Soups / China

Clear soup with tempeh and cauliflower · China

A clear broth with tempeh, cauliflower 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 cauliflower
- [ ] 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 cauliflower and cut into small, even pieces. Finely chop the onion.

02 Heat the oil and soften the onion for five minutes. Add the cauliflower 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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