

Fishball in the Small Wok

[Ingredients]

Finely chopped Firm Tofu
Finely chopped boneless fish meat
Black wood ear (fungus)
Carrots
Shanghai Bok Choy
Peter Chang's special broth (chicken broth)
Green onion strips
Chopped ginger and green onion
Onion oil
White pepper powder
Chicken essence
Salt
Light-colored soy sauce
Dark-colored soy sauce
Oyster sauce
Cornstarch

[Directions]

① Put Firm Tofu (500g) and fish (500g) in a bowl. Add finely chopped ginger and green onions. Then, add a little salt (5gm), chicken essence(5gm) and white pepper powder(<5g) together with cornstarch (10g) into the bowl.

((For vegetarians, the fish can be replaced with Firm Tofu.))

② Mix the above ingredients in the same direction. Continue, pushing down on the mixture so the mixture will be sticky.

③ Heat the vegetable oil to approximately 280 degrees Fahrenheit. Use your dominant hand to make fishballs from the mixture. When making the fishballs, put the mixture on your fingers and use the thumb to press the mixture into a ball shape (pressing twice is recommended). The size of the fishball should be based on the size of the frying pan. Make the fishball and put it into the pot one by one.

((While frying the fishballs, turn down the heat if the oil temperature gets too high.))

Fry the fishballs until the surface is a light golden color and ladle the fishballs out of the pot.

④ Begin heating another pot. Add some onion oil and oyster sauce and mix them together. When you start to smell the mixture, turn up the heat to 280 degrees Fahrenheit and add some chicken broth, dark colored soy sauce, light colored soy sauce and a little bit of chicken essence. Now, put all the fishballs into the pot together with the vegetables: fungus, carrots and Shanghai Bok Choy.

⑤ Before turning off the heat, add some pepper powder and chopped green onions. When everything is cooked, pour the results into a small wok and your ready to serve :)