

Khao Soi Gai – Northern Thai Chicken Curry Noodles

This dish is all about flavours and textures, hot and cold ingredients. I love the freshness of the raw leaves and vegetables too.

Serves 4

Ingredients:

4 Chicken Legs and 4 thighs, skin removed

500g dried egg fine egg noodles

CK Red Curry Paste 130g (both sachets)

½ thumb of ginger, grated

½ tea spoon turmeric powder

3 tea spoons of medium curry powder

1 tin of CK coconut milk

1 lime or lemon

¼ white cabbage, washed & very finely chopped

1/2 red onion, finely sliced

Fresh coriander leaves

500 ml Vegetable oil for frying

Step 1 - Poach the Chicken - Put the chicken in a pan with plenty of water, bring to the boil, cover with a lid and simmer for 40 mins or until tender, take the chicken pieces out of the pan and keep about 100ml of stock water aside. (Keep the rest of the stock in the pan!)

Step 2 - Cook the Noodles – in the same pan using the hot water stock from the chicken, boil the noodles for 2 or 3 minutes or according to the pack instructions, don't overcook them. Drain well and rinse in cold water through a sieve, set aside to drain for a few minutes.

Step 3 - Make the Khao soi curry Sauce - In another pan add the 2 Red Curry paste sachets, fry for 1 or 2 minutes and add the coconut milk, stir well and add the turmeric, ginger, curry powder and the 100ml of chicken stock that you saved to thin the sauce down.

Add in the chicken pieces and let simmer for 10 minutes for the chicken absorb the flavours.

Step 4 - Fry the crispy noodles. While the sauce is cooking you can fry some of the noodles but make sure the water has drained well from the noodles and they are quite dry.

(you will be making a small nest of crispy noodles to go on top of each bowl that you are serving.)

Heat the oil to about 180-190 degrees C in deep pan. Take a small handful of noodles and slowly lower into the hot oil, fry for 1 or 2 minutes, use tongs to turn them over and fry for another

minute until crispy. Take out of the pan with the tongs and drain on some kitchen paper, repeat another 3 times so you have 4 noodle nests.

Step 5 - Serve – divide the remaining soft noodles between your serving bowls, place the chicken pieces on top and pour over the curry sauce (make sure your curry sauce is boiling hot as this will warm the soft noodles in the bowl that have cooled)

Add the crispy noodles on top along with the chopped lettuce, onions, coriander and wedge of lemon or lime.

Thai Tips:

This is also great with tender braising steak also or you can use strips of chicken breast if you don't want the chicken on the bone.

You can also add in some vegetables if you like, such as baby corn, sugar snaps or broccoli.

You can use the skin from the chicken to make amazing chicken cracking that makes a great accompaniment to this dish! Just dry the skin with kitchen paper and cut into 2 or 3 inch pieces. Deep fry in the oil that you have for the noodles at about 170 deg C until crispy, drain and season with salt and pepper and a bit of chilli powder if you like.

