



KHAO SOI CURRY

Serves 6

Curry paste:

8 shallots (or 12 Thai shallots)
3 fresh red chillies
3 dried soaked chillies
12 tbsp chopped ginger
15 garlic cloves
6 tbsp fresh turmeric root
6 tbsp ground coriander
3 handfuls fresh coriander
1 tbsp sunflower oil
1 can coconut cream (400ml)
12 tbsp light soy sauce

3 tbsp dark soy sauce
6 tbsp palm sugar
1 + 1/2 litres chicken stock

6 chicken legs

500ml vegetable oil
800g fresh egg noodles
6 spring onions
12 lime wedges

1. First make the paste: peel the shallots, garlic and turmeric and put all the ingredients in a blender. If you want to make it the Thai way, you'll have to pound everything with a pestle and mortar – which will take ages considering you're making 6 portions. The flavours are more intense if you pound the ingredients. However, I think that blending them, and then quickly giving them a pounding with the pestle and mortar also does the job.
2. Once you have your paste, put the sunflower oil into a big pot. Fry the curry paste for a few minutes, until it becomes fragrant. Add the coconut cream and fry for a further 5 minutes. Add the chicken legs, turn down the heat and simmer for a few more minutes.
3. Now add the soy sauces, palm sugar, chicken stock and season with salt. Cover the pot and gently simmer the curry for 1 hour and 15 minutes, or until the chicken literally falls off the bones.
4. Meanwhile, heat the vegetable oil in a wok. Once it's steaming, drop 200g egg noodles into it, and deep-fry for 5 minutes or until crispy and golden. This will be the topping for your curry.
5. Once the chicken is cooked, add the remaining noodles to the curry and cook according to package instructions (normally just a few minutes).
6. Serve in bowls, topped with the crispy noodles and sprinkled with sliced spring onions – with lime wedges on the side.