



**SIEMENS**

## Indonesian Soto

**Category of dish**  
Lunch or dinner –  
Medium calories

**Cooking accessories**  
Heavy based large pot for  
chicken, mortar & pestle  
or spice grinder

**Tips**

Grind the spices, onions and garlic as fine as possible and then very slowly caramelize these ingredients in a frying pan over a low heat until it turns from yellow to a light yellowish brown. Also, use the freshest ingredients, ideally organic, free range produce. Furthermore, a home made stock is the soul of your dish, so don't scrimp on effort in that department. Stock cubes often have a lot of artificial enhancers which will cover up the freshness of all your other ingredients.

### For 4 servings

#### INGREDIENTS

1 Organic chicken  
20 g ginger  
20 g garlic  
200 g brown onions  
150 g spring onions  
10 g turmeric  
10 g coriander seeds  
10 g djahe  
50 g lemongrass  
100 g santen (coconut milk)  
100 g glass noodles  
200 g pakchoi  
100 g beansprouts  
Packet of sprouts  
10 eggs  
500 g new potatoes  
celery  
kaffir lime leaves (bag full)  
limes  
1 bird's eye chili

**Drink accompaniment**  
Iced ginger, lime and soda drink  
with sweet thai basil

#### PREPARATION

1. Wash chicken in cold water and pat dry.
2. Heat a little oil in a heavy bottom pot & sauté the whole chicken for 5 minutes.
3. Add water, lemongrass, lime leaves, celery, salt & half the garlic. Bring to a boil over medium-high heat, then reduce to a simmer for 30 minutes, until the chicken is cooked through.
4. Remove the chicken from the broth and set aside.
5. Remove skin and debone. Cut the meat into strips. Set aside.
6. Using a mortar & pestle or a spice grinder and food processor, blend the onions, ginger, galangal, turmeric, cumin seeds, coriander seeds, peppercorns, the remaining lemongrass, and garlic until obtaining a smooth paste and set aside.
7. Peel and boil the potatoes, set aside.
8. Cook 1 egg per serve, set aside.
9. Slice spring onions, set aside.
10. Slice bird's eye chili.
11. In a heavy based pan, heat a little oil and caramelize the paste until it's golden.
12. Add the bird's eye chili and sauté together with the paste for another 3 minutes over medium heat, stirring constantly.
13. Add broth, lime juice and coconut cream.
14. Bring to short boil, reduce heat to medium-low and simmer for another 5 minutes.
15. Wash pak choi and shake dry.
16. Add the noodles and pakchoi to the soup until the noodles are cooked.
17. Divide the potato halves, noodles, pakchoi, egg and chicken into each bowl.
18. Finally, pour the broth into each bowl and garnish with a sprinkling of slices spring onions & fresh sprouts.