

Asian soup, chicken, shrimp, mushrooms and coriander

Recipe for 4

Description

Full bodied soup for pros! Asian oriented with lots of garnishes.

Note

The broth is the key, all the other ingredients are secondary to it. Make it yourself, if possible, or simply add flavors (whole garlic, parsley, onions) to a generic liquid or powdered broth.

Ingredients

Main broth - Soup

- 3 Sprig(s) Bok choy
- 1.25 Liter(s) Chicken stock
- 2 Clove(s) Chopped garlic
- 30 Ml Soy sauce
- 30 Ml Lime juice
- 1 Tbsp Fresh ginger
- 3 Unit(s) Green onion
- 1 Tsp Sambal oelek
- 1 Tray(s) Button mushrooms
- 8 Head(s) Shiitake mushroom
- 12 Unit(s) Nordic shrimps
- 2 Unit(s) Chicken breast
- 115 Gr Rice vermicelli
- 1 Cup(s) Sprouted soybeans
- 5 Sprig(s) Fresh cilantro

Preparation

- Preparation time **30 mins**

Mise-en-place

Grate the ginger, and chop the garlic while putting together a tasty chicken broth.

Cut the chicken into nice slices.

The finest you can, chop the spring onions.

Make sure the mushrooms and the cilantro and clean.

Cut the choy in quarters.

Chicken

In a hot pan with canola oil, colour the chicken on all its side then reserve it for later on.

Soup

In a stewpot, bring the chicken broth, the garlic, the soya sauce, the lime juice, the ginger, spring onions, sambal, mushrooms and the bok choy to a boil. Once the choy is nearly cooked add the chicken and let everything come together, at low heat, for 3 to 5mins.

Montage

Coriandre leaves at the bottom of the bowl, all the garnishes in after and for decoration some whole coriandre leaves again on top.

Bon appétit!