Soups / Thailand

# Khao soi



Northern Thai noodles in coconut curry, boiled noodles in the broth and fried ones on top.

**Time** 70 min **Servings** 4

## What you'll need.

- ☐ 500 g Egg noodles
- ☐ 800 ml Coconut milk
- ☐ 1 tbsp Curry powder
- ☐ 3 tbsp Fish sauce
- ☐ 4 piece Shallots — to serve
- ☐ 3 piece Limes
- ☐ 30 g Coriander
- ☐ 800 g Chicken drumsticks
- ☐ 4 tbsp Red curry paste
- ☐ 1 tsp Turmeric
- ☐ 1 tbsp Palm sugar
- ☐ 100 g Pickled mustard greens — to serve
- ☐ 500 ml Oil for frying

## Let's make it.

01 Set a fifth of the noodles aside, separate the strands and deep-fry them to a golden crisp.

02 Heat the thick part of the coconut milk in a pan, without stirring, until the oil separates out.

03 Fry the curry paste, curry powder and turmeric in that oil for three minutes, until deeply fragrant.

04 Add the chicken and turn it in the paste until it is coated all over.

05 Add the rest of the coconut milk and some water, the fish sauce and the sugar, and simmer thirty minutes.

06 Boil the remaining noodles and divide them between bowls.

07 Ladle over the curry and chicken, top with the fried noodles, shallot, pickled greens, coriander and a wedge of lime.

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