

Soto Ayam Recipe (Indonesian Recipe)

Ingredients: Serves 4

1¼ lb (600 g) chicken pieces with the bone still in (preferably thigh)
4 cups (1 liter) water
1 teaspoon salt
3 tablespoons oil
½ to 1 teaspoon chicken stock powder, optional
1 cup (250 ml) coconut milk
2 kaffir lime leaves, edges torn
2 small waxy potatoes, boiled, peeled and thickly sliced
2 hard boiled eggs, peeled and halved lengthways
1½ cups (120 g) bean sprouts
7 oz (200 g) fine dried rice vermicelli, soaked in hot water to soften
3 tablespoons Crisp-fried shallots
2 tablespoons finely minced Chinese celery leaf or coriander
1 large lime, quartered

Seasoning paste:

1 teaspoon black peppercorns
1 teaspoon coriander seeds, lightly toasted
4 candlenuts, minced
6 shallots, minced
2 cloves garlic, minced
1 thin slice ginger, minced
½ inch (1 cm) fresh turmeric, minced or ¼ teaspoon turmeric powder

Method:

Put the chicken, water, and salt in a saucepan. Bring to the boil, cover, lower heat, and simmer gently until the chicken is soft. When the chicken is cool enough to handle, discard the skin and remove the flesh from the bones, shredding it finely by hand. Set aside. Reserve the chicken stock. Prepare Seasoning Paste by processing pepper and coriander to a powder in a spice grinder. Add remaining ingredients and process to a smooth paste, adding a little of the oil if needed to keep the mixture turning. Heat the oil in a saucepan with a heavy base, then add the Seasoning Paste and stir-fry over low-medium heat until fragrant, about 4 minutes. Add the reserved chicken stock and bring to the boil. Lower the heat, cover the pan, and simmer 5 minutes. Add the coconut milk and kaffir lime leaves, then bring gently to the boil, stirring. Taste and add a little chicken stock powder if desired. Simmer with the pan uncovered for 5 minutes. To serve, divide the noodles, potato, egg, bean sprouts, and chicken between four large noodle bowls. Add hot stock to each, then garnish with crisp-fried shallots and celery leaf. Serve with a lime wedge and, if preferred, a chili sambal.

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