

Dilmah Chicken Soup, With Cinnamon, Turmeric, Ginger and Nutmeg



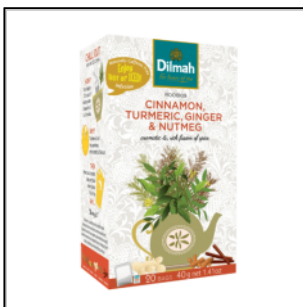
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Peter Kuruvita

- Sub Category Name
Food
Soups
- Recipe Source Name
Tea infused
- Festivities Name
Autumn
Winter

Used Teas



Rooibos Cinnamon,
Turmeric, Ginger &
Nutmeg

Ingredients

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- 1 free-range chicken, around 1.25kg, quartered
- 12 Dilmah Cinnamon, turmeric, ginger and nutmeg tea bags
- 2 stalks fresh lemon grass, bruised and tied in a knot
- 6 kaffir lime leaves



- 1 teaspoon salt & more to taste
- 1 teaspoon black peppercorns
- 1 1/2 tablespoons coriander seeds
- 2 teaspoons cumin seeds
- 5 shallots, peeled and halved
- 3 tablespoons peanut oil
- 150 grams vermicelli
- 1-tablespoon fresh lime juice
- 4 choko peeled and diced.
- 2 handfuls of chopped greens such as kale, celery leaves, mint, Thai basil and coriander leaves
- 2 shallots, thinly sliced and fried in vegetable oil until brown (optional)
- Quartered limes
- Chili paste (sambal) for serving

Methods and Directions

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- Bone out the chicken reserving the bones for stock
- Place the bones with the lemongrass, lime leaves, salt and enough water to cover them and bring to the boil cook for 30 minutes simmering, skim occasionally to get a clear broth
- Strain and place back on the stove
- Gently toast peppercorns, coriander seeds and cumin seeds in a frying pan.
- Add halved shallots to the broth and tea bags
- Add chicken breasts and legs to stock. Bring to a simmer and cook 15 minutes. Remove the tea bags.
- In another 5 minutes remove the chicken from stock and remove the skin of the chicken
- Cook noodles according to package directions.
- Turn off heat under soup and stir in lime juice. Taste for salt.
- To serve, slice the chicken breast, add the cooked noodles and greens, pour stock on top
- Serve with a lime cheek and sambal at the table.