

## **Soto Ayam Madura**

(4 Servings)

Energy: 165 Calories

### Ingredients

- 600g chicken, skinless
- 5 lime leaves
- 2 stalks lemongrass
- 2 tbsp ginger
- 1 tsp turmeric
- ½ tsp salt
- 1 tbsp canola oil
- 8 pieces shallots
- 4 cloves garlic
- 10g coriander
- 8 ¼ cups water

### Method

1. Boil chicken and all ingredients (except for coriander, shallots, garlic and oil) in water for medium heat for 1 hour. Skim any impurities and foam. Lower heat and simmer when the water is clear.
2. Meanwhile, prepare the spice paste by blending the coriander, shallots and garlic with ¼ cup of water in a blender until it is smooth. Pour the spice paste into a wok and cook over medium heat until most of the liquid has evaporated. Add oil and continue frying until fragrant (around 4 minutes).
3. Add shredded chicken and stock (from 1) to the paste and boil for 40 minutes.
4. Serve hot.