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|  | **Ingredients** | | **step** |
| **Chicken Rings** | * **.2 kg** chicken * **8** French shallots, roughly chopped * **2 stalks** lemongrass, bruised * **8 cm** x 2 cm piece fresh ginger, sliced * **6** garlic cloves * **3 tsp** ground turmeric * **3 tsp** ground coriander * **2 tbsp** vegetable oil * **1** tomato, chopped * **2** spring onions, roughly chopped, white and green parts separated * salt and pepper * **250 ml** (1 cup) coconut milk (optional) * **150 g** mung bean vermicelli (see Note)   **To serve**   * steamed rice * **100 g** beansprouts * **2 tbsp** deep fried shallots * **2** limes, quartered * sambal oelek (see Note) | Place the chicken in a large stock pot with half each of the shallots, lemongrass and ginger, and 2 garlic cloves. Cover with 3 litres cold water and bring to a simmer. Cook for 50 minutes, skimming the surface regularly. Turn off the heat and allow to cool in the stock for 20 minutes. Transfer the chicken to a large plate. Strain and reserve the stock, discarding the solids. When cool enough to handle, roughly shred the chicken and set aside.  Place the remaining shallot, ginger and garlic in the bowl of a food processor along with the turmeric, coriander and 1 tablespoon oil, and process until a paste forms.  Heat the remaining oil in a large saucepan over medium heat. Add the paste and remaining lemongrass stalk and cook for 5â€“6 minutes until the paste looses its raw smell. Pour in the reserved chicken stock and bring to the boil. Add the tomato and white part of the spring onion, reduce the heat and simmer for 20 minutes. Add the chicken and coconut milk, if using, return to a simmer and cook for 3 minutes. Season to taste. | |