**Egg Drop (Chicken) Soup**

Ingredients:

* 1 TBSP **vegetable oil**
* 4 **chicken thighs**, deboned
* 6 cups **chicken stock**
* 2 bunches **spring onions** (scallions), bruised (banged upon), plus extra finely sliced spring onion to serve
* 4 cm (1½ inches) piece **ginger**, sliced
* 1 TBSP **dried shrimp**
* 2 TBSP **cornstarch**
* ¼ tsp **white pepper**
* pinch of **turmeric**
* 1 tsp sea **salt**
* 3 TBSP **water**
* 4 **eggs**, beaten
* 1 tsp **sesame oil**

Instructions:

* Over a high flame, heat **vegetable oil** in a stock pot.
* Add **chicken thighs** and cook 3-4 minutes on each side, or until golden.
* Add the **chicken broth**, bruised **spring onion**, **ginger**, and **dried shrimp**. Bring to a simmer, then turn the heat to medium and cook for 20-25 minutes, or until the chicken is cooked through.
* Transfer chicken to a plate and set aside. Discard ginger, spring onions and dried shrimp.
* Combine **cornstarch**, **white pepper**, **turmeric**, sea **salt** and **water** in a small bowl. Whisk until cornstarch is completely dissolved.
**Tip:** Chunks of cornstarch are unappetizing and taste awful; be sure to break them all up.
* Pour mixture into the soup, mix well, and bring the soup to a gentle simmer.
* Drizzle the **eggs** into the soup. Allow to set for a couple of seconds before breaking up egg chunks with a spoon.
* Turn heat off.

When serving, drizzle **sesame oil** and sprinkle with **spring onion**.