

Delicate Chicken Soup Recipe

Ingredients:

1 chicken, about 1.5 kg
2 teaspoons salt
few whole peppercorns
1 stalk celery or few celery tops
1 small onion
2 slices fresh ginger, bruised
2 cloves garlic, bruised
60 g cellophane noodles
1½ cups fresh bean sprouts

Garnish:

2 hard-boiled eggs, chopped
2 or 3 scallions, finely chopped

Method:

Joint chicken, put into a large saucepan with enough cold water to cover and add salt, peppercorns, celery, onion, ginger and garlic. Bring to the boil, then reduce heat, cover and simmer gently 35-45 minutes. Cool to lukewarm, strain. Remove skin and bones of chicken and cut flesh into small pieces. While chicken is cooking soak cellophane noodles in hot water, drain and drop into boiling water for 8 -10 minutes. Drain in colander and cut into short lengths. Add to strained broth together with chicken pieces. Taste and adjust seasoning. Put bean sprouts into soup tureen and pour the boiling broth over. Garnish top with chopped eggs and scallions and serve at once.