

## ARCHIVED RECIPES

## NUTRITIONAL HOMEMADE SOUP

**Ingredients:**

5 slices Gardenia Bread  
200g fresh abalone mushrooms  
100g fresh button mushrooms  
50g Chinese mushrooms, soaked and simmer for an hour  
200g celery, cut into pieces  
1.5 litre water or beef/chicken stock  
salt and pepper to taste  
200ml evaporated milk

**Cooking Method:**

1. Wash and clean abalone and button mushrooms.
2. Combine mushrooms together with celery and add in water or stock. Simmer for 30 min.
3. Remove the celery and set aside to cool.
4. Toast the Gardenia bread till crispy, add into the soup and blend till fine.
5. Add in salt and pepper to taste and simmer for 1-2 min.
6. Stir in evaporated milk before serving.