

Sup Ayam Malaysia (Malaysian Chicken Soup)

Sunday, 03 July 2011 11:09 - Last Updated Monday, 05 September 2011 16:04

courtesy : Pn.Sharifah Khalid



Sup Ayam Malaysia is an invigorating chicken soup. The chewy chicken chunks and the combination of spices in the broth give it a scintillating taste and zing. Serve hot in bowls.

Ingredients;

400gm chicken breast or thigh; cubed

1 teaspoon shredded ginger)

2 cloves garlic; chopped)

1 teaspoon coriander powder) grind into a paste with a little water

1/2 teaspoon cumin seed)

1/2 teaspoon turmeric powder)

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1 teaspoon white pepper powder)
3 tablespoon cooking oil
1 cinnamon stick (4cm long)
4 cloves(a spice)
4 cardamom;crushed
1 large onion;sliced
5 cups water
2 stalks lemongrass;cut and crushed
10gm rice vermicelli (optional); soak till soft and drain
2 boiled eggs) cut into sticks
2 boiled potatoes)
3 spring onion;chopped
3 sprigs coriander leaves;chopped
salt to taste

Method of preparation:

Scoop the ground paste into a large bowl. Add the cubed chicken. Smear the chicken pieces well. Marinate for 1 hour. Set aside. Heat oil in a wok. Add sliced onion. Saute till the onion is golden brown.

Then, add cinnamon stick, clove and cardamom. Saute till the smell is fragrant. Next add the marinated chicken and cook for a few minutes. Add the 5 cups water and crushed lemongrass. Bring the soup to a boil. Reduce flame and heat till the chicken is cooked. Add the drained rice vermicelli(optional). Bring to a boil again. In serving bowls put a few sticks of cut eggs and potatoes. Ladle in the hot soup(together with chicken chunks) into the bowls. Garnish with spring onion and coriander leaves.