



## Dried Cabbage, Octopus and Oysters Soup

Recipe by Culinary Instructor  
Phoebe Koh

**Serves 4 - 6**

### Ingredients

600g pork ribs  
1 small bundle dried cabbage  
1 dried octopus  
5 dried oysters  
1 quarter dried tangerine peel  
2 litres of water

### Seasonings

Salt to taste

### Method

1. Rinse all the ingredients. Soak dried tangerine peel till soft, and scrape off the pith with a knife.
2. Soak dried cabbage for about 15 minutes. Cut off the hard part at the end with scissors and rinse.
3. Scald pork ribs. Rinse and set aside.
4. Add all ingredients to a soup pot. Pour 2 litres of

water into the pot. Steam at 100°C for 2.5 hours. Season with salt and serve.

