



Soto Lamongan

Overview

Difficulty: Easy

Servings: 4

Preparation Time: 30 mins

Cooking Time: 50 mins

Ingredients

Soto Lamongan

50ml Vegetable Oil

800ml Chicken Stock

1 Large Chicken (about 1.2kg)

2 Spring Onion stalks

3 Daun Salam leaves

3 Kaffir Lime leaves

3 Lemongrass stalks

4 Eggs

5 Candlenuts

5g Coriander seeds

10g Fresh Turmeric

30g Galangal

50g Ginger

60g Glass Noodles

100g Garlic

200g Shallots

To Taste Salt

To Taste Sugar

To Taste White Pepper

Condiments

4 Lime wedges

80g Bean Sprouts

80g Chinese Celery Leaves

200g Prawn Crackers

To garnish Fried Shallots

1. Methods

Step 1

Chop dried lemongrass stalks and spring onions into smaller pieces.



Step 2

Cut chicken into 8 to 10 pieces, breaking down the joints. Marinate chicken pieces with salt and white pepper.



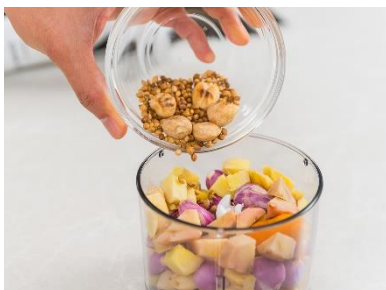
Step 3

Lightly toss coriander seeds and candlenuts in a heated pan for 3 to 5 minutes until they are brown and fragrant.



Step 4

Blend lemongrass, garlic, shallots, turmeric, ginger, galangal and tossed spices with a handblender to form a paste.



Step 5

Sear chicken pieces on both sides in vegetable oil in a heavy-bottom pan. Remove and set them aside when they turn brown.



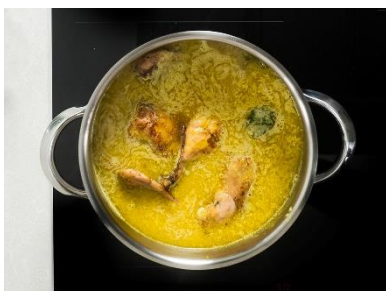
Step 6

In the same pan, stir fry daun salam leaves, kaffir lime leaves and blended paste until the mixture turns brown.



Step 7

Transfer the mixture to a bigger pot. Add in chicken stock, chicken pieces and spring onions.



Step 8

Season with pepper, salt and sugar and boil it for 15 minutes. Shred some of the chicken pieces for easy consumption.



Step 9

Boil glass noodles in a pot for 3 to 5 minutes. Remove and set aside when they are cooked and softened.



Step 10

Boil eggs in a pot of water with added salt for 12 minutes until they are hard boiled. Peel the shells off and slice the eggs into quarters.



Step 11

In another pot of boiling water, blanch bean sprouts for 30 seconds to a minute. After that, place them in an ice bath.



Step 12

Serve with glass noodles, hard boiled eggs and bean sprouts.



Step 13

Garnish with chopped spring onions, chinese celery and fried shallots.

