

Miele

Lemongrass chicken broth with noodles and greens

By Miele

20 minutes

Preparation time

1 hour 10 minutes

Cooking time

4

Serves



INGREDIENTS

Broth

- 1 chicken carcass
- 3 lemongrass sticks, bashed
- 1 onion, halved
- 1 carrot, halved lengthways
- 1 celery stick, washed
- 3 garlic cloves, bashed with skin on
- 2 inch ginger, thick sliced
- 1 bunch coriander, washed
- 1 chilli, red, dried
- 1 tbsp coriander seeds
- 2 star anise
- 4 spring onion, greens only

To finish

- 400g dried egg noodles
- 1 tbsp sesame oil
- 4 bok choy, washed, halved
- 1 red capsicum, sliced
- 200g green beans, sliced

To serve

- 4 spring onions, whites, sliced
- 1 lemon
- Soy sauce
- Crispy shallots
- Chilli oil

METHOD

Broth

1. Place all ingredients into a large unperforated steam container and fill with hot water to meet the top of the chicken, careful as too much water will give you a weaker stock.
2. Place in the steam oven and Steam uncovered at 100°C for 1 hour.
3. Remove and allow to cool on the bench for 20 minutes.
4. Strain and keep warm.

Noodles and vegetables

1. Place noodles into an unperforated steam container and cover with hot water by 1 cm.
2. Steam at 100°C for the duration suggested on the noodle packet and set a timer for the last 2 minutes of the cook time.
3. When the timer sounds add the bok choy, green beans and capsicum on a perforated steam container into the steam oven and continue cooking.
4. Drain the noodles and toss with the sesame oil.

To serve

1. Divide the noodles and vegetables between four bowls and pour over the hot broth.
2. Finish at the table with lemon wedges, spring onion, crispy shallots, soy sauce and chilli oil.

Hints and tips

- A variety of vegetables and noodles can be used for this dish, just modify the cook times accordingly.