

Rich Chicken Soup Recipe

(Soto Ayam Bersantan - Indonesian Recipe)

Ingredients: Serves 4

3 tablespoons oil
3 stalks lemon grass, bruised (use only the bottom white tender part)
5 kaffir lime leaves
2 salam leaves (or bay leaves as a substitute)
2 cm galangal, bruised
1 chicken, cut into 2-4 pieces
1 liter thin coconut milk
salt
oil for deep-frying
250cc thick coconut milk

Spices (ground):

3 tablespoons coriander, roasted
1 teaspoon cumin, roasted
1 teaspoon peppercorns
3 cloves garlic
8 shallots
1 teaspoon chopped ginger
1 teaspoon chopped turmeric
salt

Garnishing:

350g boiled potatoes, sliced
250g tomatoes, finely sliced
5 hard-boiled eggs, quartered
100g fried melinjo nut crackers
2-3 tablespoons fried shallots
10 red chilies, ground for sambal
finely sliced lime and sweet soy sauce

Method:

Heat oil and sauté ground spices, lemon grass, kaffir lime and salam leaves and galangal until fragrant. Add chicken. Stir, then pour in thin coconut milk. Allow to simmer until the chicken is tender. Remove the chicken, rub with salt, and deep-fry until golden brown. Remove from oil and drain. Shred the chicken meat finely, then set aside. Pour thick coconut milk into the gravy and bring to the boil. To serve, arrange chicken, potatoes, tomatoes, egg quarters and melinjo nut crackers in a bowl and pour the hot gravy over. Sprinkle with fried shallots and add sambal, sliced lime and sweet soy sauce. Serve with rice or ketupat (compressed rice cakes).