

Soto Ayam Madura





Ingredients

8 cups	Water
600 g	Chicken, skinless
5	Lime leaves
2 stalks	Lemongrass
2 tbsp	Ginger
1 tsp	Turmeric
½ tsp	Salt
10 g	Coriander
4 cloves	Garlic
8 pieces	Shallot
¼ cup	Water
1 tbsp	canola oil
4	Eggs, hard-boiled & sliced (optional)

Method

1. Boil chicken and all ingredients (except for coriander, shallots, garlic and oil) in water for medium heat for 1 hour. Skim any impurities and foam. Lower heat and simmer when the water is clear.
2. Meanwhile, prepare the spice paste by blending the coriander, shallots and garlic with ¼ cup of water in a blender until it is smooth. Pour the spice paste into a wok and cook over medium heat until most of the liquid has evaporated. Add oil and continue frying until fragrant (around 4 minutes).
3. Add chicken and stock (from 1) to the paste and simmer for 40 minutes.
4. Remove the chicken and shred.
5. Assemble the dish & serve hot

Nutritional information	Energy
Total servings 	1000 kcal
Per serving 	250 kcal