

More than 1 hour

Makes 4½ litres

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Ingredients:

Basic chicken broth:

- 2 Tbsp (30ml) olive oil
- Salt and milled pepper
- 2 packets (about 1.4kg) chicken breasts on the bone
- 2 large onions, quartered
- 6-7 stalks celery, sliced into 3cm pieces
- 6 cloves garlic, crushed
- 4 fresh bay leaves
- 4 cups (1L) chicken stock
- 5 cups (1L) water
- 1 tsp (5ml) salt

GOOD IDEA

If making for a smaller crowd,
simply halve the ingredients.

For chicken ramen:

- 2 sticks cinnamon
- 3 star anise
- 2 Tbsp (30ml) soy sauce
- 4 red chillies, halved and deseeded
- 600g egg noodles, cooked
- 8-10 eggs, boiled and halved
- 500g green veg, steamed

- 2 packets (200g each) shiitake or shimeji mushrooms, fried (optional)

For Greek lemon soup:

- 6 eggs, whisked
- Juice (240ml) of 4 lemons
- 1 packet (20g) dill, stems removed

Method:

1. For basic chicken broth, heat oil in a large 6-8L pot.
2. Season chicken and brown in batches on both sides (this prevents steaming).
3. Add remaining ingredients to pot and bring to the boil.
4. Reduce heat and simmer, partially covered, for about 60 minutes.
5. Strain broth, reserving chicken.
6. Shred chicken with two forks, discarding bone and skin.
7. Return chicken to broth.
8. For ramen: Add cinnamon, star anise, soy sauce and chilli and simmer for 15 minutes.
9. Divide noodles, eggs and green veg between serving bowls.
10. Remove spices and ladle soup into bowls.
11. Top with fried mushrooms, if using.
12. For Greek lemon soup: Heat basic broth until boiling.
13. Combine eggs and lemon juice.
14. Add egg mixture in a thin stream into soup, whisking constantly.
15. Simmer for 3 minutes and stir through dill.
16. Serve warm.