



Clove scented Oriental soup with glass-noodle

NIBBLEDISH CONTRIBUTOR

Ingredients

Ingredients (for at least 2 people):

- 500g chicken (I used drumsticks);
- 1 small carrot chopped;
- 1/2 celery stalk chopped;
- 2 cloves of garlic;
- 4 whole cloves;
- 1 handful of curry leaves;
- 1 small ginger root washed and sliced;
- Few black peppercorns;
- 1/2 cup of fava beans, blanched;
- 1/2 cup of baby pea, blanched;
- 2 bundle of glass noodle;
- 1 small red chilli, sliced (if you prefer a milder dish, take away from the chilli the seeds and the internal membranes before slicing it);
- 1 tbsp of soy sauce;
- Salt to taste.

Instructions

Start by preparing the chicken stock. In a stockpot, slightly brown the chicken pieces from the skin side. Peel one clove of garlic, mash it down with the blade of your knife and add it to the stockpot with the carrot, the celery, the curry leaves, the cloves, the slices ginger root and the peppercorn. Cover with warm water and bring to boil. Lower down the flame and simmer for 1hour.

When ready, pick the chicken out of the broth and set aside. Pass the stock through a sieve pressing the solids with a ladle to push through all the liquid. Poor back the stock in the stockpot and season it with the soy sauce and salt. Add in the sliced chilli, the beans and the glass noodle. Put back on very low heat to hydrate the noodle for 8min

(see package for exact cooking time).

In the meantime, remove the skin from the chicken and tear apart the meat into the serving bowls. Peel and thinly chop the other clove of garlic and sprinkle it on top of the chicken (you may also add a splash of soy sauce to it if you wish).

When the noodle will be ready transfer the whole soup to the bowls and enjoy!