

# Ac?l? Ek?ili Çorba

Authentic Chinese Hot and Sour Soup recipe with chicken, mushrooms, and tofu. Perfect balance of spicy and tangy flavors in this healthy comfort soup.

10 min

HAZIRLIK

20 min

PI?IRME

30 min

TOPLAM

4

PORSIYON

Easy

ZORLUK

Ac?l? Ek?ili Çorba

## Malzemeler

- 7 cup water
- 2 carrot
- 1 onion
- 2 scallion
- 1 lb chicken meat
- 1 bell pepper
- 1 cup mushroom
- 1 cabbage
- 2 egg
- 1 tbsp olive oil
- 2 tbsp chili garlic sauce
- 1 tbsp Worcestershire sauce
- 1 tbsp Worcestershire sauce
- 2 tbsp soy sauce
- 1 tbsp granulated sugar
- 3 tbsp corn starch
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp white pepper

## Yap?l???

- Prepare the stock base**

Bring 7 cups of water to a boil in a large pot over high heat. Add the chicken bones, 2 carrots, 1 onion, and 1 piece of ginger. Reduce heat to medium-low and simmer for 30 minutes, skimming off any foam that rises to the surface.
- Strain the stock**

Strain the stock through a fine-mesh strainer into a clean bowl and discard the solids. Set the clear stock aside.
- Prepare the soup**

Heat 1 tablespoon of oil in the same large pot over medium-high heat until shimmering, about 1-2 minutes.

- 4 Add 1 pound of diced chicken and cook, stirring frequently, until the pieces turn white on all sides, about 2-3 minutes.
- 5 Add 2 sliced carrots, 1 cup of bell peppers, 2 green onions, and mushrooms to the pot. Stir-fry until the vegetables are slightly softened but still crisp, about 2 minutes.
- 6 Add 2 tablespoons soy sauce, 1 tablespoon Worcestershire sauce, and 1 tablespoon chili garlic sauce. Stir constantly for 30 seconds until fragrant.
- 7 Pour in the prepared chicken stock and bring to a boil over high heat. Reduce heat to medium and simmer for 5 minutes.
- 8 Stir in 2 tablespoons hot sauce, 1 tablespoon sugar, 3 tablespoons white vinegar, 1 teaspoon white pepper, 1 teaspoon black pepper, and 1 teaspoon salt. Simmer for 2 minutes and taste for seasoning balance.
- 9 **Thicken and finish**  
Whisk cornstarch with 3 tablespoons cold water in a small bowl until completely smooth. While stirring the soup, slowly pour the cornstarch mixture into the simmering soup until it thickens slightly, about 1-2 minutes.
- 10 Beat eggs in a small bowl until well combined. Create a gentle whirlpool in the soup with a spoon, then slowly drizzle the beaten eggs in a thin stream into the moving soup to form silky egg ribbons.
- 11 Bring the soup to a gentle boil and cook for 1 minute until properly thickened and the egg is fully cooked. Taste and adjust seasoning with additional salt, pepper, or vinegar as needed.
- 12 Ladle the hot soup into warmed serving bowls and serve immediately.

## ?puçlar?

Always add the cornstarch slurry slowly while stirring to prevent lumps from forming in your soup.

Beat the eggs well and pour them in a thin stream while stirring the soup to create silky egg ribbons rather than chunks.

Taste and adjust the hot and sour balance gradually - you can always add more pepper or vinegar, but you can't take it away.

Use firm or extra-firm tofu and handle it gently to prevent it from breaking apart in the soup.

For deeper flavor, let the aromatics (ginger, garlic) cook until fragrant before adding other ingredients.

Don't let the soup boil vigorously after adding the eggs, as this can make them tough and rubbery.

Slice all vegetables uniformly for even cooking and better presentation.

For authentic flavor, use white pepper instead of black pepper - it provides a cleaner, more traditional heat.