

Egg Drop Soup

Learn to make authentic Chinese Egg Drop Soup with this easy recipe. Silky eggs in savory broth with cornstarch, ready in just 15 minutes!

5 min

PREP

10 min

COOK

15 min

TOTAL

6

SERVINGS

Easy

DIFFICULTY

Ingredients

- 4 cup chicken broth
- 2 tbsp corn starch
- 3 egg
- 1 tsp ginger powder
- 1 tbsp soy sauce
- 1 tsp roasted sesame oil
- 3 scallion
- 1 tsp garlic powder
- 1 tsp rock salt
- 1 tsp white pepper
- 1 pinch chili powder

Instructions

1 Prepare the cornstarch slurry

Whisk 2 tablespoons cornstarch with 1/4 cup cold water in a small bowl until completely smooth with no lumps. Set aside.

2 Beat the eggs

Beat 3 eggs in a separate bowl until well combined and slightly frothy, about 30 seconds. Set aside.

3 Heat the broth

Pour 4 cups chicken broth into a medium saucepan and bring to a simmer over medium-high heat, about 3-4 minutes.

4 **Season the soup**

Add 1 teaspoon soy sauce, 1 teaspoon grated fresh ginger, and 1 teaspoon salt to the simmering broth. Stir to combine.

5 **Thicken the soup**

Stir the cornstarch slurry once more, then slowly pour it into the simmering broth while stirring constantly. Cook for 1-2 minutes until the soup is slightly thickened and coats the back of a spoon.

6 **Create the egg ribbons**

Increase heat to bring the soup to a rolling boil. Using a fork, stir the soup in a circular motion while slowly drizzling the beaten eggs in a thin, steady stream to create delicate egg ribbons.

7 **Final seasoning**

Remove from heat immediately after adding all the eggs. Season with 1 teaspoon white pepper, 1 teaspoon sesame oil, and 1 pinch of salt if needed.

8 **Serve**

Ladle the hot soup into bowls and garnish with 3 sliced green onions. Serve immediately while steaming hot.

Tips

Use room temperature eggs and beat them thoroughly before adding to ensure smooth incorporation into the hot broth.

Always mix cornstarch with cold water or broth before adding to prevent lumps from forming in your soup.

Add eggs in a thin, steady stream while continuously stirring the soup in one direction to create perfect egg ribbons.

Keep the broth at a rolling boil when adding eggs, but reduce heat immediately after to prevent overcooking.

Add fresh ginger slices during cooking and remove them before serving for clean flavor without fibrous texture.

Drizzle sesame oil just before serving rather than during cooking to preserve its delicate flavor and aroma.

For richer flavor, use homemade chicken stock or enhance store-bought broth with ginger and a splash of soy sauce.

Garnish with finely sliced green onions for color, freshness, and authentic presentation.