

# ASIAN SOUP

with eggs



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**Preparation :** 10 min - **Resting :** - - **Cooking :** 15 min - **Equipment :** -

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**Ingredients :** Serves 6-8

- 1.2 L hot water - 3 miso stock cubes - 1 stalk lemongrass - 1 spring onion - 1 red chilli, deseeded - ½ red onion - 1 tsp cornflour - 2 tsp soy sauce - 2 tbsp rice vinegar - 1 tin (170g) crab meat - 8 g bunch coriander, - washed and chopped - 3 eggs, beaten - 100 g bean sprouts - for garnish: - spring onion and coriander

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1. Put the water and miso stock cubes in the metal bowl and run the EXPERT programme for 10 minutes/speed 5/100°C.

2. Meanwhile, remove the tough outer leaves from the lemongrass stalk. Use only 6cm of the stalk from the bulb end. Finely chop the lemongrass and spring onion; thinly slice the chilli and red onion. Mix the cornflour with a little water and while the programme is running, pour it into the stock through the opening. Add the soy sauce, rice vinegar, spring onion and lemongrass.

3. At the end of the programme, add the crab, coriander, chilli and red onion. Restart the EXPERT programme for 5 minutes/speed 3/90°C.

4. About 1 minute before the programme ends, add the bean sprouts and gradually pour the beaten eggs through the opening into the soup.

5. Serve piping hot in bowls with the bean sprouts; garnish with coriander.

**Chef's tip :**

If desired, you could replace the crab meat with chicken, which is less expensive. Instead of miso stock cubes, use vegetable stock cubes. For a lighter version, replace the eggs.

Cook Expert ■

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