

Chicken Macaroni Soup Recipe

Ingredients for soup: Serves 4

1½ to 2 kg chicken
12 cups water
2 chicken stock cubes
1½ teaspoons black peppercorns
½ teaspoon salt
few dashes pepper
300g dried macaroni

Garnish:

3 slices stale white bread
15 shallots, peeled and sliced
1 plant scallion, chopped finely
1 bunch coriander leaves, cut into 1cm lengths
2 tablespoons dried white turnip or tang chye
2 cups vegetable oil

Method:

Wash chicken, chop off feet and neck. Boil 12 cups water over high heat and add whole chicken, feet and neck, chicken cubes and black peppercorn. Simmer for an hour until meat is tender. Drain and cool; shred the meat. Leave the soup to simmer. Add chicken bones to the soup and bring to the boil; cook for an hour more. Add salt and pepper. Sieve soup into a bowl; discard bones and peppercorns. Prepare the garnish at this point: dice stale bread, discarding crusts; heat vegetable oil in a wok until smoking hot, then deep-fry bread until golden brown and crispy, turning occasionally. Drain on paper towels and set croutons aside; in same oil, deep-fry shallots until golden brown and crispy, drain on paper towels; separate croutons, shallots, scallions, coriander leaves and tang chye. Cook macaroni in a large pot of boiling water for about 15 minutes, stirring occasionally to prevent sticking. Drain, wash under tap water and drain again. Into a small bowl, put a handful of macaroni and top with some shredded chicken. Pour soup over and sprinkle garnish over macaroni as desired. Serve with red chilies and light soy sauce in a small bowl for dipping.