

Silver Jubilee Baby Chicken And Mint Ginger Honey Broth In Young Coconut



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Created for Dilmah Chefs & the Teamaker at Independence Square, Colombo in May 2014



- Sub Category Name
Food
Main Courses
- Recipe Source Name
The Chefs and the Tea Maker - 2014

Used Teas



Silver Jubilee Ceylon
Ginger, Honey &
mint

Ingredients

Silver jubilee baby chicken and mint ginger honey broth in young coconut

- 2 pieces black skin spring chicken (650g each)
- 2.5 litre chicken stock



- 6 small young coconuts, fully peeled
- Ginseng
- Huaishan
- Chong cao
- Dang gui
- Yu zhu
- Gou qi zi
- Bei qi
- Chuanxiong
- Cinnamon quills
- 8g black pepper
- 3g salt
- 3g Dilmah Silver Jubilee Gourmet Ginger, Mint and Honey Tea
- 600ml water (or Oolong tea)

Methods and Directions

Silver jubilee baby chicken and mint ginger honey broth in young coconut

- Place Chinese herbs in the pot with the stock and simmer for 10 minutes.
- Add in the chicken and simmer for 90 minutes.
- Drain coconuts and set aside.
- Add in white fungus.
- Add coconut water to soup.
- Brew tea and add to soup.
- Adjust the seasoning.
- Fill coconuts with soup and chicken and steam for 15 minutes.
- Serve.