

Chinese Chicken Hot Pot (Soup)

We do a deconstructed soup, allowing the kids to assemble their bowl

Ingredients:

- 2kg Chicken Thighs (skin off)
- 4 Cups Water
- 4 Cups Chicken Stock
- 2 cups Chinese Cooking wine
- ½ Cup Light Soy Sauce
- 1/3 Cup Oyster Sauce
- 1/3 Cup firmly packed brown sugar
- 4 Cloves of Garlic
- 6cm piece fresh ginger (grated or sliced)
- 3 Star Anise
- 1 teaspoon five-spice powder
- 500g (baby) buk choy, chopped coarsely
- 1/3 cup coriander, coarsely chopped
- 1 pack soba noodles
- 2 fresh long chillies, halved lengthways
- 1 chilli sliced thinly (optional)

If you find it too salty, feel free to halve the stock and the soy sauce.

Method:

- 1.** Rinse chicken under cold water, pat dry with absorbent paper.

Combine the water stock cooking wine, sauces, sugar, garlic, ginger and spices in 4.5litre slow cooker.

Add chicken, cook covered on low for 8 hours.

- 2.** Steam buk Choy, maintaining crispness.

Cook Soba noodles as per package.

- 3.** Remove chicken and strip down individually into bowls. 2 thighs for adults, 1 thigh for children.

- 4.** We then serve broth into bowls avoiding any solids.

- 5.** We have buk choy and noodles on table to assemble your own soup.

- 6.** Sprinkle with coriander and chilli (optional)

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