

BON CUISINE

EAT WELL. TRAVEL OFTEN.

SOTO AYAM RECIPE

INGREDIENTS

*Serves 4 people

- 2 free-range chicken breasts
- 2 stalks fresh lemon grass, tied in a knot after bruising
- 6 kaffir lime leaves, fresh or frozen or cilantro.
- 1 teaspoon kosher salt to taste
- 1 teaspoon black peppercorns
- 1 ½ tablespoons coriander seeds
- 2 teaspoons cumin seeds
- 6 shallots (5 peeled and halved and 2 sliced thinly and fried in grapeseed oil.)
- 4 peeled cloves of garlic
- 2 teaspoons finely minced fresh turmeric or 1 1/2 teaspoons ground turmeric
- 2 tablespoons minced ginger
- 3 tablespoons canola oil or grapeseed oil
- 1 package vermicelli thin dried rice noodles
- 1 tablespoon fresh lime juice
- 2 tablespoons chopped celery leaves, mint, Thai basil or cilantro leaves
- Shredded savoy cabbage, placed in a bowl
- Three soft-boiled eggs, cut in half
- Quartered limes
- sambal chili paste (can purchase at store)

PREPARATION

1. Put chicken in a medium pot with lime leaves, lemon grass, salt and 2 quarts water. Bring to a boil over high heat. Skim off any foam and reduce heat to a simmer. Cover and simmer until chicken is tender, about 45 minutes, skimming as needed to make a clear broth. Remove chicken pieces from broth and set aside and shred. Remove and discard lemon grass and lime leaves; keep stock in pot.
2. In a small food processor, combine peppercorns, coriander seeds and cumin seeds and pulse until ground. Add halved shallots, garlic, turmeric and ginger and pulse to a thick paste. (Add water if needed.)
3. Heat canola oil in a saucepan over high heat. When hot, add the spice paste and stir until paste is starts to separate from the oil, around 5 minutes.
4. Add the finished spice paste and shredded chicken to broth. Bring to a simmer then cook 10 minutes.
5. Cook noodles in a separate saucepan, follow directions on package.
6. Soft boil eggs, and cut in half. Set aside.
7. After 10 minutes on the broth, turn off the heat and add in lime juice and salt for taste.
8. Time to serve! Portion out the noodles in a large bowl. Add shredded cabbage and soft-boiled egg. Then add on the shredded chicken and broth on top and sprinkle with celery leaves or herbs, and fried shallots. On the table, use lime and sambal as additional toppings.