Tofu Fish Head Soup

Ingredients:

- 1 fish head
- 4 pieces of tofu (bean curd)
- 8 dried red dates
- 2 pieces of ginger
- a little salt
- a little oil (olive oil)

Directions:

- 1. Clean and remove the seeds of the red dates.
- 2. Cut the fish head into halves, clean well and drain.
- 3. Fry the fish head with ginger.
- 4. Boil a pot of water, then put in the fish head, bean curd, red dates and ginger. Cook about half hour.
- 5. When the soup is cooked, add a little salt.

Serves: 6