

# Soup Pork Trio

## Ingredients

Kam Wah ham  
Salted pork  
Fresh pork  
Bean curd knot  
Bamboo shoot  
Cabbage  
Chicken stock



鮑魚鮮  
Soup Pork Trio

## The Steps

Boil Kam Wah ham, salted pork and fresh pork in hot water for 2 mins. Cool under running water.

Cut all pork and bamboo shoot into small pieces.

Pour all ingredients into boiled water. Add chicken stock. Simmer till soft.

Then add bean curd knot and bamboo shoot. Continue to boil for another 45 mins.

Done!

