Indonesian Chicken Soup with Rice Noodles and Fresh Aromatic Herbs

**What to do**

1. Place chicken in a medium pot with lemongrass, lime leaves, salt and 2 quarts of water. Bring to the boil over high heat. Skim off any foam and reduce heat to a simmer. Cover and simmer until chicken is tender, about 45 mins, skimming as needed to make a clear broth. Remove chicken pieces from the broth and set aside. Remove and discard the lemon grass, lime leaves, reserve the stock in the pot. When the chicken is cool enough to handle, discard skin and bones and shred meat into bite sized pieces.

2. Meanwhile, combine peppercorns, coriander seeds and cumin seeds in a mortar and pestle or small food processor. Pulse until ground, add halved shallots, garlic, turmeric, ginger and pulse to a thick paste. Add a little water if needed.

3. Heat oil in a medium saucepan over high heat. When very hot add spice paste and cook, stirring until paste is cooked and beginning to separate from the oil, about 5 mins.

4. Add cooked spice paste and chicken meat to stock, bring to a simmer and cook for 10 mins.

5. Cook noodles.

6. Turn off heat under soup and stir in lime juice, taste for seasoning.

7. To serve, divide noodles in large soup bowls, ladle chicken pieces and soup on top and sprinkle with herbs, bean sprouts and fried shallots. Pass lime and sambal at the table.

**Ingredients**

- 1 free range organic chicken
- 2 stalks of lemongrass, bruised and tied into a knot.
- 6 kaffir lime leaves
- 1 tspn good salt
- 1 tspn black peppercorns
- 1 ½ Tbspn coriander seeds
- 2 tspn cumin seeds
- 5 shallots, peeled and halved
- 3 cloves garlic, peeled
- 2 tspn turmeric powder
- 2 Tbspn minced ginger
- 3 Tbspn ricebran oil
- thin dried rice noodles
- 1 Tbspn fresh lime juice
- 1 pkt bean sprouts, washed and picked
- 2 Tbspn mint, thai basil and coriander leaves, roughly chopped
- fried shallots, quartered limes, chilli paste such as sambal for serving

**Equipment**

- Pot
- Knife
- Chopping board
- Mortar and pestle
- spoon

**From The Garden**

Kaffir lime leaves