

## Chinese Cabbage Soup with Dried Shrimps

Serves:

- 10 1/2 oz (300 g) hearts of Chinese cabbage (bok choy)
- 2 Chinese black mushrooms, soaked
- 3 tbsp (50 g) dried shrimps, soaked
- 1/2 tsp salt, or to taste
- 2 tsp Chinese ham, sliced
- 1 tsp melted chicken fat

Cut cabbage hearts into 1/2 inch by 1 1/4 inch (1 cm by 3 cm) strips. Blanch briefly in boiling water and drain. Halve the mushrooms and discard the stems. Pour the stock into a pot and add the ham, mushrooms, shrimps, cabbage, and salt. Bring to a boil and skim off any foam. Simmer until the cabbage hearts are very tender. Pour into a tureen, sprinkle with the chicken fat, and serve.