

Chicken Laksa style soup

Stock:

- 10 Chicken thighs
- 1 Lemon grass stick, bashed
- 2 thick sliced of Galangal or ginger
- 2 cloves of garlic, peeled
- 2 Star anise
- 6 whole cloves
- 1 tsp. Salt
- 1 tsp. Peppercorns
- 2 Green chillies, whole
- Half an onion, chopped in two

Paste:

- 1 tbsp. Coriander seeds
- Half an Onion
- 4 Anchovies
- 2 garlic cloves, peeled
- 2“chunk of Galangal or Ginger
- 10g Coriander stalks
- 1 tsp. Turmeric
- 1 tsp. Chinese five spice

Soup:

- 2 Carrots, julienned
- 400ml Coconut milk
- 2 tbsp peanut butter
- 1 tsp. Fish sauce
- 1 Lime, juiced
- 2 green chillies, whole
- Soy sauce to season
- ¼ savoy cabbage, finely shredded
- Fresh coriander leaves, Lime wedges and rice noodles (cooked) to serve

Method

- To make the stock place all of the ingredients into a large pan and cover with water, boil for 45 minutes to an hour. Drain the liquid and keep for later. Shred the chicken but discard the skin, bones and the onions/spices from the stock.
- To make the paste, place all ingredients into a blender and blend to be smooth.
- For the soup, scrape the paste into a pan and let this cook for about 3 minutes, add a little water to the blender and shake to make sure you get all of the flavours out. Add this to the pan.
- Add the carrots and cook for a further minute.
- Add the stock and the coconut milk, stir.
- Add the fish sauce, peanut butter, lime juice, chillies and season with soy.
- Add the cabbage and the shredded chicken.
- Cook for a few minutes more, then it is ready to serve.
- Serve with rice noodles, fresh coriander leaves and lime wedges.