Soups / China

Clear soup with tempeh and mushrooms · China

A clear broth with tempeh, cultivated mushrooms and a China-inspired flavour base.

Time 40 min **Servings** 4

What you'll need.

- [ ] 150 g onion
- [ ] 30 ml neutral cooking oil
- [ ] 500 g tempeh
- [ ] 600 g cultivated mushrooms
- [ ] 1300 ml low-salt vegetable stock
- [ ] 25 ml soy sauce
- [ ] 10 g finely grated fresh ginger
- [ ] 15 ml rice vinegar
- [ ] salt and pepper to taste

Let's make it.

01 Clean the cultivated mushrooms and cut into small, even pieces. Finely chop the onion.

02 Heat the oil and soften the onion for five minutes. Add the cultivated mushrooms and cook for a few minutes.

03 Add the stock and simmer until the vegetable is tender.

04 Dice the tempeh and fry for eight to ten minutes until golden and piping hot.

05 Add the cooked main ingredient to the soup and briefly reheat. Stir in the soy sauce, finely grated fresh ginger, rice vinegar and taste before serving.

AI-developed, not kitchen-tested.

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