

INGREDIENTS:

- 1 chicken carcass
- 1 onion
- 1 carrot
- 12 black peppercorns
- 1 small bunch of thyme
- 1 bay leaf
- 2 teaspoons soy sauce
- 1 teaspoon fish sauce
- 1 small tin creamed sweetcorn

TIME: 2 Hours

SERVING: 4 people



Pick the carcass clean of meat and shred finely. Break up the carcass and place in a pan with the halved onion and carrot, the peppercorns, thyme and bay leaf. Cover with water, bring to the boil, skim off any impurities, cover and simmer gently for an hour and a half. Line a colander with a tea towel and strain into a clean pan. Add the soy sauce and fish sauce, stir in the sweetcorn and add the shredded chicken and simmer very gently for 15 minutes. Adjust seasoning and serve.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: