

# Da's Cambodian Chicken Soup

From *A Year in Chicken Soup* by Hattie Garlick on Talking of Food.

## Ingredients

1 whole	chicken
12 tbsp	jasmine rice
3 tbsp	vegetable oil
9 cloves	garlic, <i>chopped</i>
10	baby spring onions
3	carrots, <i>chopped</i>
9	oyster mushrooms
3 tsp	palm sugar
3 tsp	salt
	fish sauce

## Method

Put the rice in a pan and rinse it several times, till the water runs clear. Then soak it for several hours (you can leave it all day).

Put the chicken in a large pot and submerge it in water. Add a teaspoon or so of salt and sugar (equal measures) and simmer for about two hours. DO NOT drain the water away - it will be used for the soup!

Remove the chicken from the water and shred it, discarding the bones.

Place a pan on the hob and, once hot, add oil. When the oil is hot, add the garlic and three-quarters of the spring onion and fry until golden brown. Add the drained rice, stirring occasionally till it is glossy and golden. Then pour in the water from your chicken, bring to the boil then simmer.

Once all the water has been absorbed from the top, add more (plain) water generously. When the rice is soft and puffed, add the chopped carrot and leave to cook for another 5–10 minutes.

Now add the oyster mushrooms—having torn them into strips by hand—and stir into the soup. Leave to cook for another 5 minutes.

Remove the pan from the heat and pour the soup into serving bowls. Top with the shredded chicken and sprinkle a pinch of ground black pepper into each bowl of soup.

Serve with optional toppings of finely chopped spring onion and fish sauce.