutes, drain.
2. Heat oil, fry ginger, add fish head and water. Add lily flowers and tofu.
3. Bring to boil then reduce heat and simmer about 1 hour.
4. Add soy sauce according to taste.