

Ipoh Hor Fun Soup Recipe

Ingredients: Serves 6-8

1 kg Ipoh rice noodles/Ipoh Hor Fun
1 kg medium prawns (shrimps) - head removed for use in chili oil, shells removed for use in chicken broth but leave tails intact
2 nos. whole chicken leg (steamed, torn into shreds)
100g Chinese chives (sectioned)
100g Ipoh bean sprouts
adequate fried shallot oil
2 stalks scallions (chopped)

Ingredients for Chicken Broth:

3 nos. whole chicken carcass
100g fine Anchovy/ikan bilis
Prawn's shell (removed from the above 1 kg medium prawns)
200g soy bean sprouts
20g rock sugar
a½ tablespoon peppercorns (crushed)
10 liters water
salt to taste

Ingredients for Chili Oil:

125ml cooking oil
prawns head (removed from the above 1 kg medium prawns)

Method:

To make chicken broth, rinse the chicken carcass and "ikan bilis", place them into a deep pot, add in the rest of stock ingredients. Prawn's shell and water, bring to the boil. Reduce to low heat and cook for approximately 1-2 hours. Season with salt and strain well the stock. Leave aside. Blanch the prawns into the chicken stock until cooked thorough. Dish up, drained and leave aside. To make chili oil, heat up the cooking oil in the preheated wok, place in prawns head, stir-fry over low heat until the prawn oil separates. Remove from heat, strain well. Pour some of the prawn's chili oil into the chicken stock, and continue to cook until fragrant. Blanch the "Hor Fun", Chinese chives and bean sprouts into boiling water separately. Dish up and drained. To assembly, place the "Hor Fun" into a serving bowl, add in blanched Chinese chives, bean sprouts, chicken shreds and prawns. Serve with chicken broth, add in a little prawn chili oil and fried shallot oil. Sprinkle chopped scallions on top. Serve hot.