

Reena Malhotra's

rare recipes

Veg. Talomein Soup Recipe

Serves 4 - 6

Ingredients :

<input type="checkbox"/> Boiled Noodles	1 Cup
<input type="checkbox"/> Veg. Stock	4 Cups
<input type="checkbox"/> Fresh Mushroom – sliced	½ Cup
<input type="checkbox"/> Cabbage Leaves – cut coarsely	½ Cup
<input type="checkbox"/> Carrot – diagonally sliced pieces	½ Cup – par boiled
<input type="checkbox"/> Sugar	1 Teaspoon
<input type="checkbox"/> Salt	As per Taste
<input type="checkbox"/> Pepper Powder	As per Taste
<input type="checkbox"/> Soya Sauce	2 Tablespoons
<input type="checkbox"/> Ajinomoto	A pinch
<input type="checkbox"/> Corn flour - mixed in ½ cup Water	2 - 3 Tablespoons

Method :

- Mix Veg. Stock, Salt, Pepper, Sugar, Soya Sauce and Ajinomoto
- Boil the mix for 3-5 minutes
- Add the Corn flour mix
- Stir for 2-3 minutes till the mix turns thick
- Add Mushrooms, Cabbage, Carrot and stir for a few seconds
- Simmer for 2-3 minutes
- Add Boiled Noodles
- Boil for approx. 2 minutes
- Taste and add Salt if required
- Serve Hot
- Enjoy your Soup!