

Seaweed Sprout Egg Soup



Key facts:

- Preparation: 10 mins
- Cooking: 15 mins
- Total: 25 mins
- Serves: 2-3

Ingredients

- 5 pcs Natural Seaweed Sprout (soak with water 5mins)
- 1 pcs Egg
- 5 pcs Organic Small Brown Shiitake (soak with water 5mins)
- ½ tbsp Salt
- 500g Filtered water

Method

1. Boil the water and add in seaweed sprout & shiitake
2. Cook it 5mins,season to taste with salt
3. Remove from heat,slowly add in egg and stir .
4. Serve hot