

Hot & Sour Soup with Pork, Shitake and Black Fungus

Yield: 12 min
Total Time: 135 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-black-fungus-soup-recipe>

Ingredients:

- dried shiitake mushrooms
- black fungus dried
- pork lean
- rice wine vinegar
- soy sauce
- cornstarch
- white pepper
- chicken stock
- soy sauce
- tonkatsu sauce vegetable and fruit sauce
- white vinegar
- cornstarch
- white pepper
- chili paste
- sugar
- freshly grated ginger
- carrots
- bamboo shoots
- eggs
- soft tofu
- green onions
- cilantro
- sesame oil