

Spiced Chicken Soup Recipe

Ingredients:

4 tablespoons vegetable oil
1¼ liters water or chicken stock
1 whole chicken, cleaned
1 teaspoon salt
2 potatoes, boiled, peeled and diced
90 g mung bean vermicelli (tung hoon), soaked in lukewarm water for 10 minutes
fresh coriander or Chinese celery leaves, for garnish

Spices:

6 candlenuts
1 teaspoon black peppercorns
10 shallots
5 cloves garlic
1 thumb-sized piece fresh turmeric
4 slices ginger
2 stalks lemon grass

Sauce:

6 chili padi (small chilies), pounded to a coarse paste
2 tablespoons dark soy sauce
2 tablespoons lime juice
1 teaspoon sugar

Method:

To prepare the spices, grind candlenuts and peppercorns together to a coarse powder. Chop remaining spices very fine. Heat oil in a wok over medium heat and fry all spices together for 4 minutes, until fragrant. Add water, chicken, and salt and simmer, partially covered, for 35 minutes. Let chicken sit in hot stock for 10 minutes, then transfer to chopping board. Discard skin. Pull meat off bones and shred into bite-sized pieces. Return bones to stock and simmer, covered, 10 minutes. Divide vermicelli, chicken meat, and diced potatoes between serving bowls. Strain stock and ladle into bowls, then sprinkle with coriander leaves. Combine sauce ingredients and serve on the side.

Note: To turn this soup into a complete meal, add handful each of blanched fresh yellow noodles and bean sprouts to each bowl. Or you could eat it with ketupat (compressed rice).