

Spicy Smoked Chicken Broth



Serves: 4

Profitability:

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Ingredients:

2 smoked whole chickens

250g chicken wings

200g carrot, celery, shallots, coriander stalks, garlic, peeled & chopped for stock

150g Tilda Fragrant Jasmine Rice, pre-cooked as instructions on packet

2 tbsp rapeseed oil

1 tbsp Thai green curry paste

15g ginger, cut into julienne

6 kaffir lime leaves

2 lemongrass, crushed

10g galangal

350ml coconut milk

1 tbsp fish sauce

100g green beans

1 carrot, cut into julienne

25g coriander, chopped

1 bok choy, shredded

6 spring onions, thinly sliced

1 lime

2 red chillies, deseeded & thinly chopped

Sesame & rapeseed oil (1 part sesame to 3 parts rapeseed), for serving

Steps:

Remove the breasts from the smoked chickens and reserve. Chop the carcasses and place in a saucepan with the chicken wings and vegetables, cover with water, bring to the boil and then simmer for 60 minutes

You should be left with about 500ml of clear chicken stock

Heat the oil and add the paste. Cook gently for 1 minute, then add the ginger, lime leaves, lemongrass and galangal

Gently pour in the milk, stock and fish sauce. Bring to the boil, turn down the heat and simmer for 1 minute

Add the green beans and carrots and simmer for 2 minutes

Add the chicken breasts, coriander, bok choy, spring onions and a squeeze of lime

Add the cooked rice to the soup bowls and pour the soup over. Sprinkle with chilli and a drizzle of sesame/rapeseed oil