



## Light Asian Chicken Stock

Feel free to add a slice or 2 of galangal, a slice of daikon or some shiitake stalks too if you have them handy. If the stock simmers too fast and reduces to less than 1.5 litres, top up with a little water as the flavour will have been concentrated.

**Makes about 1.5 litres (6 cups)**



### INGREDIENTS

- 600g chicken wings, necks or frames (1lb 5oz)
- 1 teaspoon salt flakes
- 30g ginger, peeled and sliced (1oz)
- 1 brown onion, peeled and quartered
- ½ small head garlic, halved, excess skin discarded
- 2 green onions, roughly chopped
- Small handful coriander stalks, washed

### METHOD

1. Wash the chicken, place in a saucepan, cover well with cold water and bring to the boil.
2. Drain, refresh in cold water.
3. Return to a clean saucepan, add 1.75 litres (3 3/4 US pint/7 cups) of fresh cold water and remaining ingredients.
4. Bring to the boil, reduce heat to as low as possible, cover almost completely with a lid and simmer for 2 hours.
5. Strain, discarding solids (or use chicken meat for another dish).
6. Set aside to cool then cover and refrigerate for a day or 2 or freeze until needed.